



MENU

SPRING 2026

PRE-ORDER FOR EASTER

PICK UP DATES:
THURSDAY, APRIL 2ND
FRIDAY, APRIL 3RD
SATURDAY, APRIL 4TH

The last day to order for easter is March 30th

APPETIZERS & SALADS

- GARDEN PATCH CHEESE
 Cheese spread with roasted tomatoes, onions, peppers & Cajun Seasonings
 \$9 pint
 \$5 Half pint
- JALAPENO POPPER DIP \$9 Lg loaf
- SPINACH DIP \$6 Sm. Loaf
- RED POTATO DILL SALAD
 tender red potatoes, dill, mayo, sour cream & seasonings
- PASTA SALAD
 pasta and crisp veggies in an Italian vinegar base Sauce \$9 qt.
 \$5 pint



DESSERTS

- ATLANTIC BEACH PIE \$15
 Creamy Lemon Pie with saltine cracker crust topped with homemade Whipped cream
- CARROT CAKE
 Carrot Cake with buttercream frosting & decorated with chopped pecans
- PIG PICKIN' CAKE
 Yellow cake with mandarin oranges & whipped cream frosting crushed pineapple
- SINFUL CHOCOLATE DELIGHT
 chocolate cake with cream cheese frosting is mixed chocolate, pecans mixed in the frosting

9" round, triple layer \$45
 1/4 sheet (8.25 x 5.75) \$45
 Half Sheet (16.5 x 11.5) \$75

CASSEROLES & SIDE DISHES



- TOMATO PIE \$18
 Layers of tomatoes on a buttery crust topped with cheese mixed
- VEGGIE LASAGANA

\$10; loaf (feeds 2)
 \$15; 8x8 (feeds 4)
 \$30; 9x13 (feeds 8-12)



- CREAMY REDSKIN MASHED POTATOES
- GREEN BEAN CASSEROLE
- CREAMY BAKED MAC-N-CHEESE
- GARNER'S SUMMER CASSEROLE
 a twist on the classic green bean casserole with asparagus, squash, roasted tomatoes and peppers

Small \$15; 8x8 (feeds 4-6)
 Medium \$30; 9x13 (feeds 8-12)
 Large \$45; 11x16 (feeds up to 30)

SWEET BREADS

- CREAM CHEESE POUND CAKE
- BANANA NUT BREAD

\$4.25 small loaf
 \$9.25 large loaf

****Small loaves require minimum of 6 per order.

- PLAIN CHEESECAKE \$45
 w/ pecan sandie crust
- STRAWBERRY CHEESECAKE \$50
 w/ pecan sandie crust
- BLUEBERRY CHEESECAKE \$50
 creamy cheesecake with blueberries mixed throughout complemented by a pecan sandy crust and finished with a blueberry compote and homemade whipped cream rosettes
- CARAMEL APPLE CHEESECAKE \$50
 Traditional cheesecake featuring caramel apples nestled in the center, complemented by a pecan sandy crust and finished with a delightful pecan sugar crumble on top.