

About Us

We've designed custom menus just for the venue as well as several unique bar packages. With our liquor license, we are able to elevate your beverage service by providing a seamless and customizable experience. If you're looking to take your event to the next level, we recommend you collaborate with our in house DJ. Custom floral arrangements are also available. Reach out to get more information on available dates, inclusions, venue pricing, and menus.

Contact Us



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1920 S Coffman St, Longmont, CO 80504

The Space

In the winter months, our space holds up to 24 guests. In the Spring, Summer and Fall months, our indoor and outdoor space can accommodate up to 40 guests. We are located in the beautiful neighborhood of Prospect, located just on the edge of Longmont.

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Crafted with intention, our products are a devotion to quality, unified with our love for the human experience.



Sugar Pine Venue



Bar Services

Sugar Pine has in house bar services to take care of all of your needs, whether that be beer and wine, cocktails, or mocktails!

Pricing

Off Season (December-March)
\$750 - Any day of the week

High Season (April-November)
\$1500 - Monday thru Thursday
\$2000 - Friday thru Sunday



Inclusions

Sugar Pine will provide the below for your special occasion! Please inquire with your venue manager if you are interested in any upgrades.

01

**(3) 5 Foot Round Tables
or (5) 3 Foot Round
Cabaret Tables**

02

**24 Natural Wood Folding
Chairs**

03

**On site Venue Manager
to make sure all of your
needs are taken care of!**



Beverage Packages & Pricing

These packages have been created by our Bar and Beverage Manager and approved by countless guests ensuring you are being provided with the best selection. We consistently strive to provide the best products. If you have specific products in mind, we may be able to accommodate. Talk to your Client Experience Coordinator for more details.

Prices are reflective of 21+ alcohol-drinking guests. \$6/pp for non-drinkers (under 21 years of age or adult non-drinkers).

All products subject to pricing and availability changes.

Additional hours will incur additional charges. Products may be upgraded, talk to your Client Experience Coordinator.

Bar Packages Include:

Beer & Wine Only Bar Package Excluded from the Inclusions on the Left

- Angostura Bitters
- Simple Syrup
- Fresh Lemon and Lime Juice
- Coke, Diet Coke, Sprite, Bottled Water, Ginger Ale, Tonic, Club Soda
- Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice
- Lemons, Limes, Maraschino Cherries, Green Olives
- Ice, Glassware, & Bar Equipment
- Beverage Napkins
- Complimentary Fruit Infused Water Station
- TIPS Certified Bartenders
- Dedicated Client Experience Coordinator
- Customizable Options For Your Event



Beer & Wine (\$18/pp)

Includes 4 House Wines
See pages 7-9 for options

2 Domestic & 3 Craft Beers
See pages 11-12 for options

No Spirits

Basic Bar (\$20/pp)

2 Premium & 2 House
Wines
See pages 7-9 for options

2 Domestic & 3 Craft Beers
See pages 11-12 for options

Basic Spirits Include:
Smirnoff Vodka
Caribaya White Rum
Georgi London Dry Gin
Dorado Gold Tequila
Old Forester Bourbon

All Things Colorado Bar (\$22/pp)

4 Colorado Wines
See page 9 for options

2 Colorado Domestic & 4
Colorado Craft Beers
See pages 11-12 for options

Colorado Spirits Include:
Breckenridge Vodka
Peg Leg Colorado White
Rum
Denver Dry Gin
Cuidado Blanco Tequila
Fireside Bourbon Single
Barrel

Premium Bar (\$22/pp)

4 Premium Wines

See pages 7-9 for options

2 Domestic & 4 Craft Beers

See pages 11-12 for options

Premium Spirits Include:

Tito's Vodka

Tanqueray London Dry Gin

El Jimador Blanco Tequila

Coopers' Craft Barrel Reserve

Bourbon

Top Shelf Bar (\$24/pp)

2 Top Shelf & 2 Premium Wines

See pages 7-9 for options

2 Domestic & 4 Craft Beers

See pages 11-12 for options

Top Shelf Spirits Include:

TILL Vodka

Flor de Cana 7 Year Rum Gran
Reserva

Bombay Sapphire Gin

Milagro Silver Tequila

Woodford Reserve Bourbon

Wine Selections

The wines below are organized by region, then type. Use the key below to determine which wines fall within the package you have selected.

Tier Key

♣ House Selections

♥ Premium Selections

♠ Top Shelf Selections



Australia

RED

♥ 19 Crimes Red Blend

A medium bodied, deep red blend. A bold wine that offers sweet and oaky flavors with a smooth finish.

♠ Rossack Markell Doyenne Grenache

Medium bodied with lots of juicy red fruit and understated tannin

WHITE

♣ Lindeman's Bin 85 Pinot Grigio
Features aromas of fruit salad, peach, fig, rock melon and toasty oak, with a medium bodied, fresh, crisp finish. Notes of tropical fruits intertwined with lemon & green apple.

♠ Eden Hall Gruner Veltliner
A pale yellow with cut white peach over white pepper on the nose. The palate reveals nectarine, mandarin and lychees.

Argentina

RED

♣ Terrazas de los Andes | Altos del Plato Cabernet Sauvignon
Intense red with violet shades. Concentrated notes of spice and red fruits including red currants and raspberries dominate. Vanilla and coconut nuances mingle with toast.

♥ Alamos Malbec Seleccion
Blueberries, currants, stones, licorice and tea leaves on the nose. Medium-bodied with ripe, creamy tannins. Succulent, solid core of blue and dark fruit.

♠ Susana Balbo Malbec
Beautiful deep violet color with aromas of blackberry, black cherry, and violets. The wonderful aromas are mirrored on the palate, they are joined by ripe plum fruit and a hint of toasty vanilla, bittersweet chocolate, and a hint of mint on the finish.

WHITE

♣ Cancha y Toro Frontera Pinot Grigio
Pear and apple aromas abound, with crisp, mouth-filling citrus flavors with crisp acidity in the finish.

ROSE

♣ Amalaya Rosado De Corte
Floral attack, very subtle with orange blossom reminiscences which come from the Torrontés. Notes to cherries and strawberries typical from the Malbec.

Chile

RED

♣ Pacific Bay Cabernet Sauvignon
Delicious flavors of blackberry, cassis, and cherry with smooth tannins and light acidity. It has a smoky, fruity, acid with short, clean finish.

♥ Natura Merlot
Luscious fruit with notes of cocoa and a hint of smokiness.

WHITE

♣ Cancha y Toro Frontera Chardonnay
A rich wine with hints of butter and oak, layered on the palate with a long, lingering finish.

France

WHITE

♣ Barriere Chateau Guillebot Plaisance Blanc

On the palate, the wine is quite bold, modern and vivacious style with lots of tropical fruit flavours and a refreshing finish

♥ B&G Sauvignon Blanc Reserve

Pale straw yellow with green highlights. Intense nose with strong pink grapefruit and exotic fruits aromas (pineapple). Full of fruits on the palate, with a nice freshness and a lemony aftertaste.

♥ Chateau Cantelaudette Grand Vayres Blanc

An exciting alternative to Sauvignon Blanc. Bright, citrus driven medium bodied white blend with light fruit notes throughout.

♠ Maison Champy Bourgogne Blanc Cuvee Edme 16

Bright color, yellow gold with golden highlights. Strong aromatic intensity. The nose is rich and well opened, with notes of exotic fruits and white flowers, notes of caramel and vanilla on a background of toasted bread.

RED

♣ Barriere Grand Bateau Rouge

This masterfully crafted wine offers both to the nose and the palate an abundance of rich and ripe flavors (spices, black fruits, cigar box aromas and toasty new oak). It is opulent, almost decadent in style, with exotic fruit overflowing from the glass!

♥ B&G Pinot Noir Bistro

Purple red color. Intense aromas of fresh red cherry fruits with spicy hints, tobacco and coffee notes. Long cherry pie and vanilla flavours magnified by a hint of spices (curry). Rich and full-bodied with supple tannins and a long silky aftertaste.

♠ Maison Champy Savigny Pinot Noir 17

A beautiful, intense and shiny ruby garnet colour. The nose offers aromas of fresh fruit (cherry). The palate is delicate, silky, and aromatic, in continuity with the nose. An elegant minerality at the finish, which lends a chalky character to the wine.

ROSE

♥ Chateau Vessiere Costieres Rose

Salmon pink in the glass, this brisk, medium-bodied rosé wafts of pristine pink grapefruit, guava and red cherry. A tart squeeze of grapefruit on the midpalate lends vitality and refreshment. It's a concentrated yet fresh wine to enjoy young.

♥ Chateau d'Esclans Whispering Angel Rose 22

Its pale color is pleasing to the eye and draws one in. The rewarding taste profile is full and lush while being bone dry with a smooth finish.

SPARKLING

♥ Veuve Du Vernay Rose Sparkling

Palate of delicate apple and pear fruit flavors, complemented by smooth velvety bubbles.

Italy

RED

♣ Placido Chianti

Ruby red with an intense aroma that hints of violets. Dry and well balanced with black-fruit flavors followed by a long finish.

♥ Ecco Domani Merlot Select

Displays a deep purple-red color tinged with ruby red reflections. It expresses ripe cherry aromas and plush blackberry flavors. It is balanced and soft on the palate, with supporting structure and a clean, elegant finish.

♠ Murgo Etna Rosso

is a juicy red wine with ripe red fruits combined with spicy notes of black pepper and cloves. On the palate it is light, smooth and fruity.

WHITE

♣ Santa Marina Pinot Grigio

Pale yellow in color, and contains aromas of citrus, nectarines, and peaches, with earthy notes. A light-bodied palate with a medium amount of acidity, and a short finish.

♣ Bella Sera Pinot Grigio

Our Bella Sera 2013 Pinot Grigio is crisp and refreshing, with aromas and flavors of citrus, ripe apple and pear. To complement the citrus-driven flavors and lively acidity of Pinot Grigio, we blended in Moscato for added sweetness and a touch of Chardonnay for balance.

♥ Ecco Domani Pinot Grigio Select

Notes of light citrus and delicate floral aromas are complemented by hints of tropical fruit flavors. The wine is medium-bodied, with a pleasantly soft palate and crisp, refreshing finish.

♥ Santa Margherita Pinot Grigio

With its straw yellow color, clean intense aroma, and dry golden apple taste, our signature Pinot Grigio is full of authentic, flavorful personality.

♠ Donnafugata Bianco Sul Vulcano

Straw yellow in color with golden reflections at the nose has a refined bouquet with mineral notes of flint, citrusy aromas of mandarin and delicate tertiary hints of honey and hay from long ageing.

SPARKLING

♠ Santa Margherita Prosecco Superiore

This sparkling wine has fine bubbles winding through its bright straw yellow color and greenish reflections. Its aroma will remind you of peaches and sweet flowers, and its flavor includes fruity hints of pineapples and Rennet apples.

New Zealand

RED

♥ **Matua Pinot Noir Marlborough**
This Pinot Noir is a vibrant cherry color, exuding an aroma of sweet raspberry complimented with sweet and spicy oak, just hinting at the layers and depth of fresh and fruity flavor

WHITE

♥ **Matua Sauvignon Blanc**
This classic Marlborough Sauvignon Blanc is light-bodied with bright citrus and passionfruit notes. Made in a crisp style, the finish is vibrant and refreshing.

♥ **Whitehaven Sauvignon Blanc Marlborough**
A full flavored, medium-bodied wine, with an abundance of vibrant currant and gooseberry flavors, that linger on the dry, clean finish.

Spain

RED

♠ **Dehesa La Granja**
Subtle aromas of blackberry and blackcurrant marmalade, with balsamic notes of licorice and vanilla. Humid and mineral notes like graphite. Light and easy on the palate with a balanced structure.

WHITE

♠ **Martin Codax Albarino Baixas**
Medium to light-bodied white wine that is rich with peach and citrus fruits while the aromas tend to the floral and slightly nutty end of the spectrum. The wine has bright acidity and an easy-drinking quality.

USA

RED

♣ **Beringer Founder's Estate Cabernet Sauvignon California**
Black fruit, bright cassis, green tea, black olive and sweet vanilla spice aromas. Dark berry flavor.

♥ **Carnivor Zinfandel California**
This Zinfandel wine features hints of rich blackberry, luscious caramel and aromatic toasted oak. The finished product yields a rich and smooth wine with a velvety mouthfeel and long finish.

♠ **Beringer Brothers Red Blend Bourbon Barrel California**

This wine is bursting with aromas of ripe blackberries, roasted hazelnuts, and caramel. With intense concentration bolstered by Petit Verdot, this full-bodied wine has a creamy mouthfeel with ripe tannins and integrated acidity.

WHITE

♥ **J. Lohr Chardonnay Riverstone Restaurant Cuvee**
This wine starts with plush aromas of yellow melon, plumeria, wild lime sorbet and a hint of cream. There is ample zip to the palate, where acidity and a strong floral character keep the honeydew and white peach flavors in check.

♥ **Edna Valley Chardonnay**
Bright tropical fruit, fresh peach and green pear with subtle oak nuances. Finish has pineapple and coconut.

♠ **J Vineyards Pinot Gris California**
J California Pinot Gris delights with notes of candied pineapple, lemongrass, white peach and jasmine. This wine is fruit forward with ripe flavors of Anjou pear, yellow apple and lime. The palate is complex with notes of orange blossom and a sliver of minerality.

Beer Selections

Choose the beers to accompany your package! Beer requests outside of this list may be possible, along with additional selections to your package for a fee, talk with your Client Experience Coordinator for more details.



Domestic

Coors Banquet

Coors Light

Budweiser

Bud Light

Miller Lite

Pabst Blue Ribbon

Imports

Corona Extra

Grupo Modelo | Mexico

Modelo Especial

Grupo Modelo | Mexico

Stella Artois

Anheuser-Busch | Belgium

Amber Ales

90 Shilling Ale
Odell Brewing | Fort Collins, CO

Left Hand Sawtooth Amber Ale
Left Hand Brewing | Longmont, CO

Red Ale
Lone Tree Brewing | Lone Tree, CO

IPAs

Great Divide Titan IPA
Great Divide Brewing | Denver, CO

Sparks Fly IPA
Ratio Beerworks | Denver, CO

Hazy Little Thing IPA
Sierra Nevada Brewing | Chico, CA

Mountain Standard IPA
Odell Brewing | Fort Collins, CO

Epic IPA
Epic Brewing, Denver CO

Dogfish Head
Boston Beer | Milton, DE

Juicy Freak Juicy IPA
Denver Beer | Denver, CO

Big Little Thing
Sierra Nevada Brewing | Chico, CA

Voodoo Ranger IPA
New Belgium | Fort Collins, CO

Craft/Imports

Pale Ales

Dale's Pale Ale
Oskar Blues | Longmont, CO

Sky Kraken Hazy Pale Ale
Fremont Brewing | Seattle, WA

Colorado's Peach Pale Ale
Lone Tree Brewing | Lone Tree, CO

Sours & Fruited

Sippin' Pretty Fruited Sour
Odell Brewing | Fort Collins, CO

Wild Little Thing
Sierra Nevada Brewing | Chico, CA

Los Locos Fruited Lager
Epic Brewing | Denver, CO

Stouts

Guinness Draught
James's Gate Brewery | Ireland

Left Hand Milk Stout Nitro
Left Hand Brewing | Longmont, CO

Lagers & Pilsners

Avery Lager
Avery Brewing | Boulder, CO

Upslope Craft Lager
Upslope Brewing | Boulder, CO

Old Aggie Lager
New Belgium | Fort Collins, CO

Mexican Lager
Lone Tree Brewing | Lone Tree, CO

Blondes & Wheats

Blue Moon Belgian White
Blue Moon Brewing | Denver, CO

Avery White Rascal
Avery Brewing | Boulder, CO

Firestone Walker 805
Firestone Walker Brewing | Paso Robles, CA

Dry Dock Apricot Blonde
Dry Dock Brewing | Aurora, CO

Fat Tire
New Belgium | Fort Collins, CO

Ciders & Seltzers

Substitute your Craft/Import beer for an additional \$0.50 per person, per selection.

London Dry Hard Cider
Schilling Hard Cider | Seattle, WA

Snowmelt Seltzer
Upslope Brewing | Boulder, CO

Juneshine Hard Kombucha
Juneshine | San Diego, CA

Lone River Ranch Water Seltzer
Lone River Beverage | Midland, TX

Cocktail Selections

Add a specialty cocktail to your beverage package.

\$2 extra per cocktail for beer & wine packages

All prices below are per-person.



Winter

Orange Sunrise—\$5.50
tequila | orange liqueur | cara cara
infused syrup | orange juice | tajin

Maple Walnut—\$6.50
bourbon | benedictine | black walnut
bitters | maple syrup | orange

Old Fashioned—the way you like it!—
\$3.50
bourbon | simple syrup | bitters | orange |
cherry
Add \$1/pp for custom bitters and simple
syrups to create a more personalized
touch!

Spring

Angry Cucumber—\$4.50
tequila | cucumber | jalapenos | agave |
nectar | lime juice

Blueberry Nectar—\$6.50
Vodka | blueberry infused honey | crème de
violette | edible flower | lemon zest

Lavender Fields—\$5
vodka | Sugar Pine lavender infused
lemonade | rosemary sprig

Specialty Cocktails

Unique cocktails created by the
Sugar Pine bar and beverage
team using the freshest,
seasonal ingredients.

Specialty liquors and liqueurs
must be purchased outside of a
bar package, through Sugar
Pine.

**Looking for a classic cocktail or
your twist on a well-known cocktail?
No worries! Talk to your Client
Experience Coordinator for more
details.**

Hot Cocktails

Irish Coffee—\$3.50
irish whiskey | sugar | coffee | whipped
cream

Hot White Russian—\$4
kahlua | vodka | coffee | cream | whipped
cream

Bailey's Hot Chocolate—\$3.50
bailey's | hot chocolate | whipped cream |
chocolate

Summer

Raspberry Revenge—\$5
gin | simple syrup | raspberry |
thyme

El Diablo—\$5.50
tequila | blackberry simple syrup
| ginger beer | lime juice

Bourbon Mint Sweet Tea—\$6.50
bourbon | local mint | lemongrass
infused simple syrup | iced tea |
dehydrated orange slice

Fall

Flowers in the Meadow—\$6.50
gin | elderflower liqueur | cucumber |
local basil | lime | tonic water

Rosemary's Grapefruit—\$5.50
gin | rosemary infused simple syrup |
grapefruit juice | grapefruit soda

Palisade Peach Fizz—\$5.50
vodka | Colorado Palisade peaches | club
soda | local mint | lime

Interactive Bars

Tired of the ordinary? Choose one of our Interactive Bar Packages below that will give your guests a personalized bar experience through direct interaction with our bartenders. Each drink will be tailored to your guests' unique preferences.

Spritz Bar **(\$11/pp)**

choice of three aperitifs
| champagne | sparkling
water | three types of
fresh seasonal fruits |
basil | mint | sage | fresh
lime juice | fresh lemon
juice | ginger beer

Mule Bar **(\$15/pp)**

vodka | tequila |
bourbon | three types of
fresh seasonal fruits |
basil | mint | sage | fresh
lime juice | fresh lemon
juice | ginger beer

Margarita **Bar** **(\$13/pp)**

Tequila | orange liqueur |
fresh lime juice | cranberry
juice | pineapple juice |
choice of two infused
simple syrups (lavender,
rosemary, blackberry,
jalapeno, ginger (other
flavors available upon
request) | two types of
fresh seasonal fruits | local
cucumbers | jalapeno
peppers

Martini Bar **(\$13/pp)**

Vodka | gin | vermouth |
green olives | pearl
onions | olive juice |
pickle juice | fresh
cucumber | lemon | lime

Mojito Bar **(\$11/pp)**

Rum | club soda | fresh
mint | fresh lime juice |
simple syrup | pure cane
sugar | choice of four
fresh seasonal fruits

Mocktails

Are you looking for an amazing bar experience at your event that doesn't require alcohol? For all non-drinkers, ask about our customized mocktail options.

Apple Pie Mule—\$6

**apple spiced syrup | ginger ale | lime |
bitters | cinnamon apple | spices**

Sharbar Sekanjabin (Persian Cucumber and Mint Drink)—\$7

**house infused Persian Sekanjabin syrup
(honey and mint syrup) | cucumber |
mint**

Horchata—\$6

**rice | sweetened and condensed milk |
sugar | cinnamon | vanilla**

Spicy Cilantro Non-Marg—\$7

**cilantro infused agave | cilantro | lime
juice | orange juice | club soda |
dehydrated jalapeno**

The Aloha—\$6

**hibiscus infused syrup | grapefruit juice
| lime juice | ginger beer | edible flower**

Elderflower Grapefruit Spritz—\$5

**pink grapefruit juice | lime juice |
elderflower syrup | sparkling water**

Menu

Our menu has been carefully crafted by our chefs to create an elevated and seasonal dining experience for your guests. Whether you are interested in a more formal, sit down dinner, or simply a casual cocktail party, we have you covered for any occasion!



Spaghetti Squash Latkes (VGN, GF)

Pear Relish, Grains of Paradise

Petite Twice Baked Potatoes (V)

**Crème Fraiche, Gouda, Chive
(add River Bear Bacon +\$1)**

**Chorizo Stuffed Bacon Wrapped
Dates (GF, DF)**

**Prosecco Glaze, Pistachio
Crumble**



Appetizers

**From the Earth
(\$7/pp)**

**From the Range
(\$8/pp)**

**Duck Carnitas Mini Tacos (GF)
Mini Blue Corn Taco, Escabeche,
Cumin Crema**

**Baked MouCo Ashley Bites (V)
Puff Pastry, MouCo Ashley, Apple
Pomegranate Relish**

**Winter Rolls (VGN, GF)
Sweet and Sour Local Squash,
Sesame, Rice Noodles, Miso
Ginger Dipping Sauce**



**Prosciutto Pear Pinwheels
Puff Pastry, Pear Chutney,
Prosciutto di Parma**

**Lamb Meatballs (GF, DF)
Fig Jam, Rosemary**

French Onion Soup Bites (V)

**Phyllo Cup, Caramelized Onion,
Wine Demi Glace, Gruyere**

Charcuterie Board (\$16/pp)

**Chef's Choice of Colorado
Cheeses, Proscuitto,
Soppressata, Fruit Butter,
Seasonal Chutney, Focaccia,**

**Assorted Crackers (GF available
on request), BeeSquared
Honeycomb**

Grazing Stations

*Perfect for the more
casual setting!*



**House Made Dips
(Choose Three) \$13/pp**

**Comes with Crudite, Crostini, and Assorted Crackers
(GF available on request)**

**Chef's Choice Hummus (Vgn, GF)
Pumpkin Feta with Spiced Honey (V, GF)
Herb White Bean Hummus (Vgn, GF)
Roasted Beet Dip with Harissa (V, GF)
Green Chili Fondue (V)**

First Courses

Carrot Parsnip Soup (VGN, GF) \$9/pp
Nutmeg, Fried Leek, Balsamic Glaze

Butternut Bisque (V, GF) \$9/pp
Spiced Pepitas, Maple Drizzle

Farmer's Market Salad \$8/pp
Chef's Seasonal Selection of Local
Veggies, Mixed Greens, VGN/GF
Vinaigrette

Baby Kale Salad \$9/pp
Apple Dijon Vinaigrette, Craisins, Apples,
Roasted Delicata

Pear Salad \$9/pp
Pears, Frisee, Endive, Bee Squared Honey
Vinaigrette, Chevre, Pumpkin Seeds



Main Entrees

All entrees and sides served family style. Buffet and plated options are available. Please inquire with your Client Experience Coordinator.

Ribeye Roast (GF, DF) \$31/pp
Duck Fat Green Chili

Butternut Squash Cannelloni (V) \$22/pp
Sage Brown Butter, Balsamic Reduction

Pork Loin Roulade (GF) \$29/pp
Herbs, Beer Mustard Cream, Seasonal Chutney

Whole Roast Turkey \$25/pp
Cranberry Relish, Pan Gravy, Herbed Focaccia Dressing

Baked Ham (GF, DF) \$25/pp
Apple Cider Glaze

Vegetable Wellington (V) \$22/pp
Carrot, Beet, Lentils, Thyme, Mushroom Gravy



Side Dishes

Garlic Crème Fraiche Mashed Potatoes (V, GF)

Whipped Sweet Potato (V, GF) \$8/pp
Cinnamon Butter

Roasted Brussels Sprouts (Vgn, GF) \$9/pp
Pomegranate Molasses

Persian Jeweled Rice (VGN, GF) \$9/pp
Basmati Rice, Cardamom, Coriander, Cumin, Dried Apricot, Golden Raisins, Craisins, Pomegranate

Braised Greens (VGN, GF) \$8/pp
Confit Root Vegetables

Yukon Sweet Potato Gratin (V, GF) \$9/pp
Thyme, Gruyere, Fontina

Fresh Bread & Baked Goods

All proudly made in house right here at Sugar Pine!

Parker House Rolls

Focaccia

Pumpkin Cheddar Bread

\$6/pp

Mini Pies (Choose 2)

\$12/pp

Apple, Classic Pumpkin, Cranberry, French Silk,
Blood Orange Meringue

Pumpkin Panna Cotta,
Maple Candied Pecans

\$11/pp



We look forward to welcoming you into Sugar Pine for your next event!

