



KITCHEN + DESSERTS

Corporate Menu

To Order:

Order in store, call 513-715-1145 or
email info@abersonsdesserts.com.

\$10.00 Local Delivery

\$30.00 Out of Area Delivery



All Items are dropped hot and set for immediate consumption



Chafing dishes and service available upon request



We love custom orders and accommodating dietary needs



We offer discounts for all non-profits including churches, schools,
and city organizations.

Signature Packages

All packages come with plates, utensils, and napkins.

Gluten free options available upon request.

Prices listed per person.
Minimum 8

Continental Breakfast **\$10**
assorted danishes, muffins, and donuts.
includes fruit salad, and yogurt cups

Breakfast Sandwich Buffet **\$13**
a mix of bacon, sausage, and egg
breakfast sandwiches, hashbrown
casserole, and fruit salad

Breakfast Casserole Buffet **\$15**
choice of **1** egg Casserole: egg and
cheese, smoked bacon and white
cheddar, southwestern with sausage, or
roasted red pepper and feta. includes
bacon or sausage, hashbrown casserole,
and fruit salad

Crepe Quiche Breakfast **\$15**
choice of **1** individual crepe quiche: egg
and cheese, southwestern with sausage,
bacon and white cheddar, roasted red
pepper and feta. includes bacon or
sausage, hashbrown casserole, and fruit
salad

Pancakes and Eggs Breakfast **\$14**
buttermilk pancakes with syrup, butter,
and berries. choice of **1** egg casserole:
egg and cheese, southwestern with
sausage, bacon and white cheddar,
roasted red pepper and feta. includes
bacon or sausage, and fruit salad

A la Carte

Assorted Pastry Tray **\$20/doz**
a mix of assorted danishes, muffins, and
more

Fruit Salad **\$4**
seasonal fruits and berries

**Fruit and Granola
Yogurt Cups** **\$3**
assorted parfaits using seasonal fruits,
berries, and granola

**Blueberry French
Toast Casserole** **\$3.50**
classic french toast with fresh
blueberries baked in a vanilla custard
with a hint of cinnamon

**Banana Foster French
Toast Casserole** **\$3.50**
classic french toast with bananas baked
in a brown sugar custard

Hashbrown Casserole **\$2**
creamy hashbrown casserole with white
cheddar and scallions

Breakfast Potatoes O'brien **\$2**
fried potatoes with sauteed onions and
bell peppers

Smoked Bacon **\$3**

Country Sausage Patties **\$2**

Biscuits and Sausage Gravy **\$6**
buttermilk biscuits with a country
sausage and cracked pepper gravy

Brown Sugar Oatmeal **\$2.50**
old fashioned oats cooked with brown
sugar. strawberries and blueberries on
the side

Beverages

Includes cups and napkins

Prices listed per person.
Minimum 8

Full Beverage Package **\$4**
regular coffee, bottled orange juice,
bottled water, creamers, sugar,
splenda, sweet & low, stirrers

Coffee **\$3**
creamers, sugar, splenda, sweet & low,
stirrers

Hot Tea **\$2**
hot water, a variety of premium tea,
honey, lemon

Orange Juice **\$2**

Bottled Water **1.50**

See all of our menus
and events
@ AbersonsDesserts.com

Signature Packages

All packages come with plates, utensils, and napkins.

Price listed per person.
Minimum 6

Sandwich and Salad Boxed Lunches \$14

choose from our gourmet sandwiches and salads. our sandwich boxed lunches include kettle chips, chef's deli salad or fruit salad, assorted chef dessert, condiments, and utensils.

Sandwich Platter Package \$15

choose up to 3 different sandwiches. served with chef's deli salad, fruit, or green salad, and kettle chips. includes dressings and condiments.

Aberson's Salad Bar (10 person min) \$16

baby greens, romaine, roasted chicken breast, herb roasted vegetables, white cheddar, parm, all kinds of croutons, bacon bits, baby tomatoes, cucumber, carrots, black olives, almonds, berries, and choice of dressing

Classic Gandwiches

All sandwiches come with mayonnaise and dijon mustard on the side

Turkey Club

herb roasted turkey, bacon, white cheddar, lettuce, and tomato on sourdough focaccia.

Roasted Turkey and Brie

garlic and herb turkey breast, creamy brie, chai peach chutney, arugula, and aioli, on sour dough focaccia.

Apple Cranberry and Pecan Chicken Salad

granny smith apples, toasted pecans, dried cranberries and citrus vanilla mayo with lettuce and fresh baked croissant.

Classic Gandwiches (cont.)

Maple, Grape, and Walnut Chicken Salad

maple roasted chicken breast, red grapes, toasted walnuts, mayo, and a hint of dill on a croissant with lettuce.

The Pig and Apple

molasses cured pork loin ham, white cheddar, apple butter, and baby lettuce on sourdough focaccia

Avocado Ham and Cheese

molasses cured pork loin ham, gruyere, avocado, tomato, and baby lettuce on sourdough focaccia

Roasted Vegetable *V

mediterranean roasted vegetables, hummus, sumac onions, baby lettuce, and balsamic on sourdough focaccia

Gingle Entree Galads

Add Pan Seared Ahi Tuna +\$6

Caesar Salad

crisp romaine with grated and shredded parmesan, all kinds of croutons, and roasted chicken breast or herb roasted vegetables. Caesar dressing on the side

Blackberry and Pecan Salad *GF

baby greens, roasted chicken breast, blackberries, toasted pecans, sumac onions, gruyere, and vanilla berry vinaigrette

Aberson's House Salad

baby greens, roasted chicken breast, baby tomatoes, cucumbers, white cheddar, black olives, all kinds of croutons, and a choice of dressing. Ranch, blue cheese, balsamic vinaigrette, and vanilla berry vinaigrette

A la Carte Add-Ons

Price listed per person

Soup \$6

all soups come with bowls, spoons, and napkins choice of chili with cheddar and crackers, loaded potato soup, vegetable minestrone, chicken tortilla soup, or goetta corn chowder

Sourdough Focaccia and Butter \$2

dill and garlic rubbed sourdough focaccia with sea salt whipped butter

Desserts

Price listed per person

Assorted Cookies and Brownie Bites \$2

a chef's mix of our fresh baked cookies and brownie bites. 4 different flavors

Assorted Cheesecake Bites \$3

a chef's mix of our 2" cheesecake bites. 3 different flavors

Assorted Baby Cakes \$3

a chef's mix of our 2" layered cake bites. 3 different flavors

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Hot Lunch Packages

All Orders Require 3 Days Notice

Signature Packages

All packages come with plates, utensils,
and napkins

Prices listed per person. Minimum 8

Street Taco Bar \$17

beef barbacoa, chicken pibil, sauteed peppers and onions, cilantro lime rice, charro beans, salsa, corn and black bean salsa, white cheddar, tomato, pickled red onion, sour cream, flour tortillas, tortilla chips and southwest salad with ranch and chipotle ranch

The "Nati" Bar \$14

build your own three way (spaghetti, Cincinnati chili, shredded cheddar, yellow onions), goetta sliders (american cheese, dill pickles, mayo), Larossa's Family Tossed Salad (lettuce, tomatoes, red onions, olives, croutons, provolone, dressings)

Baked Potato Bar \$13

baked russet potatoes, sweet potatoes, bacon, butter, brown sugar and cinnamon, sour cream, scallions, cheddar, caramelized onions, and broccoli. served with 1 garden salad choice and sourdough focaccia.
add soup +\$6

Southern BBQ Lunch \$14

smoked and braised pulled bbq pork, smoked pulled chicken, brioche buns, bbq sauce, chipotle bbq, cole slaw, mac and cheese **or** tater tot casserole, and 1 garden salad choice and 2 dressings

Backyard Burgers and Dogs \$14

6 oz burgers, jumbo hot dogs, brioche buns, hot dog buns, white cheddar, swiss, ketchup, mustard, mayo, pickles, relish, diced onions, red onion, lettuce, tomato, mac and cheese **or** tater tot casserole and kettle chips.

Build Your Own Pasta Bar \$15

cavatappi with alfredo, penne with marinara, herb roasted chicken, italian meatballs, herb roasted vegetables, parmesan, sourdough focaccia, and 1 garden salad choice with 2 dressings

Asian Bowl Bar \$15

yakitori chicken, korean ground beef, white rice, chopped romaine, tomatoes, cucumbers, broccoli, roasted corn, scallion, edamame, shredded carrots, radishes, fried wontons, teriyaki glaze, sweet chili sauce

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@ [AbersonsDesserts.com](https://www.abersonsdesserts.com)

*GF - Gluten Free
*V - Vegetarian
*VG - Vegan
*DF - Dairy Free

Single Entree Packages

A second entrée can be added and side substitutions
can be made upon request. All single entree selections
come with a garden salad choice, and bread & butter.

Price listed per person. Minimum 8

Stuffed Chicken Breast \$20

apple, bacon, and cornbread stuffed chicken breast with smoked gouda sauce. served with herb roasted potatoes and brown butter broccoli and onions

French Onion Chicken Breast \$19

marinated chicken breast with dijon mustard, braised onions, gruyere, and french onion au jus. served with mashed potatoes and green beans almandine

Apple Butter BBQ Chicken Breast \$18

cider marinated chicken breast glazed with spice apple butter and bourbon bbq sauce. served with mac and cheese and green bean casserole

Chicken, Broccoli, and Sweet Potato Casserole \$16

chicken breast, broccoli, and roasted sweet potatoes baked together in a cream sauce with sharp cheddar and butter cracker crust. served with corn o'brien and broccoli and carrot medley

Guinness Beef and Vegetable Stew \$21

beef chuck roast braised in guinness and beef stock with carrots, celery, onions, and mushrooms. served with mashed potatoes and green beans almandine

Short Rib and Mushroom Lasagna \$18

braised beef and cremini mushrooms layered with pasta, herbed ricotta and our cheese blend, served with garlic bread, brown butter broccoli and onions, and parmesan cheese

Hashbrown Crusted Salmon \$22

served with a lemon cream sauce with pecan and herb rice pilaf and green beans almandine

Maple Dijon Roast Pork Loin \$17

served with an apple and red grape chutney with herb roasted potatoes and broccoli and carrot medley

Garden Salads

Each salad serves 8

House Salad *GF, VG, DF

baby greens topped with carrots, tomatoes, cucumber

Caesar Salad

crisp romaine with grated and shredded parmesan, garlic croutons, and caesar dressing

California Salad *GF, V

baby greens topped with granny smith apples, walnuts, dried cranberries, gorgonzola.