

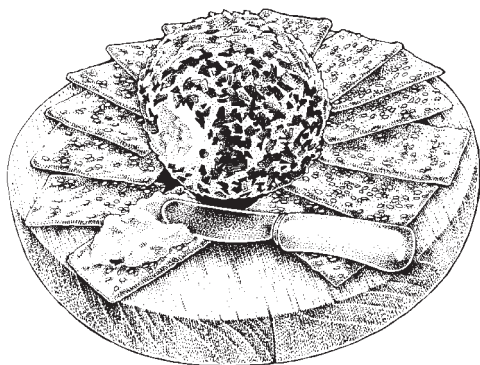
Sansotta

Brothers II

ITALIAN SPECIALTIES

DELICATESSEN
BUTCHER & CATERING

Catering Menu



“Quality Foods at Neighborhood Prices”

2008 Crompond Road
Cortlandt Manor, NY 10567

www.sansottadeli.com

914-737-1100 tel

914-737-1109 fax

Luncheon Package

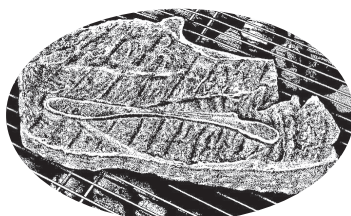
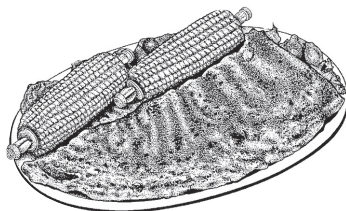
20 pc Wrap Platter
Small Tossed Salad
Full Tray Chicken Francaise or Marsala
Full Tray Penne ala Vodka
Half Tray Rice Pilaf
Half Tray Vegetable Medley
2.5 lb. Cookie Tray
4 lb. Fruit Salad

Package Serves 20-25 – \$350

Inquire about our

BBQ Offerings

Complete with Grillmaster & Servers



Hot Appetizers

60 piece Hors d'Oeuvres tray **\$60.00**
Scallops wrapped in bacon, pigs in a blanket, mini Beef Wellington, mini quiche

Clams Casino (24 pieces) **\$40.00**
Little neck clams topped with casino butter and hickory smoked bacon

Baby Lamb Chops **\$60.00**
*Two racks of lamb marinated in port wine marinade sliced
and served with mint pesto sauce*

Grilled Satays (24 pieces) **\$45.00**
Marinated beef or chicken mini skewers

Eggplant Cigars (24 pieces) **\$48.00**
*Breaded eggplant rolled with provolone cheese, fresh basil and wrapped with
prosciutto, served with a fruity vinaigrette*

Swedish Meatballs (half tray) **\$35.00**

Crabmeat Stuffed Mushrooms (20 pieces) **\$50.00**
With spinach and cheese filling

Shrimp & Ginger Wrapped in Bacon (20 pieces) **\$55.00**

Stuffed Baked Clams (27 pieces) **\$45.00**
Mima's famous recipe — bread and cheese stuffing

Fried Mozzarella Sticks (4 lb. tray) **\$40.00**
With marinara dipping sauce

Tony's Fried Chicken Fingers (4 lb. tray) **\$35.00**
With honey mustard dipping sauce

Jumbo Buffalo Wings (40 pieces) **\$40.00**
HOT, BBQ or Sweet & Sour sauces, with Bleu Cheese dressing & celery sticks

Stromboli - 3 lb. loaf **\$30.00**

Potato Croquettes **\$2.00 ea**

Rice Balls **\$2.00 ea**

Mac n Cheese Balls **\$2.00 ea**

10 pc minimum or Mix & Match 5 pc each

* Prices do not include tax*

Cold Appetizers

Bocconcini Skewers (24 pieces)	\$45.00
<i>Miniature mozzarella balls marinated in sundried tomato vinaigrette</i>	
Prosciutto & Melon (serves 10)	\$45.00
<i>Fresh ripe cantaloupe with prosciutto</i>	
Asparagus Wrap (24 pieces)	\$50.00
<i>Asparagus & melon wrapped with prosciutto di Parma</i>	
Filet Mignon on Garlic Toasts (24 pieces)	\$60.00
<i>Served with Horseradish spread</i>	
Fruit Skewers (24 pieces)	\$45.00
<i>Fresh seasonal fruit skewered and arranged on a platter</i>	
Deviled Eggs (24 pieces)	\$36.00
<i>Mom's secret recipe</i>	
Crostini (24 pieces)	\$40.00
<i>Topped with pesto chicken salad</i>	
Shrimp Cocktail (16 pcs/lb.)	\$20.00
	<i>(per lb.)</i>
Honey Walnut Goat Cheese Ball	\$20.00
	<i>(per lb.)</i>



Create Your Own Cold Antipasto Platter

Choice of 3 Salads, 2 Meats and 2 Cheeses

Salads

*Marinated Mushrooms, Artichoke Hearts, Eggplant Strips,
Caponata, Roasted Peppers, Stuffed Hot Peppers,
Grilled Marinated Vegetables, Ceci Salad, Antipasto Salad,
Stuffed Grape Leaves, Mixed Olives*

Meats

*Hot or Sweet Soppresata, Italian Cappicola, Pepperoni,
Hot or Sweet Dry Sausage, Ham, Genoa Salami,
Imported Mortadella, Ham Cappicola, Prosciutto di Parma*

Cheeses

*Imported Provolone, Italian Fontina, Aged Italian Asiago,
Norwegian Jarlsberg, Reggiano Parmigiano, Ricotta Salata,
Gorgonzola, Bocconcini, Gouda, Fresh or Smoked Mozzarella,
Mozzarella Roll with Prosciutto*

\$60.00 *(serves 8-10 people)*

\$110.00 *(serves 12-18 people)*

Sansotta House Antipasto Platter *sm \$55 lg \$100*

*Genoa salami, sweet soppressata, pepperoni, imported provolone,
mozzarella balls, mixed olives, roasted peppers, artichoke hearts*

Party Platters

Bruschetta Platter (serves 10 people) 20 pcs toast \$30.00
 Marinated fresh plum tomatoes with tuscan toast & reggiano parmigiano

Fresh Mozzarella, Tomato & Basil
 (prepared for 10 or 20 people) \$50-\$80
 Served with a balsamic vinaigrette

Grilled Vegetables (prepared for 10 or 20 people) \$40-\$75
 Seasonal grilled vegetables marinated in rosemary and balsamic vinegar

Fresh Fruit Platter- Assortment of seasonal fruit **Small** \$45.00
Large \$75.00

Fresh Vegetable Crudites - 15-20 ppl \$50.00
 A colorful assortment of seasonal vegetables, sliced and arranged with expertise on a platter, served with Ranch dressing

Gourmet Cheese Board - 10 to 15 people 4 lbs. \$60.00
 18 to 25 people 6 lbs. \$80.00

Choice of three cheeses expertly arranged on a platter
 with grapes, berries and crackers

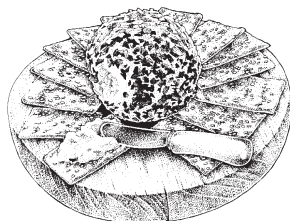
- Provolone • Swiss • Gouda • Asiago
- Gorgonzola • Jarlsberg • Fontina • Brie

Pepperoni & Cheese Platter (serves 10-15 people) \$40.00
 Sliced pepperoni and chunks of provolone arranged on a platter

Dominick's Party Platter (serves 10-15 people) \$50.00
 All Dom's Italian favorites—salami, pepperoni, soppressata, mozzarella and provolone

Assorted Bread Basket sm \$20 lg \$40
 Assorted Bronx breads and E.V.O. dipping oil

Authentic Guacamole or Salsa sm \$40 lg \$60
 With tortilla chips



Sandwich Platters

Sandwich Platter **\$6.95/person**
Hearty sandwiches made with your choice of our finest meats and cheeses arranged on a platter with pickles and olives

Wrap & Mini Roll Platter **\$8.95/person**
Assorted wraps and mini sandwiches on fresh baked
Wraps only **\$9.95/person**
Texas rolls cut in half and arranged on a platter, served with mustard and mayonnaise

Focaccia Platter **\$8.95/person**
Chef Michael Anthony's famous Chicken or Grilled Vegetable Focaccia Sandwich topped with fresh mozzarella, roasted peppers, and a balsamic vinaigrette

Cold Cut Platter **\$8.95/person**
Your choice of our finest Boar's Head products – expertly presented.
Choose 4 Meats and 2 Cheeses. Includes rolls and bread. Served with pickles, mustard and mayonnaise

Mini Sandwich Platter **\$6.95/person**
Assorted meats, cheeses & salads on Texas rolls, 2 per person

Sandwich Platter Combo Specials

Wrap Platter – 30 pcs **\$85**
– Sliced turkey, avocado, lettuce, tomato, mayo & roasted peppers
– Breaded eggplant cutlets, fresh mozzarella, artichoke hearts, roasted peppers and lettuce, served with balsamic vinaigrette
– Grilled chicken, fresh mozzarella, roasted peppers, tomatoes, lettuce, served with a sundried tomato dressing

Wrap Platter + Salad Combo **\$100.00**
20 pc wrap, 2 lbs. pasta salad & small tossed salad

***3 ft. Ring + Mini Sandwich** **\$65**
Italian or American – 10 Texas roll sandwiches arranged in center

3 ft. Ring – Italian or American – with pasta salad in center **\$75**

***Make the 3 ft. Ring a Sotta Special for additional \$10**

Try Our Delicious Homemade Salads

Antipasto Salad	Cole Slaw	Stuffed Hot Cherry Peppers
Artichokes	Pasta Salad	Stuffed Olives
Calamari Salad	Red Skin Potato Salad	Tuna Salad... and more!
Chicken Salad	Roasted Peppers	
Cranberry Chicken Salad	Seasoned Mozzarella Balls	



“The Big Sandwich”

Available in 3–6 foot lengths

Ask about our Novelty Shaped Heroes (add \$1.00 per foot)

- Italian** **\$15.00/ft**
Ham cappy, salami, pepperoni, zampino, roasted peppers, provolone, lettuce (Italian dressing on the side)
- American** **\$15.00/ft**
Ham, turkey, roast beef, American and Swiss cheese, lettuce (mustard and mayonnaise on the side)
- Smoked Turkey Delight** **\$19.00/ft**
Smoked turkey, dill havarti, sun dried tomatoes, portabella mushrooms, fresh spinach, honey mustard
- The Sotta Special** **\$18.00/ft**
Breaded eggplant cutlets, fresh mozzarella, artichoke hearts, roasted peppers and lettuce, served with balsamic vinaigrette
- Grilled Eggplant Caprese** **\$19.00/ft**
Grilled eggplant, artichokes, roasted peppers, fresh basil, lettuce, fresh mozzarella, balsamic vinaigrette
- The Jimmy Pa** **\$19.00/ft**
Breaded chicken cutlet, fresh mozzarella, roasted peppers, lettuce and balsamic dressing
- “Cousin Dina’s Grilled Vegetable Hero”** **\$19.00/ft**
Grilled portabella mushrooms, green and yellow squash, roasted peppers, havarti cheese, red onion, lettuce and tomato, served with a balsamic vinaigrette
- “The Spoleto”** **\$19.00/ft**
Grilled chicken, fresh mozzarella, roasted peppers, sun dried tomatoes, lettuce, served with a sun dried tomato dressing
- Big Dan’s Choice** **\$25.00/ft**
Marinated, grilled and sliced New York Shell steak with fresh mozzarella, provolone, grilled onion, lettuce, served with horseradish dijon mayonnaise
- The Mima Rita** **\$23.00/ft**
Broccoli rabe, prosciutto di Parma, provolone, hot soppressata, served with roasted garlic olive oil
- The Carmelina Capone** **\$23.00/ft**
Mortaadella, prosciutto, soppressata, cappicola, eggplant cutlet, roasted peppers, lettuce and oil & vinegar

*All sandwiches can be sliced and arranged on a platter.
\$5.00 additional fee.*

Sandwiches are sliced on request only.

Hot & Cold Catering Combo

4 foot "Big Sandwich" (choice of 1)
• American • Italian • Vegetarian

Plus your choice of 3 full hot entrees:

Baked Ziti	Chicken Francaise	Chicken Marsala
Baked Lasagna	Penne Pomodoro	Meatballs & Sauce
Stuffed Shells	Eggplant Parmigiana	Penne a la Vodka
Veal & Peppers	Chicken Cutlet Parmigiana	Sausage & Peppers
Oven Fried Chicken	Chicken Cacciatore	Pasta Primavera
Chicken Picatta	Pepper Steak	Mussels Marinara
Pasta with Broccoli Rabe & Sausage		

AND

Mixed green salad with choice of dressing • Cookie Platter • Potato salad
• Pasta salad • Coleslaw • Mustard • Mayonnaise • Rolls • Italian bread
• Rice Pilaf • Serving utensils

\$14.95/person — 30 person minimum

**add a full tray of vegetables for an additional \$25.00*

Garden Salads

Spinach Salad — Fresh spinach, mushrooms, red onion, shredded carrots, bacon and hard boiled eggs served with ranch dressing

Classic Caesar — Romaine lettuce, crunchy croutons, served with Caesar dressing and parmesan cheese

Mixed Green Salad (Tammi's Favorite) — Mesclun mixed salad, green leaf, romaine, carrots, roasted peppers, tomatoes and black olives with balsamic vinaigrette

\$25.00 Small Platter (serves 8-10 people)

\$45.00 Large Platter (serves 15-20 people)

Add Grilled Chicken to any of the above salads
for **\$10.00** extra for Small Basket and **\$15.00** for Large Basket

Fancy Salad **\$45 sm \$75 lg**
Mesclun greens tossed with crumbled Gorgonzola cheese, candied walnuts, dried cranberries, grilled chicken, grape tomatoes, crispy cucumbers

Chicken Mozzarella Salad **\$50 sm (serves 8-10) \$85 lg (serves 15-20)**
Grilled chicken with fresh mozzarella, ripe vine tomato, roasted peppers with a tomato basil vinaigrette dressing

Mediterranean Delight **\$35 (serves 10-15) \$60 (serves 15-25)**
Roasted vegetables, fresh mozzarella & penne pasta tossed with sundried tomato & balsamic dressing

Classic Greek — Stuffed grape leaves, green peppers, kalamata olives, pepperoncini, peppers, crumbled feta cheese **\$50 sm \$85 lg**

Hot Entrees

All catering items served cold unless otherwise requested

Half tray serves 10-12 • Full tray serves 12-20

Baked Pasta Selections

Baked Mac & Cheese	\$35	\$70
Lasagna	\$40	\$80
<i>Chef Michael Anthony's famous 3 cheese lasagna</i>		
Meat Lasagna (Joey's Choice)	\$45	\$90
<i>Seasoned ground beef and 3 cheeses</i>		
Vegetarian Lasagna	\$45	\$90
<i>Seasonal vegetables, mozzarella & ricotta cheeses</i>		
Stuffed Shells (30 pieces)	n/a	\$45
<i>Ricotta filled pasta shells</i>		
Manicotti (12 per half tray)	\$35	\$70
Baked Ziti	\$40	\$75
<i>My wife Lisa's recipe with fresh ricotta cheese</i>		

Pasta Selections

Penne a la Vodka (Rebecca's Choice)	\$40	\$75
Fusilli Nicola	\$40	\$75
<i>Cut fusilli with grilled chicken, prosciutto, sun dried tomatoes and spinach in a light roasted garlic & basil filetto sauce</i>		
Rigatoni with Broccoli Rabe & Sausage	\$45	\$80
<i>With garlic and oil (Dad's Favorite)</i>		
Rigatoni Bolognese (Uncle Eddie's famous recipe)	\$45	\$80
<i>Blend of three meats, herbs & spices with your choice of either cream or red sauce</i>		
Tortellini	\$45	\$85
<i>Your choice of an alfredo sauce or with peas and prosciutto in a tomato cream sauce</i>		
Pasta Primavera	\$40	\$75
<i>Your choice of cream sauce or basil pesto</i>		
Penne Siciliana	\$45	\$85
<i>Hot sausage with grilled eggplant, zucchini, yellow squash & red peppers in a light marinara sauce</i>		
The 3 Amici's	\$70	\$130
<i>Angel hair pasta with shrimp, chicken & scallops in a fresh basil scampi sauce</i>		
Pick Your Own Pasta	\$35	\$65
<i>Any regular cut pasta with your choice of pesto, garlic oil, pomodoro or marinara sauces</i>		

Hot Entrees

All catering items served cold unless otherwise requested

Half tray serves 10-12 • Full tray serves 12-20

Sautéed Chicken Entrees

Half Tray – \$50.00 • Full Tray – \$90.00

Chicken Francaise

Lemon & wine sauce

Chicken Marsala

Mushroom Marsala demi glace

Chicken Picatta

Sautéed in a lemon wine sauce

Chicken with Roasted Peppers and Mushrooms

Chunks of chicken sauteed with peppers
and mushrooms

Chicken Cutlet Parmigiana

A Sansotta Brothers specialty

Chicken Milanese

Lightly breaded sautéed chicken cutlet
served with lemon wedges

Chicken Portabella

Topped with slices of Portabella mushrooms
in a balsamic demi glace

Chicken Scarpariello

Chunks of chicken and Italian sausage with
your choice of hot or sweet cherry peppers

Chicken Sorrentino

Grilled chicken and eggplant topped with
fresh mozzarella in a light marinara

Chicken a la Mama Felicia

Sun dried tomatoes and black olives in a
sherry wine sauce

Stuffed Chicken Entrees

Half Tray – \$65.00 • Full Tray – \$120.00

Chicken a la Uncle Junior

Our Dad's favorite - prosciutto, sun dried
tomatoes and provolone cheese

Chicken Cordon Bleu

Smoked ham and swiss cheese in a
mushroom cream sauce

Chicken Olivia

Artichoke hearts, sun dried tomatoes and
fresh mozzarella

Chicken with Mushroom Stuffing

Uncle Libby's favorite

Whole Chicken Entrees

20 pieces to an order • \$50.00

All our whole chicken entrees are prepared with Bell & Evans Organic Chickens

Herb Roasted Chicken

Plain & simple

Oven Fried Chicken

Crowd pleaser

Rack Roasted Chicken

House seasoned and roasted

Chicken Cacciatore

With seasonal vegetables in a garlic, tomato
and wine sauce

Chicken Scapara

Potatoes and pepperoncini peppers in a
demi glace

Hot Entrees

All catering items served cold unless otherwise requested

Half tray serves 10-12 • Full tray serves 12-20

Beef Entrees

Meatballs Marinara 20 pcs half tray 40 pcs full tray	\$40	\$75
<i>Prepared with finest sirloin, seasoned with Italian herbs and spices</i>			
Steak Pizzaiola	\$80	\$150
<i>Shell steak baked with peppers, onions, white wine and chopped tomato</i>			
Uncle Bob's Bourbon Marinated Steak	\$80	\$150
<i>Shell steak marinated and roasted to perfection, sliced and trayed</i>			
Steak and Peppers - <u>Italian Style</u> or <u>Teriyaki</u>	\$90	\$180
<i>Skirt steak and tri color peppers</i>			
Beef with Mushrooms	\$75	\$140
<i>Sautéed sirloin tips with mushrooms and brown sauce</i>			
Filet Mignon Gabrielle	\$90	\$170
<i>Tenderloin medallions pan seared with prosciutto and topped with Gorgonzola cheese</i>			
Sliced Ribeye Roast with Au jus	\$85	\$170



Pork Entrees

Stuffed Pork Loin	\$60	\$110
<i>Boneless Pork Loin seasoned and stuffed with sun dried tomatoes and provolone cheese</i>			
Sausage and Peppers	\$50	\$90
<i>A Sansotta Brothers famous recipe made with our homemade sausage</i>			
Sausage with Broccoli Rabe	\$55	\$95
<i>Made in the traditional Italian style with fresh garlic and olive oil</i>			
Barbequed Spare Ribs	\$25 per rack		
<i>Smothered in Hickory BBQ sauce</i>			
Pork Chops with Vinegar Peppers	\$50	\$90
<i>Center cut pork chops sautéed with vinegar peppers</i>			
Pork Cutlet Parmigiana	\$50	\$90
Pulled BBQ Pork	\$60	\$120

Hot Entrees

All catering items served cold unless otherwise requested

Half tray serves 10-12 • Full tray serves 12-20

Veal Entrees

Half tray serves 10-12 - **\$90** • Full tray serves 12-20 - **\$170**

Veal Cutlet Parmigiana

Served in the classic style
(16 pcs 1/2-3/2 full)

Veal Marsala

Mushroom marsala demi glace

Veal Francaise

Lemon and wine sauce

Veal & Peppers Italiano

Cubes of veal and tri-color peppers
in a light filetto sauce

Veal Roxie

Rolled with asparagus and prosciutto,
then breaded and fried

Veal Rollatini

Scaloppini of veal stuffed with prosciutto
and provolone

Veal Piccata

Sautéed with lemon and wine

Veal & Mushrooms

Cubes of Veal sautéed with three mush-
rooms in a light brown sauce

Seafood Entrees

Stuffed Sole	Market Price	
<i>With crabmeat stuffing</i>		
Shrimp Scampi over Pasta	\$70	\$130
Seafood Fra Diavolo	\$75	\$140
<i>Shrimp, mussels, scallops, clams & calamari in a spicy marinara sauce</i>		
Mussels	\$40	\$75
<i>Your choice - marinara, garlic and herbs or fra diavolo</i>		
Salmon a la Poppy	\$75	\$140
<i>Grilled salmon filet with a Jack Daniels, lime and cilantro marinade</i>		
The 3 Amici's	\$70	\$130
<i>Angel hair pasta with shrimp, chicken & scallops in a fresh basil scampi sauce</i>		
Sole Francaise	\$75	\$140
Fried Shrimp, Sole, Scallops or Calamari	\$25/lb.	

Rack Rentals

with sternos and water pan - \$3.00 plus \$5.00 deposit

Plasticware Set-ups

(plates, glasses, flatware) and napkins - \$1.50/person

Deluxe Tablecloths

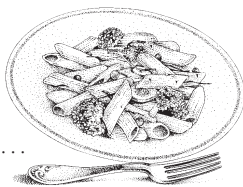
\$8.00 each

Grandma's Favorites

All catering items served cold unless otherwise requested

Half tray serves 10-12 • Full tray serves 12-20

Eggplant Parmigiana	\$45	\$80
<i>Layers of eggplant, mozzarella cheese and marinara sauce</i>		
Eggplant Rollatini	\$50	\$90
<i>Slices of eggplant stuffed with three cheeses - ricotta, mozzarella and pecorino</i>		
Fried or Grilled Eggplant with Tomato Bruschetta and Fresh Mozzarella	\$40	\$75
<i>Cousin Dina's favorite</i>		
Broccoli Rabe with Garlic and Olive Oil	\$40	\$80
Grilled Asparagus	\$40	\$75
Escarole and Cannelini Beans with Garlic and Olive Oil	\$30	\$60
<i>Mama Rita's recipe</i>		
String Beans Garlic & Oil	\$35	\$70
String Beans Almondine	\$35	\$70
String Beans Pomodoro	\$35	\$70
Seasonal Grilled Vegetables	\$40	\$75
Broccoli with Garlic and Olive Oil	\$30	\$60
Vegetable Medley	\$30	\$60
<i>Seasonal vegetables steamed to perfection</i>		
Mima Plumber's Potato Pie	\$40	\$75
<i>Whipped potatoes with prosciutto, provolone, ham and pecorino baked with bread crumb topping</i>		
Rice Pilaf	\$30	\$60
Rosemary Roasted Red Potatoes	\$30	\$60
Tuscan Mashed Potatoes	\$35	\$70
Mushroom Rice	\$30	\$60
Sautéed Peas and Mushrooms	\$30	\$60
Stuffed Portabello	\$40	\$75
<i>Grilled Portabello mushroom cap topped with roasted peppers and melted fresh mozzarella</i>		



Desserts

Cakes For Any Occasion

Available in all sizes and flavors

Inquire for Prices

Assorted Italian Butter Cookies

Includes all Aunt Rosie's Favorites arranged on a tray

\$12.99/lb. (minimum 3 lb. order)

Big Cannoli

Large cannoli shell stuffed with 3 pounds of mini cannoli

\$75.00

Biscotti Tray

Hazelnut, chocolate and almond biscotti arranged on a tray

\$13.99/lb. (minimum 3 lb. order)

Italian Nacho Tray

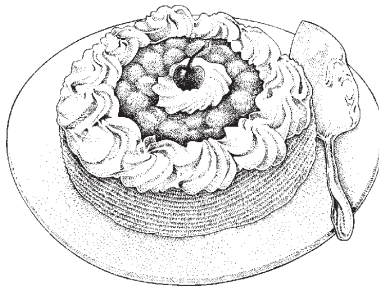
Cannoli shell triangles arranged with 3 lbs. cannoli cream for dipping

\$35.00

Assorted Italian Pastry Trays

All your favorites arranged on a tray

\$13.99/lb.



Pies & Cakes Available

3 Day Advance Order on all Baked Goods

For Your Next Dinner Party

Fresh Roasted Turkey

All natural free range...

Expertly carved and framed with one quart of fresh gravy

\$100.00 24 lb. (raw weight) smaller sizes available at \$4.95/lb.

Baked Honey-Glazed Hams

Spiral cut for easy serving

\$4.99/lb. 10-16 lb. (raw weight)

Beef Wellington

Tender filet mignon in pastry with foie gras

\$35.00/lb. minimum 3 lb. order

Stuffed Cornish Game Hens

With wild rice and fruit stuffing

\$9.95 each (minimum 4 pieces)



Professional Wait Staff available

\$135 for 4 hours

\$25 each additional hour

Min. 2 week advanced notice

Delivery and Setup

is based on availability.

\$25 additional charge applies.

** Prices do not include tax**

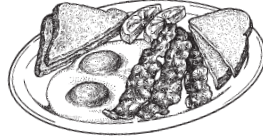
All catering is subject to tax. All prices are subject to change.



Sansotta

Brothers II

Build a Breakfast



– Minimum 10 people –

Western Scramble	\$6.95 per person
Scramble with cheese – <i>swiss or american</i>	\$5.95 per person
Scramble Eggs – (3 per person)	\$4.95
Bacon – (2 strips per person)	\$2.00
Sausage – (2 links per person)	\$2.00
Home Fries	half \$35 full \$70
French Toast – (with syrup and butter)	half \$35 full \$65
Juice – (individual)	\$2.50 per person
Bagels	\$2.00 per person
Muffins	\$3.00 per person
Danish	\$3.00 per person

Office Package

6 yogurts – (assorted)

12 bagels

5 lb. Fruit Salad

Butter, Jelly, Cream Cheese

\$50.00

