



**DEVILED EGGS (90 pieces)**

Delectably 'devilish' eggs nicely decorated with red and green bell pepper and green and black olives

\$35 per tray 

**'3-POTATO' POTATO SALAD (serves approx. 20 - 25)**

A delightful mixture of Russet, Red and Sweet Potatoes in a Sour Cream base - \$35 per 5lb bowl 

**SAVORY SWEET COLESLAW (serves approx. 20 - 25)**

\$30 per 5lb bowl


**'ALL THE FIXINS' (serves 20-25)**

Customize your sandwiches with Shredded Lettuce, Ripe Tomatoes, Onion slices, sliced Green Bell Pepper, Dill Pickle, Black Olives, Banana Peppers and Jalapenos \$35 per platter

**RELISH TRAY**

Crisp Kosher Dills, Greek Peppers, Banana Pepper Slices, Jalapeno slices, Baby Gherkins, Spanish and Ripe Olives \$40 per platter

**GROVESIDE CAFÉ MUFFIN PLATTER (35 pieces)**

A variety of our fresh baked breakfast Muffins \$45 per platter 

**BAGEL AND CREAM CHEESE PLATTER (20 pieces)**

Fresh bagel assortment with flavorful Cream Cheese spread - \$45 per platter

**ASSORTED DANISH TRAY (24 pieces)**

A delectable variety of mini Danish pastries \$45 per platter



**The Man Who Makes it Happen**

Meet our Head Chef, Alfredo. Originally from the Pittsburgh area, Alfredo has been a Master Chef for 52 years. Our menu has been built and developed by his skill and experience. Alfredo and the entire staff in the Groveside Café take pride in making sure that you are always thrilled by what they are makin' at Mixon's!

**BEVERAGE / DESSERT**

**SERVE-YOURSELF BEVERAGE STATION**

Water, Iced Tea & Coffee Station  
\$2.00 per person (Add Soda \$2.50 per person)

**CHOCOLATE FOUNTAIN WITH DIPPING ITEMS**

\$4 per person

**COOKIE PLATTER (50 pieces)**

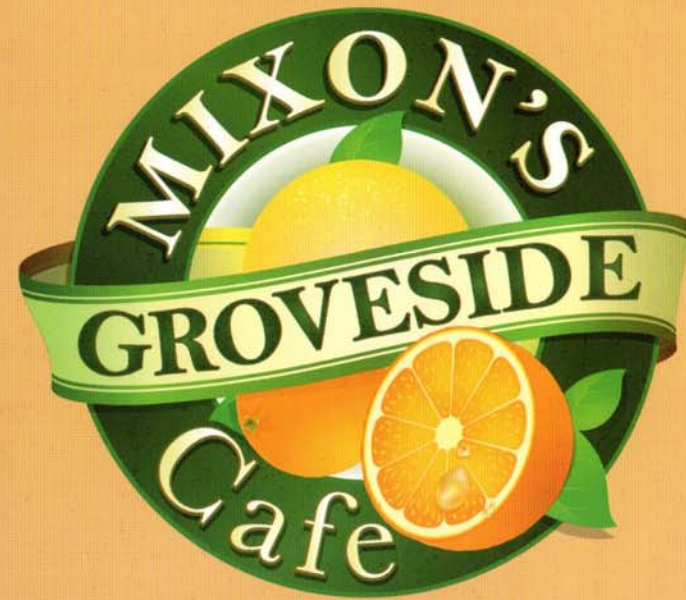
An assortment of our house-baked cookies.  
\$20 per platter

For Orders

**941-746-6127**



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**PARTY PLANNING**

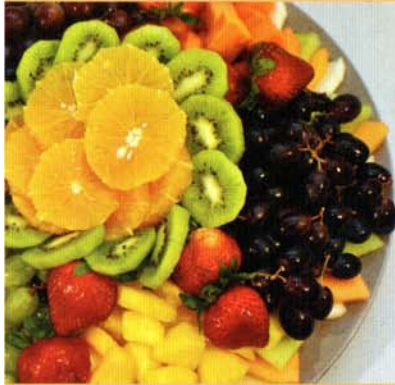
We Make it for YOU at Mixon's!





# Mixon Platters

*If your affair calls for casual-yet-elegant appetizers and finger foods, allow Mixon's to handle it for you. Choose from a variety of delicious options created by our very own cafe.*



**GROVESIDE FRUIT ASSORTMENT** (serves 20)  
Fresh Mixon® Citrus (when in season), Melon, Pineapple, Strawberries, Grapes and Kiwi with Honey Dipping Sauce  
\$60 per platter 

## SALAD FINGER SANDWICH PLATTER (50 pieces)

A variety of Chicken, Tuna & Egg Salad served on St. Armand's Bakery White, Wheat and Marble Rye.  
\$50 per platter



**THE 'CAFE' SANDWICH PLATTER** (50 pieces)  
A variety of Ham, Turkey Breast and Roast Beef with Swiss, Cheddar & Provolone Cheeses on our fresh baked White and Wheat bread  
\$70 per platter 



Groveside Cafe  
'Famous' Cuban Sandwich Platter



**GROVESIDE CAFE 'FAMOUS' CUBAN SANDWICH PLATTER** (35 pieces)  
Sliced Ham, Roast Cuban Pork, Swiss cheese and Genoa Salami on Fresh Cuban Bread, served cold and cut into "three-bite" portions  
\$50 per platter



**"CREATE-YOUR-OWN" SANDWICH PLATTER** (serves 20)  
Meat & Cheese Combo Tray with Roast Beef, Baked Ham, Roast Turkey Breast, Swiss and Cheddar cheese slices. Served with fresh baked rolls, condiments and pickles to create-your-own sandwich - \$80 per platter

**SPECIALTY CHEESE PLATTER** (serves 20)  
Bite-sized cubes of Cheddar, Swiss, Provolone and Pepper Jack Cheeses - \$55 per platter

**ITALIAN MEAT & ANTIPASTO PLATTER** (serves 20)  
Sliced Italian meats including Mortadella, Cappicola, Genoa Salami and Provolone Cheese with olives, roasted red peppers and artichoke hearts - \$70 per platter



Denotes a Mixon's Specialty!

**GARDEN FRESH VEGGIE PLATTER** (serves 20)  
Fresh seasonal vegetables including sliced Bell Pepper, crisp Snow Peas, Sliced Zucchini, Broccoli and Baby Carrots served with Mixon's Creamy Vidalia dipping sauce - \$60 per platter 

**FARM FRESH VEGGIE PLATTER** (serves 20)  
Selection of market fresh vegetables includes Celery Stix, Baby Carrots, Broccoli & Cauliflower Florets and Cherry Tomatoes served with Creamy Ranch dipping sauce - \$50 per platter

**PERFECTLY STEAMED SHRIMP** (110 pieces)  
A platter of tail-on Shrimp served with lemon slices and a tangy cocktail sauce  
\$70 per platter