



# Sweet Retreat

27 & 29 February from 8:30 AM- 10:30AM

<b>Sausage &amp; Cheese Kolache</b> .....	\$2.50
<b>Spicy Chicken Sandwich</b> .....	\$5.50
<b>Cheesy Bacon Twists</b> .....	\$2.50
<b>Breakfast Rolls</b> .....	\$4.50

*Savory breakfast rolls packed with bacon, sausage, cheese, and scrambled eggs.*

<b>Old School Breakfast Pizza</b> .....	\$3.50
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*From mornings in the cafeteria in the early 2000s: breakfast sausage, gravy, and melty mozzarella on a square-cut crust.*

<b>Cherry Chip Scones</b> .....	\$2.50
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*Buttery scones dotted with dried cherries and vanilla chips.*

<b>Glazed Strawberry Bread</b> .....	\$3.00
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*Super tender and moist strawberry bread slices packed with fresh strawberries, topped with vanilla glaze.*

<b>Banana Caramel Muffins</b> .....	\$3.00
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*Sweet, moist banana muffins with a gooey caramel center.*

<b>Morning Buns (2)</b> .....	\$3.50
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*Buttery, flaky buns tossed in orange-scented cinnamon sugar.*

<b>Apple Cheese Danish</b> .....	\$3.50
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*A classic cheese Danish meets apple pie in this flaky puffed pastry.*

<b>Blueberry Streusel Kolaches</b> .....	\$3.50
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*Sweetened yeast dough filled with a simple, fresh blueberry filling and a streusel topping.*

<b>Cherry Cinnamon Rolls</b> .....	\$3.00
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*A remix of the beloved classic cinnamon roll with the addition of a homemade cherry filling.*

<b>Braided Blueberry Rolls (2)</b> .....	\$3.00
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*Sweet glazed beautifully braided rolls packed with blueberry filling in every bite.*

<b>Cranberry Bliss Bars (2)</b> .....	\$3.00
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*A take on the beloved Starbucks seasonal treat: a blondie cookie bar with chunks of white chocolate chips and raisins, topped with sweet cream cheese icing, tart raisins, and white chocolate drizzle*

<b>Cinnamon Apple Pop Tarts</b> .....	\$3.00
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*Warm apples paired with autumn spices wrapped in a flaky pie crust topped with a cinnamon vanilla glaze.*

<b>Vegan Berry Pop Tarts (2)</b> .....	\$3.50
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*Earthbound vegan butter is used to make these berry-packed, flaky nostalgic delights.*

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Pre-Order by Mon/Weds 12 pm Email: [erichards4@stu.ctcd.edu](mailto:erichards4@stu.ctcd.edu)

Executive Chef: Evan Richards

COME AND ENJOY DELICIOUS PASTRIES MADE BY CTC STUDENTS!!

Roy J. Smith Student Center, Building 220, Hospitality Department