

Training Expectations

During your training you will be required to complete a full five-day training program. During this time, we ask that you are not scheduled doubles to speed up the training process. We have found in the past when you rush the training process the trainee does not retain important information needed to perform their job properly.

You will be required to complete and pass all our service tests with a 90% or better. If you do not pass the tests you will be required to retake the test and possibly complete an extra day of training. If you are having trouble studying for the required tests, please let your trainer know so more help can be arranged.

On your last day of training the trainer will be required to follow the trainee to ensure that they are ready to take on the position they were hired for. At this time the trainee will be required to complete a service evaluation with a manager. The manager will evaluate service based on the seven steps of service that we require all team members follow. At this time if the requirements are not met, the trainee may be asked to complete extra days of training.

Based on the trainee's performance they will be required to work in a two-table section for approximately one week.

Depending on the progression of the trainee the manager may decide to increase the number of tables they will be allowed to work. Your progression depends on your ability to perform the required job duties in a timely manner.

Good Luck with your training, remember there are no stupid questions.

Service Expectations

The list of expectations sets the standard each team player must meet with every guest. If our guests are to experience truly exceptional service, every team player must strive to exceed these expectations at every opportunity when interacting with the guests. Servers should not have more than a four-table station to ensure that they can deliver on the Steps of Service. It is important not to overextend the server and compromise exceptional service to the guest. The standard can never be lowered. **The goal of every team player is exceptional service flawlessly executed.**

- Treat every guest with common courtesy and respect. Immediate acknowledgment of the guest at every opportunity, when arriving, departing, or seating. Smile and make eye contact. Verbally acknowledge the guest. Welcome the guest to Duffy's.
- Understand and demonstrate with every action and word, that **the guest comes first**.
- Able to identify individual guest's needs and respond to them.
- Deliver on the steps of service; steps are never omitted or forgotten.
- Maintain a clean, crisp appearance. Clean apron, name tag on, no inappropriate jewelry, shirt tucked in, hair pulled back, etc. And do not forget to smile!
- Pay close attention to the little details which make the dining experience exceptional.
- Great work habits – neat and clean
- Keep stations clean and organized throughout the shift. Ceiling to floor everything in "top condition".
- Knowledge of all food and beverages available for the guest demonstrated through a "helpful selling style".
- Handle all food and beverages in a safe manner.
- Able to handle problems quickly and professionally. Communication amongst all team players is critical.
- Handle financial transactions quickly and accurately.
- Look for ways to say "yes" to each guest's special needs or requests.
- Maintain guest's tables throughout dining experience.
- Make dining a fun and memorable experience.
- When the guest is leaving thank them for coming and ask them to come back.

Note that all servers and bartenders are empowered to resolve problems with their guests without the need to secure a manager's approval in advance. Management will always discount items off checks if servers advise them to do so. Please inform a manager as soon as you feel there is a 1% chance the guest is unhappy so that the manager can stop by and do a table visit. Do not hide the issues from your managers they are very well trained to turn things around with the guest so that the guest leaves happy. This is a core component of our 100% guest satisfaction culture.

What is Duffy's Sports Grill?

In 1985 the doors of our first Duffy's opened, and we welcomed our friends and neighbors in for the Best Burgers & Coldest Beer! Since then, our menu, our circle of friends, and our restaurants have expanded. We now have locations from Kendall to Orlando. With growth have come new and exciting additions to our restaurants and our menu. Duffy's Sports Grill distinguishes itself by striving to achieve a fine dining quality level of food and service within the casual dining price confines. From the moment the guest enters, they feel the energy. The music playing in the background is always upbeat. The staff is smiling, happy, and friendly. The décor of great past and present sports memorabilia, when accompanied with excellent food and drink and friendly staff, make a winning combination. The place is bustling with a "forget your troubles" attitude. The menu offers a selection of the most delicious and popular foods. The food and drinks are well prepared and a great value. We put a lot of care into selecting fresh ingredients and preparing the food to order. The staff at Duffy's Sports Grill brings out the best in people. They are friendly, efficient, and well trained. They enjoy their jobs, and it shows in the way that they treat their guests. There are no bad attitudes at Duffy's Sports Grill.

Keys to Our Success

Top quality food, service, and atmosphere.

Unique loyalty reward program designed to set us apart from the competition and create significant value.

Management Philosophy (our corporate beliefs)

1. Quality leads to profits
 - *Serve top quality food with a high perceived value, quickly.
 - *Provide caring "memorable" hospitality at each step in the guest experience.
 - *Keep our stores in top condition.
2. We treat our team players fairly and provide safe, fun working environments. We expect in turn, that they commit themselves to our quality goals.
3. We behave ethically.
4. Responsibility and accountability are not negotiable. We hold all managers responsible for continual quality and profitability improvements

THE 12 MOMENTS OF TRUTH

- 1. INITIAL CONTACT:** Our guest can make contact with Duffy's before they ever enter the restaurant. How? By word of mouth, driving by, advertising, or calling on the phone. The latter of which involves you personally. The impression you give our guests over the phone may make or break their decision to visit our restaurant. You should always smile when you talk on the phone; you look and sound nicer! Post directions to your store near the phone. Don't send callers into that unknown zone called "HOLD" without informing them first. If you are indifferent to your customers on the phone, they sure won't bother to come in and get the same treatment from you in person.
- 2. ENTRANCE AREA:** Have you ever been in an airplane, folded down the seatback tray, and noticed coffee stains on it that were never cleaned up? Does that make you wonder how the airline services the parts of the plane you don't see, like the engines? Well, at Duffy's if you don't take care of the details like beer bottles or cigarette butts in the parking lot, a dirty bar, unkempt door mats, or an outdated flyer, then what will your customers think about how you service the parts of the restaurant they don't see, like our kitchens?
- 3. THE HOST:** The host is the first person that our customers see. How our guests are greeted, and how they are said goodbye to, is critical. You never get a second chance to make a first impression! Open the door for every guest who enters and leaves the restaurant. Don't hide behind the host stand, unless you are on a wait the host should always be approaching the guest before they reach the host stand. Greet the guest before they greet you. Know your menu and any current promotions. Don't be a robot, try to greet each guest sincerely, learn their names and use them. When on a wait only seat complete parties, we do not want to have to keep our other guest waiting. When writing specials on the black board do not abbreviate words. The guest does not understand restaurant slang.
- 4. THE BARTENDER:** The bartenders must be one of the most outgoing and energetic of the staff, they must be very service conscious. Every customer in the restaurant is their customer; not just the ones seated at the bar. Learn names and remember, today's "regulars" were yesterday's "unknowns".
- 5. THE TABLE:** Imagine how customers feel when they reach for a salt or pepper shaker and feel someone else's leftover dinner. Already an opinion is formed about the server and our restaurant, and you don't even know it. Crumbs are crummy, so brush off your chairs too. Also, make sure there isn't any trash, food, or silverware under the table.
- 6. TEAMWORK:** At Duffy's everyone pitches in and helps each other out. Everyone is responsible to bus tables, run food, answer the phone, straighten the restroom, and do anything else to help their team mates to ensure things get done in a timely manner. It allows for us to visit all our different customers and help make them feel extra special.
- 7. THE WAITSTAFF:** It's easy to make our guests happy. We're glad they're here and want to be sure they come back, so act like it. You owe it to your customers to give them quality food and great service. Just like you, they work hard for their money, and we are lucky they decided to spend it at Duffy's. Never take that for granted!
- 8. THE MANAGER:** Being the manager at Duffy's should be like being the host of a good party. A good host floats through the room making sure that everyone is having a good time. A good host knows the name of all the guests, after all, we invited them! Oh yeah, would a good host throw a party and sit in the bedroom? No! Then don't throw a party and sit in the office!
- 9. THE FOOD:** Duffy's menu offers a vast selection of the most delicious and popular food. The food and drinks are well prepared and a great value. We put a lot of care into selecting the ingredients and preparing the food.
- 10. THE BATHROOMS:** stocked, well lit, fresh smelling, clean, and no paper on the floor. Wait...there's more. Have you ever gone into a restaurant when you've been out and walked in on employees gossiping or talking on the phone? Not a very welcome sight; especially if you haven't been getting the greatest service. Everything you do should be viewed in the eyes of your customer.
- 11. CHECK PRESENTATION:** There's a funny habit that restaurant customers have. They will sit for hours having lunch or dinner, but when they have decided to leave, they are ready to go. You can effectively manage the previous 10 steps but blow them all by not giving the customers their check in a timely fashion. And don't forget, this is when the customer is deciding your tip!
- 12. THE FAREWELL:** Just because your customer visited you today, does not guarantee they will be back tomorrow. Everything you do needs to tell your guest that you want them back. So go ahead and say so. What a better time than when they are leaving? Send them off with a great, lasting impression. Say "GOODBYE" and ask them how everything was. If you run across a guest that was not happy inform a manager immediately.

MVP Program



	MVP	GOLD	ALL STAR	HALL OF FAME
Spending Threshold	None	\$500+/yr	\$1,000+/yr	\$3,000+/yr
Points per \$1 spent	1	1.1	1.25	1.5
100 points = \$10	✓	✓	✓	✓
Double Points on Tuesdays	✓	✓	✓	✓
Birthday Gift	✓	✓	✓	✓
Seating	Call Ahead	Call Ahead	Priority	On Deck
December Holiday Gift		✓	✓	✓
Personalized Card			✓	✓
Rollover Spending				✓
Exclusive Welcome Gift				✓
Ability to Make Reservations*				✓
No Cover Charge During PPV				✓



MVP Tiers

MVP New	This is a brand-new account that has not been enrolled and has no information attached to it. It can earn points and Rewards; however, the guest will not be able to redeem Rewards or be eligible for any added MVP Bonuses, benefits or vouchers.
MVP	This card has been fully registered and has a username and password associated with it. This account earns points and Rewards, is eligible for all additional MVP Bonuses, benefits, and can upgrade to higher tiers of the MVP program.
MVP Gold	This is a member that has spent over \$500 in the previous year or their YTD Spending wallet. This account earns points and Rewards and is eligible for all additional benefits.
MVP "MVP "All Star""	This is a member that has spent over \$1,000 in the previous year or their YTD Spending wallet. This account earns points and Rewards and is eligible for all additional benefits.
MVP "MVP "Hall of Fame""	This is a member that has spent over \$3,000 in the previous year or their YTD Spending wallet. This account earns points and Rewards and is eligible for all additional benefits.
Dormant MVP	This is a member who has not used their MVP card in the prior 24 months. Once attached to a new check, it will become an active account.
OPT OUT	This is a member that has chosen not to receive email communications from Duffy's and has checked the opt out option on the registration form or clicked the "Unsubscribe" link in an email. This member can earn points and Rewards; however the guest will not be eligible for any added MVP Bonuses, benefits or vouchers.

MVP email requirements

- The email attached to the account must be a valid email address.
- Two MVP accounts cannot have the same email address.
- If the guest does not have a valid email attached to their account, they will not be eligible to redeem Rewards on the account or receive added MVP Bonuses, benefits, birthday bonuses, etc.
- When the MVP card is attached to a check without an email on the account the computer screen and receipt will say “No email address – Benefits on hold”. At this time, you want to let the guest know that there is not a valid email address, and they will not be able to redeem any available Rewards.

There are three ways you can attach an MVP card to a guest check

- Swiping the physical MVP card into the computer
- The guest can text to check in and receive a three-digit code, you would enter that number in the system in place of swiping the card
 - Text MVP (a space) and the store location number to 73757.
- The guest can check in through the Duffy’s App and receive a three-digit code, you would enter that number in the system in place of swiping the card
 - Open the Duffy’s App and touch the arrow at the bottom near the MVP Program bar
 - At the bottom of the screen, they should touch the CHECK IN space. In the black bar it will let the guest know which location they are checking into; it can be changed if the wrong location is showing. You can only check into 2 locations at one time so make sure they choose the right location. The three-digit code will be generated.

NOTE:

- ✓ You cannot add an MVP account onto 2 checks at the same time. The first check needs to be closed before you can add it to another open check.
- ✓ You cannot attach 2 MVP accounts on one check. You would need to separate the check, print the checks so that you now have two check numbers and add each MVP card to the corresponding check.
- ✓ You can look up a guest in the system by their phone number, name, or email address. You can add points to their account using this process however, you cannot redeem Rewards using this method.

Activating an MVP Card

- Cards are activated when attached to a guest check.
- If more than one person in a party signs up for an MVP card it is important to separate the checks so the appropriate MVP Card can be attached to each check and activated.
- If the guests do not want to separate the checks, you can simply activate an account by starting a new check, start a check and add a free water to the check, then swipe the MVP card attaching the new MVP Card to the check. When the check is closed the account will be activated. Once activated, the MVP card is in a tier called “MVP NEW” which will allow points and Rewards to accrue.
- MVPs in the “MVP NEW” tier cannot redeem Rewards on their card until the host or guest has registered the account which will trigger a tier change to “MVP”.
- When registering a new card via the web, if you don’t have the option to “Edit Account Info” this means the MVP Card was never activated. You can then go online through the DuffysMVP.com and register the card – this will activate the account.

Partial Payment with an MVP Card

- When a guest uses MVP Rewards to pay part of their check, after swiping the MVP Card and entering the amount they want to redeem the server will need to reprint the guest check.
- The new guest check will now list the amount of the MVP redemption along with a correct remaining balance due on the check.
- When authorizing the remaining balance for a credit card, ensure the server is entering the amount printed on the guest check. The number displayed on the screen may not be correct. If it isn’t, the server should enter the amount printed on the check.

Redeeming Birthday Bonuses

- This is the only Bonus that the guest may use in conjunction with another discount or reward.
- The guest must have a registered MVP Card for 90 days to receive prior to their birthday to receive the birthday Bonus.
- When the guest is eligible for a Birthday Bonus, they will be sent an email on the Monday of the week of their birthday informing them that they are eligible for the Bonus. At this time, they need to open the email and "CLICK TO CLAIM" to receive their Birthday Bonus and have it added to their MVP account. If they do not click to claim the Bonus it will not be added. If a guest says they have not received their birthday bonus, ask them if they have registered their card or if they have opened the birthday email, they should have received.
- We want to be accommodating to the guest, if you cannot answer their questions have a manager visit the table to explain the process to the guest.

Replacing a lost MVP Card (Media Exchange)

- If a customer comes into the store and says that they have lost their card, look up their account. Once it is found, take a brand new (never been swiped or used) card and do a media exchange. The customer may then use the card. Before doing the media exchange check the tier that the guest is currently in. IMPORTANT: If the guest is in a higher tier above MVP, the exchange needs to be done through the help desk. If you do an exchange on an MVP "MVP "Hall of Fame"" or MVP "MVP "All Star"" account, it will change their tier back down to an MVP and they will no longer receive their extra Rewards.
- If the account cannot be found in the system, give the customer a Help Card and inform them to call the Help Desk. Do not give them a new card for them to use on this visit! The help desk will find their account and mail them a new card.
- If the customer is insistent on receiving a new card now, immediately ask a manager to visit the table to explain the process to the guest.

Upgrading to a new tier

- In order to qualify for MVP "All Star" or MVP "Hall of Fame" status, guests must be registered in Paytronix. The computer will not pick up any unregistered accounts to upgrade, even if they have enough spending in their "Year to Date Spending" wallet.
NOTE: Ensure that all current guests register their card in the new system. When an account is attached to a check, the receipt will clearly state "Please register to receive additional Rewards" if the account is not yet registered.
- If a customer thinks they have qualified for MVP "All Star" or MVP "Hall of Fame" status, first check their account to see if they are registered. If they are not, register them with the I Pad so Paytronix will upgrade them naturally (Upgrades are done on the first of every month). Inform all new guests to register their new MVP card on their computer when they get home. Remind them of the extra benefits that are available to registered guests.

What is YTD Spending?

- Some guests may be confused by the monthly adjustment to their "Year to Date Spending". Inform them that we are not taking away any points or Reward Dollars. This adjustment happens at the same time each year and simply removes historic spending that happened more than 12 months ago. This is how we monitor their eligibility for "MVP "All Star"" or "MVP "Hall of Fame"" status.

MVP Seating

- Call Ahead Seating: All MVP Members Call Ahead Seating is designed for MVP members to call the store 15-20 minutes before they plan to arrive. When on a wait you will place them on the list, saving them time. Example: A guest calls ahead at 7:00pm and you are on a 40-minute wait. The guest arrives 20 minutes later, their wait should now be 20 minutes. When a guest calls ahead you should ask a few questions. 1. What time will you be arriving? (If the guest is calling at 6pm for an 8pm arrival this is not a call ahead, kindly ask the guest to call back 15-20 minutes before they plan to arrive) 2. How many will be in your party? 3. What is the name for the call ahead? There are a few things that you should let the guest know while on the phone. 1. The call ahead is not a reservation, and there will still be a wait when they arrive. 2. Give the guest the current wait time and advise them to check in when they arrive.
- Priority Seating: MVP "All Star" Members can call the store or come in and show their All-Star card and have their name added to the wait. When using host concepts, you can sort your list with colors, yellow for MVP "All Stars". They will be added to the top of the wait behind the MVP "Hall of Fame" members on the list and we will prioritize the group to be seated by alternating them between guests already on the wait list.

- On Deck” Seating: MVP “Hall of Fame” Members On deck seating is designed for our MVP “Hall of Fame” members only. When they arrive and show their MVP “HALL OF FAME” card you will then place their name at the top of the list. When using host concepts, you can sort your list with colors, Red for MVP “HALL OF FAME”. Using this feature will prioritize their order on the wait list.
- Reservations: MVP “Hall of Fame” Members Reservations are for the MVP “Hall of Fame” members only. When a MVP “Hall of Fame” member calls for a reservation, you must have a manager take the call. You will then place a MVP “Hall of Fame” reserved sign with the guest’s name written clearly, on the reserved table. *” On Deck” Seating and reservations are limited to groups of six (6) people or less. If a request is made for a larger group, you must get a manager right away. *Special events: We may not accept Call Ahead Seating or reservations during special events. A special event is to be determined only by a manager. *Proper rotation for MVP “All Star” and MVP “Hall of Fame” Members on the wait: When on a wait you will have MVP “All Star” and MVP “Hall of Fame” members that walk in and go to the top of the list. Handling this correctly will take some finesse. You will have to rotate the MVP “All Star” and MVP “Hall of Fame” members into the wait without offending guests that are already on the list. When doing this correctly you will allow the AS and MVP “HALL OF FAME” members to use their card benefits without causing the wait time for other guests to increase much. Example for MVP “HALL OF FAME” member: “Mr. Duffy I have placed you on the top of the list, I do have someone here that has been waiting 20 minutes so I am going to seat them and I will have the next table ready for you.” Seat 1 guest on the wait then 1 AS/MVP “HALL OF FAME” member to create a rotation until all AS/MVP “HALL OF FAME” members have been sat, then continue down your list

MVP Procedures

Host Introduces the Program



“Are you a member of our Free MVP Rewards Program?”

If yes host says, **“Great! Please place your card on the table or check in on the app; your server will check to see what Rewards you may have available.”**

If no host says, **“Here is an enrollment form and a description of the benefits; it’s a great program and completely free to join.”**

Server Procedure

If there is an enrollment form left on the table, pitch the program early in the visit.

“I see you are not a member of our MVP Rewards program. Let me know if you need help filling out the enrollment form.”

If no enrollment form is left, assume they are a member.

“Will you be using your MVP Card tonight? Let me check your account so we can see what Rewards you have available.”

Attach the account to the guests check by swiping the card or entering their check in code. If the guest is listed as “MVP New” on the receipt it means that the guest has not been registered yet. Get the appropriate information from the guest and register the account. The guest will not be able to redeem Rewards until after the account has been registered.

Menu Descriptions

Wings, Appetizers, and Soups

10 Traditional Jumbo Wings

Fresh jumbo wings hand breaded in Duffy's seasoned flour. The guest may choose to have their wings breaded non breaded "NAKED". Each order includes an even number of flats and drums. Our wings are deep fried and tossed in your guest's choice of wing sauce. They may get them without sauce "DRY" if they would like. Served with 2 celery and 2 carrot sticks and a 2 oz. souffle cup of blue cheese or ranch dressing in a basket with an underline.

NOTE: If the guest would like their wings grilled, they will be flash fried before they are put on the grill. If the guest does not want them flash fried inform the guest that the cook time will be approximately 25-30 minutes.



Choice of wing sauces:

Mild

Original Buffalo
Jack Daniel's BBQ
Honey Garlic
Sweet Buffalo

Hot

Sesame Garlic
Sweet Chili Firecracker
Cayenne Buffalo
Orange Garlic

Screamin'

Nashville Hot
Mango Habanero
Atomic Ghost Chili

25 Traditional Jumbo Wings

Fresh jumbo wings hand breaded in Duffy's seasoned flour. The guest may choose to have their wings breaded non breaded "NAKED". Each order includes an even number of flats and drums. Our wings are deep fried and tossed in your guest's choice of wing sauce. They may get them without sauce "DRY" if they would like. Served with 4 celery and 4 carrot sticks and a 2-2 oz. souffle cup of blue cheese or ranch dressing in a basket with an underline.



Boneless Wings

We use the freshest chicken tenderloins possible to produce a high-quality product. The Boneless Wing is egg washed and lightly dusted in our proprietary wing flour. Next, we deep fry the Boneless Wings and toss them in the guest's choice of wing sauces. Served with 2 celery sticks, 2 carrot sticks, and a ramekin of blue cheese or ranch dressing in a basket with a liner.

A Bone Basket must be brought to the table before the wings arrive.

A Bone Basket is a Duffy's wax paper lined basket with one wet nap per guest.

Important questions to ask a guest when they order wings:

- Would you like boneless wings or traditional?
- Breaded or non-breaded?
- Which sauce would you like them tossed in?
- Would you like blue cheese or ranch dressing?



Chicken Quesadilla

A flour tortilla buttered and grilled, stuffed with sliced marinated chicken, caramelized onions, roasted peppers, and cheddar jack cheese. Garnished with sour cream, salsa, and guacamole. Served cut into 4 equal wedges on 10" round plate. Note: Sour cream and guacamole go directly on the plate and the salsa is served in a souffle cup.

**Fried Mushrooms**

Fresh mushrooms breaded with our signature wing flour and deep fried until golden brown. Garnished with spicy bayou sauce and horseradish sauce and served in a fry cone with an underliner on a 10" round plate.

**Crispy Calamari**

Tender calamari rings, tentacles, and Serrano peppers fried to a golden brown and seasoned with fresh ground white pepper and kosher salt. Garnished with a lemon, spicy bayou sauce, and marinara sauce and served on a 10" round plate.

**Amazing Mozzarella Sticks**

5 amazing, homemade mozzarella sticks. Fresh mozzarella, coated in our signature wing flour then beer battered and fried to a golden brown. Served in a basket with an underliner with a monkey dish of marinara sauce.



Sesame Crusted Ahi Tuna Tataki

Crispy wonton chips topped with rare, sliced sesame crusted tuna slices, Cilantro, and sliced scallions then drizzled with lemon soy ponzu glaze and sriracha aioli. Served on a rectangle plate.

**The Giant Pretzel**

10oz. pretzel with a crispy outside and a fluffy inside. Served on a ¼ sheet pan with an under liner and garnished with a monkey dish of beer cheese sauce.

**Firecracker Shrimp**

Fresh shrimp, deep fried to a golden brown then tossed in a creamy, spicy Firecracker sauce. Served over a bed of shredded cabbage dressed in Asian Sesame Dressing. Garnished with sliced scallions and served on a rectangle plate

**Tex-Mex Egg Rolls**

3 homemade egg rolls (cut in half to yield 6 pieces) stuffed with seasoned chicken, roasted corn, cheddar jack cheese, cilantro, and roasted red peppers. Garnished with sour cream, guacamole, and salsa. Served on a rectangle plate Note: Sour cream and guacamole go directly on the plate and the salsa is served in a souffle cup.



Jumbo Shrimp Cocktail

Chilled butterflied jumbo shrimp. Garnished with a soufflé cup of cocktail sauce and a lemon wedge. Served on a rectangle plate.

**Slam Dunk Nachos**

Crispy hand cut flour tortilla chips topped with carne asada, chili with beans, pickled jalapeños, cilantro, green onion, Pico de Gallo, sour cream, guacamole, creamy queso blanco, and sriracha aioli. Serve on an oval plate with an underliner.



New England Clam Chowder

Chopped clams, celery, onion, bacon, clam stock, and potatoes in a cream based soup. Served in a soup cup or a bowl on a 10" plate lined with a cocktail napkin and garnished with oyster crackers.

**French Onion**

A combination of beef and chicken broth, full of onions. Topped with a large crouton (Holland Rusk), 1 slice of Swiss cheese, and 2 slices of provolone cheese caramelizes to a deep golden brown. Served in a soup crock on a 10" plate lined with a cocktail napkin and garnished with oyster crackers.

**Beef Chili with Beans**

Chili with ground chuck, celery, onion, and seasonings. Topped with Monterey Jack & cheddar cheese and diced onions. Served in a soup cup or a bowl on a 10" plate lined with a cocktail napkin and garnished with

**Creamy Tomato Bisque**

A cream-based tomato soup with vegetable stock and spices. Served in a soup cup or a bowl on a 10" plate lined with a cocktail napkin and garnished with oyster crackers.

**Broccoli and Cheddar Cheese Soup**

Broccoli, light cream, sharp cheddar cheese. Served in a soup cup or a bowl on a 10" plate lined with a cocktail napkin and garnished with oyster crackers.



[Add Bread Bowl to any soup for \\$2.00](#)

Key Lime Pie

Tart and tangy Key Lime Pie with a graham cracker crust. Served on a 10" plate and garnished with melba sauce and whipped cream.

**Brownie Sundae**

A warm chocolate brownie topped with 2 scoops of vanilla ice cream drizzled with chocolate syrup and topped with whipped cream and a cherry.

**Fried Cheesecake**

A huge piece of crunchy fried cheesecake that has been flash fried and served with 2 scoops of vanilla ice cream. Garnished with whipped cream caramel sauce and a cherry

**Shamrock Pie**

Mint chocolate chip ice cream in a chocolate cookie crust with a layer of chocolate. Served on an 8" round plate, drizzled with chocolate sauce, and topped with whipped cream and a sprig of mint.

