



At Whisk Away we use fresh, high-quality ingredients when preparing our entrees and desserts. It is important to Whisk Away to use local products when possible. Everything from our bread to our soups to our cakes are made from scratch in house. Our staff's expert knowledge and courteous service offers customers a personal experience where any needs can be accommodated.

SANDWICHES

JAKE'S CLUB

turkey, ham, bacon, cheddar, swiss, avocado, lettuce, tomato, pesto spread, and sundried tomato aioli
sandwich only\$7.20
sandwich and chips..... \$8.95

KITCHEN SINK

turkey, bacon, creamy brie, apple slices, peanut butter
sandwich only\$7.20
sandwich and chips..... \$8.95

THE DUDE

roast beef, cream cheese, crispy onions, raspberry-jalapeno compote
sandwich only\$7.20
sandwich and chips..... \$8.95

THE ZONIE

turkey, swiss, avocado, tomato, red onion, sprouts
sandwich only\$6.75
sandwich and chips..... \$8.50

THE ELITE

ham, creamy brie and apricot dijon sauce
sandwich only\$6.75
sandwich and chips..... \$8.50

THE HAYSTACK

slow-roasted pulled pork, scallion slaw, tangy mustard sauce
sandwich only\$7.20

sandwich and chips..... \$8.95

VEGGIE MASH

chickpea mash, feta, cucumbers, lettuce, tomato, avocado, and roasted red peppers
sandwich only\$6.75
sandwich and chips..... \$8.50

THE INDIE

chicken curry salad with dried cranberries, toasted pecans
sandwich only\$6.75
sandwich and chips..... \$8.50

CREATE YOUR OWN

sandwich only\$6.75
sandwich and chips..... \$8.50

Meats: ham, turkey, roast beef

Cheeses: cheddar, swiss, brie, feta, cream cheese

Toppings: lettuce, tomatoes, red onions, cucumbers,

Sauces: apricot dijon sauce, pesto spread, sun-dried tomato aioli, raspberry-jalapeno compote, tangy mustard sauce, dijon mustard, yellow mustard, mayonnaise

Extra toppings:

extra meat.....\$1.50
 extra cheese.....\$1.50
 bacon.....\$1.25
 cream cheese, brie.....\$1.00
 avocado.....\$1.25
 scallion slaw.....\$1.50

Breads: whole wheat, oatmeal bun, french roll, whole wheat wrap

COMBINATIONS

BOXED LUNCHEs includes chips and a cookie
 Each.....\$9.95

HALF SANDWICH AND SOUP

Each.....\$8.25

SOUPS

includes homemade dinner roll
 individual bowl.....\$5.20

Beef and Barley, Potato Corn Chowder, Ham and Bean, Hearty Vegetable, Loaded Baked Potato, Three-Bean Chili, French Onion, Chicken Tortilla, Broccoli and Cheese, Chicken and Rice, Roasted Tomato

SALADS

Small (*serves 10-15 people*).....\$18.00
Large (*serves 20-30 people*).....\$25.00

VERMONT SALAD

spring mix with candied walnuts, apple slices, dried cranberries, parmesan, red onion served with our honey-maple vinaigrette
individual\$8.95

BLT WITH ROASTED CORN, AVOCADO AND FETA

spring mix lettuce, cherry tomatoes, crumbled bacon, roasted corn, avocado, feta with cilantro-lime dressing
individual\$8.95

MARKET SALAD

spinach tossed with dried cranberries, toasted sesame seeds, and slivered almonds with a tangy poppy seed vinaigrette
individual not available

GREEK SALAD

spring mix with feta, cucumber, tomato, kalamata olives in a greek vinaigrette
individual\$8.95

PLAIN JANE SALAD

spring mix, carrots, cucumbers, tomato, mixed with a classic vinaigrette or creamy ranch
individual\$8.50

EXTRAS

add chicken, ham, turkey, or roast beef to any salad.....\$1.50

SIDE DISHES

Small (*serves 10-15*).....\$25.00
Large (*serves 20-30*).....\$38.00

ANTIPASTO SALAD

cheese tortellini, black olives, summer sausage, mozzarella, artichokes, cherry tomatoes in a zesty greek vinaigrette (*can be made vegetarian*)

FRESH FRUIT SALAD

a mix of seasonal fruits with or without poppyseed dressing

HONEY DIJON COLESLAW

shredded cabbage marinated in a honey dijon dressing with dried cranberries and bacon

SCALLION SLAW

shredded cabbage and crisp carrot slivers in a creamy scallion dressing

RED POTATO DILL SALAD

baby red potatoes in a refreshing creamy dill dressing

POTATO CHIPS

individual bags\$1.75

PLATTERS

FRUIT PLATTER

seasonal fruits served with a brown sugar dipping sauce
12" Tray (*serves 10-15*)..... \$18.00
16" Tray (*serves 16-24*).....\$25.00

FRUIT AND CHEESE PLATTER

seasonal fruits complement artisan cheeses
12" Tray (*serves 10-15*).....\$35.00
16" Tray (*serves 20-30*).....\$48.00

CRUDITE PLATTER

assorted seasonal vegetables with a creamy dill dipping sauce
12" Tray (*serves 10-15*).....\$18.00
16" Tray (*serves 20-30*).....\$25.00

HOT APPETIZERS

ASIAN MEATBALLS

Asian-inspired seasoned ground beef covered in a Hoisin-Ginger sauce and sprinkled with toasted sesame seeds \$1.50 each

BBQ CHICKEN PINWHEELS

smokey barbecue sauce, shredded chicken breast, cilantro, red onion and cheddar cheese are rolled in a puff pastry and baked until crispy \$2.00 each

BACON-WRAPPED DATES

Stuffed with Blue Cheese a sweet and salty combination that appeals to everyone \$1.00 each

STUFFED MUSHROOMS

filled with garlic, butter, parmesan cheese, and breadcrumbs \$1.00 each

HAM AND GRUYERE THUMBPRINTS

a cheesy, baked filled with ham and a creamy cheese \$1.00 each

SPINACH CROQUETTES

each spinach, seasoned breadcrumbs, and parmesan cheese in a bite-sized serving \$1.25 each

SPINACH ARTICHOKE CUPS

creamy spinach and artichoke dip in a crispy wonton cup \$1.50 each

SWEET AND SASSY

smoked sausage with red pepper relish on a creamy polenta cake \$1.75 each

CARAMEL APPLE BAKED BRIE

crisp apples, dried cranberries and pecans baked with soft brie in a phyllo tart \$1.75 each

CHICKEN SATAY

juicy pieces of chicken marinated in a spicy peanut sauce served on a skewer \$1.50 each

BLACKENED CHICKEN WONTONS

slightly spicy chicken and cheese filling baked in a wonton triangle until crispy \$1.50 each

COLD APPETIZERS

ANTIPASTO SKEWERS

cheese tortellini, salami, mozzarella, artichoke hearts and black olives marinated in greek seasonings served on a skewer \$1.75 each

CRUDITE CUPS

individual bread cups hold a creamy dipping sauce and assorted vegetables \$1.50 each

CHICKEN SALAD CROSTINI

our sweet and savory curry chicken salad on a toasted baguette slice \$1.25 each

MINI CHEESEBALLS

bite-sized roasted red pepper, garlic parmesan, and sharp cheddar cheeseballs are served with a variety of crackers, apples and fresh grapes \$1.50 each

SEARED TENDERLOIN STEAK BITES

toasted crostini topped with a Dijon-horseradish sauce, tender sliced filet mignon and topped with baby arugula and fresh tarragon \$2.25 each

DEVILED EGG PUFFS

a creamy egg salad made with hard-boiled eggs, chives and our perfectly-seasoned sauce are served in a mini cream puff shell \$1.75 each

CROUTON CUPS WITH CAESAR SALAD

romaine, parmesan and our garlic Caesar dressing fill a seasoned crouton cup \$1.75 each

BENEDICTINE TEA SANDWICHES

a creamy, light dill and cucumber cream cheese filling is topped with baby argula inside thinly sliced white bread. \$1.75 each

DIPS AND SPREADS

Small (serves 6-12)\$12.00
Large (serves 20-25).....\$24.00

BLACK BEAN AND ROASTED CORN SALSA

a zesty combination of black beans, roasted corn, red pepper, cilantro and more served with blue corn chips

TANGY MUSTARD DIP

served with a variety of pretzels and smoked sausage

BRUSCHETTA

flavorful marinated tomato and basil on top of a garlic baguette slices

HUMMUS

smooth, flavorful combination of chickpeas, garlic, sesame seed paste and paprika. Served with pita chips.

FIRE AND ICE WATERMELON SALSA

cool and refreshing salsa made with a flavorful combinations of fresh watermelon, jalapenos, cilantro, green onions and green peppers. Served with blue corn chips.

CASSEROLES

(serves 8-12).....\$28

CHICKEN CORDON BLEU

penne pasta, tender diced chicken breast and ham baked in a swiss cheese sauce

CHICKEN AND DUMPLINGS

a hearty chicken and vegetable stew with homemade herb dumplings

CHICKEN POT PIE

chicken and vegetables in a bechamel sauce covered with a flakey, homemade pie crust

HEARTY LASAGNA

layers of noodles, zucchini, mushrooms, Italian sausage, ground beef, and three types of cheese covered in a perfectly seasoned marinara sauce

ROASTED GREEN CHILI CHICKEN ENCHILADAS

(can be made vegetarian) black beans, corn, rice, chicken, roasted poblano cream cheese, and tortillas in a flavorful tomatillo and green chili sauce

SCALLOPED POTATOES AND HAM

thinly sliced Yukon Gold potatoes and hearty pieces of ham baked in a creamy white cheddar sauce

SHEPHERD'S PIE

perfectly seasoned ground beef mixed with peas and carrots under a layer of fluffy mashed potatoes and melted cheddar cheese

SPINACH ARTICHOKE LASAGNA

(can be made vegetarian) sauteed spinach, roasted red peppers, and artichokes surrounded by layers of chicken, cheeses and lasagna noodles in a white

garlic sauce

STUFFED SHELLS WITH VEGETABLE MARINARA

(vegetarian) pasta shells stuffed with a creamy spinach and artichoke filling baked in a hearty vegetable marinara sauce and sprinkled with mozzarella cheese

TUNA NOODLE

a classic casserole of noodles, white tuna, and peas in a mushroom cream sauce topped with cheddar cheese and crispy onions

BREAKFAST CASSEROLES

(serves 8-12).....\$28

EGG BAKE

a rich casserole of eggs, bread and cheeses filled with your choice of up to three toppings: ham, sausage, bacon, green peppers, red peppers, onions, mushrooms, spinach, broccoli, potatoes, artichokes, or tomatoes. Additional toppings are \$1.00 each.

STUFFED FRENCH TOAST

our delicious cinnamon raisin bread egg-dipped and layered with a cheesecake filling topped with a pecan-caramel sauce

QUICHE

(6-8 servings).....\$15.99
a delicate, flakey pie crust filled with a savory egg custard, cheeses and your choice of up to three toppings: ham, sausage, bacon, green peppers, red peppers, onions, mushrooms, spinach, broccoli, potatoes, artichokes, or tomatoes. Additional toppings are \$1.00 each

BREAKFAST PASTRIES

- Baked Cake Donuts.....\$1.00
Chocolate, Vanilla, Sprinkle, Blueberry Lemon, Triple Chocolate, Cookies 'N' Cream, Apple Maple Bacon, Pina Colada, Fruit Loop
- Bear Claws.....\$3.25
- Cinnamon Rolls.....\$2.75
- Danish.....\$2.25
- Turnovers.....\$2.25
- Scones.....\$2.00

Mini sizes of breakfast pastries are available. Call for pricing.

COOKIES

- Each.....\$1.50
- Dozen.....\$15.00
Chocolate Chip, White Chocolate Cranberry Pecan, Monster, Potato Chip. Peanut Butter Cup. Other varieties available seasonally

FROSTED SUGAR COOKIES

- Each.....\$2.25
- Dozen.....\$22.50

HOMEMADE OREOS

- Each.....\$2.25
- Dozen.....\$22.50

WHOOPIE PIES

- Each.....\$2.25
- Dozen.....\$22.50

BARS

- Banana Bars.....\$2.25
- Chocolate Chip Bar.....\$2.00
- Cheesecake Bars.....\$2.25
- Grasshopper Brownies.....\$2.25
- Milk Chocolate Brownies.....\$2.00
- Oatmeal Scotchies.....\$2.00
- Pumpkin Bars.....\$2.25
- Rice Krispy Treats.....\$2.00
- Scotcharoos.....\$2.00

DESSERTS

- Profiteroles (Cream Puff).....\$2.25
- Eclairs.....\$2.25
- Individual Tarts.....\$3.00

CUPCAKES

- Each.....\$2.25
- Dozen.....\$22.50

PIES

- Each.....\$11.99
Traditional Apple, Dutch Apple, Chocolate Cream, Coconut Cream, Pecan, Pumpkin with Ginger Topping, Traditional Pumpkin, Salted Caramel Banana Cream, Triple Berry

CHEESECAKES

- Original New York.....\$32.00
- Specialty.....\$42.00
White Chocolate Raspberry, Salted Caramel and Banana Cream, Banana Split, Caramel Apple Streusel, Turtle, Carrot Cake, Pumpkin, Peanut Butter Chocolate, Triple Chocolate Mousse

MINI DESSERTS

- MINI CREAM PUFFS AND ECLAIRS**.....\$1.50 each
- MINI PARFAITS**.....\$2.25 each
- MINI TARTS**.....\$1.75 each

MINI COOKIES

Each.....\$1.00
Dozen.....\$10.00

MINI BARS

Each.....\$0.75
Dozen.....\$9.00

MINI CUPCAKES

Each.....\$1.25
Dozen.....\$12.50

CAKES

SIZE	SERVINGS	FROSTED	FONDANT
6-inch Round	6- 8	\$22	\$36
8-inch Round	9-15	\$36	\$50
10-inch Round	16-25	\$48	\$66
12-inch Round	26-45	\$66	\$80
6-inch Square	12	\$28	\$40
8-inch Square	20	\$42	\$56
10-inch Square	40	\$54	\$66
12-inch Square	60	\$70	\$86

SHEET CAKES

1/4 Sheet	20-24	\$39	\$59
1/2 Sheet	25-48	\$75	\$100
Full Sheet	80-100	\$150	NA

BREADS

Whole Wheat.....\$8.00
Cinnamon Raisin.....\$8.00
Dinner Rollsper dozen \$7.20
white, wheat or oatmeal
Quick Breads.....\$8.00

Apple Praline, Sour Cream Banana Walnut, Cranberry Orange, Pineapple Zucchini, Country Apple Fritter, Lemon Poppyseed, Triple Chocolate Cherry Banana



RENTAL INFORMATION

We love to host events at Whisk Away! Our space is available:

Monday – Friday after 6 p.m.
Saturday after 3 p.m.
Sunday Anytime

The fee to rent the space is \$25.00 per two hours if ordering food from Whisk Away Cafe and Bakery. Without the purchase of food the fee is \$50.00 per two hours.

No outside food is allowed inside Whisk Away Cafe and Bakery. If you'd like to have something that is not on our menu we'd be happy to do what we can to accommodate your needs.

DELIVERY

A \$5.00 flat fee for deliveries to areas within a five-mile radius of 919 6th Ave, DeWitt, IA. Outside of five miles the delivery charge is \$.55 per mile.

ALLERGIES

We always take extra care when creating any appetizer, entree, or dessert, however, our products may contain or come into contact with milk, wheat, nuts, soy, and other allergens. Please inform the bakery of any allergies you may have.

919 6TH AVE DEWITT, IA 52742 •
(563) 659-0770 • WHISKAWAYCAFE.COM •
FACEBOOK.COM/WHISKAWAY

