



EXTRAORDINARY CATERING

Have the extraordinary experience at your place.

Please allow 3-5 days advance notice on all orders. Items not available until 11am.

STARTERS

ASSORTED DIPS & SPREADS PLATTER

Roasted Pimento Cheddar Cheese Dip / Traditional Hummus / Pesto Genovese
Old Fashioned Onion Dip

\$65. each (serves 10-12)

ARTISANAL CHEESE TRAY

Gourmet cheeses served with jams & chutneys, dried fruits, fresh berries, nuts, artisanal crackers,
and Bread & Cie bread selection

\$85. each (serves 12-14)

SALAD

CHOPPED GREEK

Organic greens / romaine / French feta / kalamata olives / tomato / organic cucumber / organic
caramelized white onions / greek vinaigrette

\$70. each (serves 10-12)

CLASSIC CAESAR

Organic romaine hearts / parmesano reggiano / white anchovies / homemade garlic croutons

\$60. each (serves 10-12)

BERRY MIXED GREENS

Organic greens & butter leaf lettuce / seasonal berries / French feta / toasted pistachios
raspberry vinaigrette

\$60. each (serves 10-12)

ASIAN GARDEN

Organic greens / napa & purple cabbage / organic seasonal garden vegetables / red bell peppers
roasted peanuts / organic sprouted tofu / creamy peanut dressing

\$70. each (serves 10-12)

PETITE PANINI

TURKEY BREAST

Diestel free-range, hormone free turkey breast / cranberry mayonnaise / organic butter leaf lettuce

SMOKED SALMON

Cold-smoked gravlax-style salmon / tomato / miso mayonnaise / lime

TUNA SALAD

Wild caught albacore tuna / tomato / organic cucumber / yuzu aioli / organic butter leaf lettuce

GOAT CHEESE

Montrachet goat cheese / avocado / pesto genovese / tomato / portobello mushroom

\$5. each

ORDER

PLEASE CONTACT:

STEPHANIE JONES, SALES MANAGER

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