



EXTRAORDINARY HAPPY HOUR

Available for 10 to 24 guests
\$23.5 per person

SIPS

GUESTS' CHOICE:

Glass of Red Wine, White Wine, or Beer (house selection)
Espresso Beverage: Latte / Mocha / Cappuccino
Gourmet Loose Leaf Tea: Black / Green / Decaf
Sparkling Lemonade: Regular / Kiwi / Rose
Zambar Organic House Coffee
Iced Tea Du Jour

SAVORY

ARTISANAL CHEESE TRAY

Imported & domestic gourmet cheeses served with accompanying jams & chutneys, dried fruits, fresh berries, nuts, artisanal crackers, and Bread & Cie bread selection

SWEET

ASSORTMENT OF THE FOLLOWING:

FRESH FRUIT TARTLETTE

A crisp butter tart shell filled with your choice of Passion or Devonshire cream, finished with seasonal fruits

EXTRAORDINARY BROWNIE

Dense chocolate brownie finished with chocolate shavings and 23 ¼ gold leaf

LEMON BAR

Moist & tart lemon on a buttery pecan crust

BOOK

PLEASE CONTACT:

STEPHANIE JONES, SALES MANAGER
Events@extraordinarydesserts.com 619.294.7001 ext 102

DECOR RENTALS

FLORAL TOPIARY

Customize our tiered dessert stand with a floral bouquet of your choice
\$35. each

FLORAL ARRANGEMENTS

Floating floral arrangements in your choice of color & flower type
\$10. - \$45. each

BAMBOO CHARGERS

An extra touch for each place setting
\$1. each

SAVORY UPGRADES

PETITE PANINIS

Smoked Salmon / Turkey Breast
Tuna Salad / Goat Cheese
\$5. each

HALF PANINIS

Any panini from our regular menu
\$7. each

FAMILY-STYLE SALADS

Mixed Greens / Classic Caesar
\$5. per person

SWEET UPGRADES

ADDITIONAL PETITE DESSERTS

Any dessert from our petite menu
\$2. per person - per dessert

SIGNATURE CAKE

Any cake from our whole cake menu
Menu pricing + slicing fee

BEVERAGE UPGRADES

PREMIUM COFFEE

Lattes / Mochas / Cappuccinos
\$2. per person - per drink

CHAMPAGNE TOAST

House selection
\$10. per person

UNLIMITED BEER, WINE, & CHAMPAGNE

House selection
\$25. per person

SEE EXTRA TOUCH MENU FOR
FULL SELECTION OF ADD-ONS