



# EXTRAORDINARY LUNCHEON

Available for 10 to 24 guests  
\$26. per person

SIPS

**GUESTS' CHOICE:**

Gourmet Loose Leaf Tea: Black / Green / Decaf  
Zambar Organic House Coffee  
Iced Tea Du Jour

DIP TRIO

**TRADITIONAL HUMMUS**

Organic chickpeas / tahini / garlic / olive oil / pine nuts / onion / za'tar spices

**PESTO GENOVESE**

Basil / pine nuts / onion / za'tar spices

**OLD FASHIONED ONION DIP**

Organic caramelized onions / sour cream / cream cheese / cayenne pepper

SALAD

**PRE-SELECT 1 OF THE FOLLOWING:**

**CLASSIC CAESAR**

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

**MIXED GREENS**

Organic greens / organic strawberries / heirloom tomatoes / creamy aged balsamic vinaigrette

HALF PANINI

**GUESTS' CHOICE OR PRE-SELECT FOR BUFFET:**

**TURKEY BREAST**

Diestel free-range hormone free turkey / smoked mozzarella / cranberry mayonnaise  
organic butter leaf lettuce

**TUNA SALAD**

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

**GOAT CHEESE**

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

SWEET

**PRE-SELECT 3 OF THE FOLLOWING:**

**CRÈME BRULEE AUX FRUITS ROUGE TARTLETTE**

Tart shells painted with white chocolate then filled with vanilla crème brulee and topped with a fresh berry

**BERRY DEVONSHIRE TARTLETTE**

A crisp butter tart shell filled with Devonshire cream, finished with seasonal berries

**FLOURLESS CHOCOLATE CAKE**

Dark chocolate and marzipan make this gluten-free cake perfectly rich and decadent, finished with a touch of fruit

**EXTRAORDINARY BROWNIE**

Dense chocolate brownie finished with chocolate shavings and 23 ¾ 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

**PREMIUM PANINIS**

Upgrade the half panini selection to any from our regular menu  
\$2. each

**ARTISANAL CHEESE TRAY**

Gourmet cheeses & condiments  
\$85. each

## 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 glass

**UNLIMITED BEER, WINE, &**

**CHAMPAGNE**  
House selection  
\$25. per person

**SEE EXTRA TOUCH MENU FOR FULL SELECTION OF ADD-ONS**