



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 BRULÉE AUX FRUITS ROUGE TARTLETTE

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

BERRY DEVONSHIRE TARTLETTE

A crisp buttery 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