



EXTRAORDINARY CATERING

Have the extraordinary experience at your place.

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

STARTERS

ASSORTED DIPS & SPREADS PLATTER 65.

Served with artisanal crackers and Bread & Cie artisan bread.

Choice of 4 dips from the selection below:

Traditional Hummus

Roasted Pimento Cheddar Cheese Dip

Pesto Genovese

White Bean Hummus

Old Fashioned Onion Dip

Basil Jalapeño Pesto

Beet Hummus

Spinach & Kale Dip

(serves 10-12) *add seasonal organic vegetables \$20.

ARTISANAL CHEESE TRAY 85.

Chef's choice of 3 gourmet cheeses served with accompanying jams & chutneys, dried fruits, fresh berries, nuts, artisanal crackers, and Bread & Cie artian bread.

(serves 12-14) *add Molinari aged salami \$25.

SALAD

CLASSIC CAESAR 60.

Organic romaine hearts / parmesano reggiano / homemade garlic croutons

Italian white herbed anchovies

(serves 10-12)

BERRY MIXED GREENS 60.

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

(serves 10-12)

PETITE PANINI

TURKEY BREAST 5.

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

SMOKED SALMON 5.

Cold-smoked gravlox style salmon / avocado / tomato / miso mayonnaise / lime

ITALIAN SALAMI 5.

Molinari aged salami / Spanish Mahon (mild white cheese) / garlic aioli / oil & vinegar dressed mixed greens

TUNA SALAD 5.

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

GOAT CHEESE 5.

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

(suggested serving 1-2 per person)

FOR ORDER INQUIRES, CONTACT:

STEPHANIE JONES, SALES MANAGER

events@extraordinarydesserts.com

619.294.7001 ext 102