



A GRAND EVENING

Available for 25+ guests
\$58. per person

SIPS

GUESTS' CHOICE:

Unlimited Red Wine, White Wine, Champagne, or Beer (house selection)
Espresso Beverages: Lattes / Mochas / Cappuccinos
Gourmet Loose Leaf Teas: Black / Green / Decaf
Sparkling Lemonades: Regular / Kiwi / Rose
Zambar Organic House Coffee
Iced Tea Du Jour

TRAY PASSED SAVORY

ARTISANAL CHEESE BAR

A serve yourself buffet-style cheese bar featuring imported & domestic gourmet cheeses served with accompanying jams & chutneys, signature spreads, dried fruits, fresh berries, nuts, artisanal crackers, and Bread & Cie bread selection

PRE-SELECT 3 OF THE FOLLOWING:

PETITE BRUSCHETTA
Avocado / Brie Torta / Buffalo Mozzarella
SOUP
Creamy tomato basil
GRILLED CHEESE
Mushroom Melt / Molinari & Gruyere
PETITE PANINIS
Turkey Breast / Goat Cheese / Tuna Salad / Smoked Salmon
TANDOORI PIZZETTE
Traditional Hummus / Tzatziki
CEVICHE *subject to availability
Shrimp / Salmon

SWEET

PRE-SELECT 3 OF THE FOLLOWING:

CRÈME BRULÉE AUX FRUITS ROUGE
Tart shells painted with white chocolate then filled with vanilla crème brulée 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
EXTRAORDINARY BROWNIE
Dense chocolate brownie finished with chocolate shavings and 23 ¾ gold leaf
STRAWBERRY CUPCAKE
Studded with fresh strawberries, finished with cream cheese strawberry swirl frosting
LEMON BAR
Moist & tart lemon on a buttery pecan crust

PLEASE CONTACT:

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

BOOK

DECOR RENTALS

FLORAL TOPIARY

Customize our tiered dessert stand with a floral bouquet of your choice
\$45. each

FLORAL ARRANGEMENTS

Floating floral arrangements in your choice of color & flower type
\$15. - \$50. each

BAMBOO CHARGERS

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

TABLE LINENS

Your choice of any color polyester linen.
1 linen for every 6 guests.
\$20. each *

*prices subject to change depending on vendor costs.

SAVORY UPGRADES

PETITE PANINIS

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

HALF PANINIS

Any panini from our regular menu
\$7.5 each

INDIVIDUAL SALADS

Mixed Greens / Classic Caesar
\$7. 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

COFFEE & TEA SERVICE

Zambar Organic House Coffee / Iced Tea du Jour / Gourmet Loose Leaf Teas
\$5. per person

PREMIUM COFFEE

Lattes / Mochas / Cappuccinos
(Coffee & Tea Service must be added)
\$2. per person - per drink

SEE EXTRA TOUCH MENU FOR FULL SELECTION OF ADD-ONS