



EXTRAORDINARY TEA HOUR

Available for 10 to 24 guests
\$18.95 per person

SIPS

GUESTS' CHOICE:

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

PRE-SELECT 2 OF THE FOLLOWING:

LEMON BAR

Moist & tart lemon on a buttery pecan crust

CHOCOLATE DULCE DE LECHE BAR

Dulce de leche caramel mixed with Valrhona chocolate mousse on top of a flourless shortbread cookie crust

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

PRE-SELECT 1 OF THE FOLLOWING:

STRAWBERRY & RASPBERRY

Studded with fresh raspberries & strawberries, finished with a sprinkling of sugar

BLUEBERRY & BLACKBERRY

Studded with fresh blueberries & blackberries, finished with a sprinkling of sugar

COFFEE GLAZED TIRAMISU

Studded with cocoa nibs, finished with a coffee fondant glaze

LEMON GLAZED

Fresh lemon zest, finished with a lemon fondant glaze

PRE-SELECT 1 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

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

PASSION FRUIT

A crisp buttery tart shell filled with Passion Fruit cream, finished with tropical fruits

PLEASE CONTACT:

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

BARS &
CHOCOLATE

SCONES

FRUIT TARTS

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

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

FAMILY-STYLE SALADS

Mixed Greens / Classic Caesar
\$7. per person

ARTISANAL CHEESE TRAY

Gourmet cheeses & condiments
\$85. each

ASSORTED DIPS & SPREADS PLATTER

Traditional Hummus / Pesto Genovese
Roasted Pimento Cheddar Cheese Dip
Old Fashioned Onion Dip
\$65. 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
\$30. per person

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