



# A GRAND EVENING

Available for 25+ guests  
\$65. 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.  
\$25. each \*

\*prices subject to change depending on vendor costs.

## SAVORY UPGRADES

### PETITE PANINIS

Smoked Salmon / Turkey Breast / Tuna Salad / Goat Cheese  
\$6.5 each

### HALF PANINIS

Any panini from our regular menu  
\$7.5 each

### INDIVIDUAL SALADS

Mixed Greens / Classic Caesar  
\$8. each

## SWEET UPGRADES

### ADDITIONAL PETITE DESSERTS

Any dessert from our petite menu  
\$2.5 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  
\$6.5 per person

### PREMIUM COFFEE

Lattes / Mochas / Cappuccinos  
(Coffee & Tea Service must be added)  
\$3. per person - per drink

SEE EXTRA TOUCH MENU FOR FULL SELECTION OF ADD-ONS