



EXTRAORDINARY LUNCHEON

Available for 10 to 24 guests
\$34. 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
\$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
\$7.95 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
\$3. per person - per drink

CHAMPAGNE TOAST

House selection
\$12. per glass

UNLIMITED BEER, WINE, & CHAMPAGNE

House selection
\$35. per person

SEE EXTRA TOUCH MENU FOR FULL SELECTION OF ADD-ONS