



# EXTRAORDINARY TEA HOUR

Available for 10 to 24 guests  
\$20. 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  
\$7.95 each

**HALF PANINIS**

Any panini from our regular menu  
\$7.95 each

**FAMILY-STYLE SALADS**

Mixed Greens / Classic Caesar  
\$8. 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  
\$2.5 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  
\$11. per glass

**UNLIMITED BEER, WINE, & CHAMPAGNE**

House selection  
\$35. per person

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