



# 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 | Cappuccinos  
Gourmet Loose Leaf Teas: Black | Green | Decaf  
Sparkling Lemonades: Regular | Kiwi | Strawberry Rose  
Zumbar Organic House Coffee  
Iced Tea Du Jour: Black | Fruit Blend

SAVORY

## ARTISANAL CHEESE BAR

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

## PETITE PANINIS

### 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 / butter leaf lettuce

### SMOKED SALMON

Cold-smoked gravlox style salmon / avocado / tomato / miso mayonnaise / lime

### GOAT CHEESE

Montrachet goat cheese / avocado / pesto genovese / tomato / portobello mushroom

## INDIVIDUAL SALADS

### CLASSIC CAESAR

Organic romaine hearts / parmesano reggiano / garlic croutons / white anchovies

### MIXED GREENS

Organic greens / organic strawberries / heirloom tomatoes / raspberry vinaigrette

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 ROSE CUPCAKE

Studded with fresh strawberries, finished with cream cheese strawberry swirl frosting

### 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

### 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  
\$7.95 each

### HALF PANINIS

Any panini from our regular menu  
\$7.95 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

Zumbar Organic House Coffee |  
Iced Tea du Jour | Gourmet Loose  
Leaf Teas  
\$6.5 per person

### PREMIUM COFFEE

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

SEE EXTRA TOUCH MENU FOR  
FULL SELECTION OF ADD-ONS