



# CATERING

3 day advance notice required on all orders | Available for pickup until after 11am

*Create a delicious event in your own space with any of our options that combine together to make your experience extraordinary.*

## STARTERS

### **ASSORTED DIPS & SPREADS PLATTER 65.** (serves 10-12)

Served with artisanal crackers and Bread & Cie artisan bread.

Choice of 3 dips from the selection below:

Classic Hummus

Pesto Genovese

White Bean Hummus

Beet Hummus

Roasted Pimento Cheddar Cheese Dip

Basil Jalapeño Pesto

Old Fashioned Onion Dip

Spinach & Kale Dip

Add Seasonal Organic Vegetables 20.

### **ARTISANAL CHEESE TRAY 85.** (serves 12-14)

Served with accompanying jams & chutneys, dried fruits, fresh berries, nuts, artisanal crackers, and Bread & Cie artisan bread.

Chef's choice of 3 gourmet cheeses.

Add Molinari aged salami 25.

## SALAD

### **CLASSIC CAESAR 60.** (serves 10-12)

Organic romaine hearts / parmesano reggiano / homemade garlic croutons

### **FRUITED MIXED GREENS 60.** (serves 10-12)

Organic greens & butter leaf lettuce / seasonal berries / French feta  
toasted pistachios / raspberry vinaigrette

## PANINI

### **HALF PANINI 8.5 each** (1-2 per person)

Any panini from our regular menu.

### **TO ORDER:**

STEPHANIE JONES, SALES + EVENTS

events@extraordinarydesserts.com | 619.294.7001 ext 102