



# HAPPY HOUR

Available for 15 to 30 guests | \$30. per person

*A gorgeous buffet presentation of artisanal cheeses and delicious dips & spreads. We've selected our favorite wine and beer offerings to accompany this extravagant gathering.*

## SIPS

### GUESTS' CHOICE:

#### RED WINE

Pinot Noir | Cabernet Sauvignon Blend

#### WHITE WINE

Pinot Grigio | Sauvignon Blanc

#### CRAFT BEER

IPA | Lager

#### ICED TEA DU JOUR

#### SPARKLING LEMONADE

## SAVORY

### ARTISANAL CHEESE BAR

A buffet of imported & domestic gourmet cheeses served with accompanying housemade jams & chutneys, organic dried fruits, fresh berries, and roasted nuts.

A choice of Classic or Beet Hummus, and Basil Jalapeño or Pesto Genovese elevates the flavors.

Beautifully decorated with fresh floral, greenery, and herbs.

All of the above is served with Bread & Cie bread selection and artisanal crackers.

### TO RESERVE

#### PLEASE CONTACT:

STEPHANIE JONES, SALES + EVENTS  
events@extraordinarydesserts.com

| 619.294.7001 ext 102

### A LA CARTE OPTIONS:

#### CUSTOM DECOR

##### FLORAL ARRANGEMENTS

Floating floral arrangements in your choice of color & flower type

\$15. - \$50. each

#### BARISTA SERVICE

Coffee | Latte | Cappuccino

\$5. per cup

#### CHAMPAGNE SERVICE

Prosecco | Champagne

\$14. - \$20. per glass

#### CAKE SERVICE

Choose a cake from our whole cake menu, sliced, and plated with sauces and floral touches

Menu pricing + \$1 per person

#### DESSERT SERVICE

Choose any dessert from our petit dessert menu. Displayed on tiered dessert stands.

\$2.5 per person - per dessert