



A GRAND EVENING

Available for 25+ guests | \$60. per person

SIPS

GUESTS' CHOICE:

ICED TEA DU JOUR

SPARKLING LEMONADE

RED WINE: Pinot Noir | Cabernet Sauvignon Blend

WHITE WINE : Pinot Grigio | Sauvignon Blanc

CRAFT BEER: IPA | Lager

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.

ASSORTED TEA SANDWICHES:

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

SMOKED SALMON

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

EGG SALAD

Egg salad / roasted almond and hazelnut romesco spread / organic butterleaf lettuce / organic tomato / organic hickory smoked bacon / fontina cheese parmesan reggiano cheese

SWEET

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 + milk chocolate ganache and marzipan make this gluten-free cake rich and decadent, finished with fresh berries

CHEESECAKE BROWNIE

Ultra creamy cheesecake and moist Valrhona dark chocolate brownie swirled together topped with chocolate ganache and 23¾ gold leaf

LEMON BAR

Moist & tart lemon on a buttery pecan crust

A LA CARTE OPTIONS:

CUSTOM DECOR

Customize our tiered dessert stand with a floral bouquet of your choice
\$45. each

BARISTA SERVICE

Coffee | Latte | Cappuccino
\$5. per cup

CHAMPAGNE SERVICE

Prosecco | Champagne
\$14. - \$20. per glass

SAVORY

INDIVIDUAL SALADS

Classic Caesar | Fruited Mixed Greens
\$8.5 each

CAKE SERVICE

Choose a cake from our whole cake menu, sliced, and plated with sauces and floral touches
Menu pricing + \$1 per person

TO RESERVE

PLEASE CONTACT:

STEPHANIE JONES, SALES + EVENTS
events@extraordinarydesserts.com
619.294.7001 ext 102