



LUNCHEON

Available for 12 to 24 guests | \$30. per person

*A luncheon to celebrate a birthday, personal milestone, or a networking gathering.
Whatever the occasion our luncheon set ups are defined by food and drink
that are crafted with the finest ingredients and fresh floral decor.*

SIPS

GUESTS' CHOICE:

ICED TEA DU JOUR
SPARKLING LEMONADE

PRE-SELECT FROM BELOW

1 OF THE FOLLOWING:

CLASSIC CAESAR
Organic romaine hearts / parmesano reggiano / garlic croutons

FRUITED MIXED GREENS
Organic greens / organic strawberries / heirloom tomatoes
raspberry vinaigrette

SALAD

1 PER GUEST:

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

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

HALF-PANINI

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

SWEET

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

SNACK SERVICE

DIPS & SPREADS PLATTER
Classic Hummus | Pesto Genovese
Old Fashioned Onion Dip
\$65. 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