



## APPETIZERS & STATIONS

### HORS D'OEUVRES

MINI BEEF WELLINGTON

DRIED APRICOT GOAT CHEESE MASCARPONE TART

OYSTER SHOTS VARIETY OF SAUCES

SAVORY BLUE CHEESE TART

PERFECT SEARED SCALLOP WITH LEMON TARRAGON ESSENCE.

THE PERFECT EGG UPSIDE BACON ASPARAGUS CHIVES

MINI LOBSTER ROLLS TARRAGON LEMON AIOLI

MINI CHIPOTLE PEACH PULLED PORK SLIDERS

ROASTED FINGERLING POTATOES WITH CRÈME FRAICHE AND CAVIAR

MINI BURGER SERVED ON A WAFFLE FRY

PIZZETTE WITH FONTINA, TOMATO, AND BASIL

WATERMELON FETA BITES WITH HONEY LIME AND MINT

SOUTHWEST CHICKEN SALAD

VEGETARIAN SOPES

BLACKBERRY BRIE LEMON THYME MAPLE

COCONUT SHRIMP WITH SPICY MANGO SALSA

SPICY PEANUT SATAY CHICKEN

STUFFED MUSHROOMS SAGE PANCETTA

TOMATO BASIL ECLAIRS MASCARPONE

RED NEW POTATO WITH GORGONZOLA CHEESE & BACON

SPICY SHRIMP - MINI MARTINI GLASS WITH SALSA, GUACAMOLE, TORTILLA CHIP  
AND SHRIMP

SMOKED SALMON LOLLISTICK SMOKED SALMON ROLLED WITH A LEMON DILL  
CREAM CHEESE

DEEP FRIED PUMPKIN RAVIOLI WITH CRISPY SAGE, PARMESAN AND BROWN  
BUTTER

HAZELNUT-CRUSTED SCALLOPS WITH ROASTED PEAR PUREE

BOURBON BBQ CHICKEN SKEWERS

CROSTINI VIOGNIER WHIPPED GOAT CHEESE, STRAWBERRIES & BALSAMIC  
SMOKED CORN AND GOAT CHEESE EMPANADAS

CRAB CAKES WITH A CHOICE OF SAUCE ROASTED BELL PEPPER

GRAND MARNIER GLAZED SHRIMP WRAPPED IN PROSCIUTTO WITH TRI-COLOR  
ORANGE SALAD

ASPARAGUS CIGARS WITH BRIE AND PROSCIUTTO

BLUE CHEESE STUFFED STRAWBERRIES

PONZU BEEF WITH SOY SAUCE, LIME, AND FRESH CILANTRO

GUNPOWDER CHICKEN ON A BISCUIT WITH BUTTERMILK CHEVRE RANCH DIP

VEGGIE SHOTS RANCH (VEGAN RANCH AVAILABLE)

POKE AHI IN SPOON

STUFFED JALAPEÑOS

CHICKEN POT PIE TART WITH MELTED VERMONT CHEDDAR

\*HERBS DE PROVENCE BABY LAMB CHOPS WITH ROASTED GARLIC, CHIVE  
AIOLI(\$2EXTRA)

PEPPERCORN CRUSTED BEEF ON A WITH CREAMY GORGONZOLA, CRISPY  
ONIONS

STEAMED DUMPLINGS PRESENTED ON AN ASIAN SPOON WITH GINGER SCALLION  
SAUCE

CHICKEN & MANGO LETTUCE CUPS WITH CILANTRO AND GINGER

MINI CRUNCHY FISH TACOS SERVED IN A MINI SHELL WITH SALSA

HONEY GOAT CHEESE FILLED DATES WRAPPED IN BACON

TOMATO SOUP MINI GRILLED CHEESE

CHILE AND CORNBREAD SHOTS

FRENCH ONION SOUP IN A MINI BREAD BOWL

OYSTERS ROCKEFELLER

TRUFFLE MAC AND CHEESE BITES

SALMON SKEWERS LIME CILANTRO

CRAB CAKE SLIDERS ON HAWAIIAN BUNS WITH WASABI AIOLI

MINI AL PASTOR TACOS-MINI HARD SHELLS AND GARNISHED WITH GRILLED  
PINEAPPLE AND ONION

SOUTHWEST POLENTA SQUARES- BAKED POLENTA SQUARES TOPPED WITH  
GRILLED CORN, COTIJA CHEESE, RED ONION, CILANTRO AND CREAMY CHIPOTLE  
SAUCE

VEGAN BUTTERNUT SQUASH TART

CASHEW CHEESE, ROASTED BUTTERNUT SQUASH, CARAMELIZED ONIONS AND  
FRESH SAGE

GRAPE TOMATO & CREMINI MUSHROOM TRUFFLE BRUSCHETTA

FILET MIGNON CROSTINI THREE PEPPERCORN AIOLI ARUGULA

CHARCUTERIE ADD-ONS

IN ADDITION WE HAVE CHARCUTERIE CUPS, CONES AND TABLES AVAILABLE!

## **STATIONS**

### **MINI BURGERS**

MINI SIRLOIN BURGERS SERVED WITH CHEDDAR, GORGONZOLA, CRISPY BACON, SAUTÉED ONIONS, MUSHROOMS, PICKLES, SLICED TOMATOES, KETCHUP. MINI MILKSHAKES SHOESTRING FRENCH FRIES

### **MINI HOT DOG STATION**

KOSHER BEEF DOGS, AND VEGGIE DOGS SERVED WITH VEGETARIAN CHILI, CHEESE, GUACAMOLE, TRUFFLE AIOLI, MUSTARD, KETCHUP, SWEET AND DILL RELISH, CREME FRAICHE, SRIRACHA AIOLI, AND CRISPY BACON

### **NEW YORK, NEW YORK**

NEW YORK SALTED PRETZELS, MINI REUBENS, POTATO KNISHES, MINI HOT DOGS

### **SLIDER STATION**

(CHOICE OF ONE)

PRIME RIB,

SLOW COOKED PULLED PORK, ROASTED CHICKEN, VEGGIE

TOPPING CHOICES: SLICED HEIRLOOM TOMATOES, SAUTÉED WILD MUSHROOMS, CRISPY BACON, GORGONZOLA CRUMBLES, CHIPOTLE AIOLI, CORNICHONS, RANCH DRESSING, BBQ SAUCE

### **THE CARVERY**

(CHOICE OF ONE)

PRIME RIB WITH AU JUS AND CREAMED HORSERADISH

HONEY DIJON AND BROWN SUGAR CRUSTED SPIRAL HAM SERVED WITH APRICOT SPIKED MUSTARD WHOLE TURKEY WITH FRESH CRANBERRY RELISH ROASTED PORK LOIN SOUTHWEST COFFEE RUB WITH WHISKEY BBQ SAUCE

### **BRITISH FISH AND CHIPS STATION**

BEER BATTERED FRESH FRIED FISH WITH FRESH CHIPS SERVED IN A TRADITIONAL NEWSPAPER CONE. TARTAR SAUCE, MALT VINEGAR, LEMONS AND KETCHUP WITH FRIES

### **SPANISH PAELLA**

THIS SULTRY SMOKY CLASSIC RICE DISH IS FILLED WITH CHICKEN, ANDOUILLE SAUSAGE, SPANISH CHORIZO, TOMATOES, AND A HINT OF SAFFRON FOR ADDED ROMANCE. CERTAIN TO BE CENTER STAGE AT YOUR NEXT EVENT. SEAFOOD MARKET PRICE MAY BE ADDITIONAL COST

### **POTATO MARTINI**

WHIPPED MASHED POTATOES, CHEDDAR, BACON, SOUR CREAM, CHIVES OR SWEET POTATOES

### **WOK STATION**

STIR FRIED NOODLES WITH ASIAN VEGETABLES AND CHOICE OF CHICKEN OR BEEF. COOKED IN A WOK AND SERVED IN MINI CHINESE TAKEOUT BOXES AND CHOPSTICKS.

### **SALAD BAR/SALAD TINI**

GRILLED CHICKEN HICKORY SMOKED BACON FETA, GORGONZOLA, CHEDDAR ROASTED RED PEPPERS CANDIED WALNUTS RED ONION TOMATOES, CHICKPEAS, CUCUMBERS SUN-DRIED CRANBERRIES, KALAMATA OLIVES PARMESAN PEPPERCORN DRESSING

### **THE NEW BAKED POTATO BAR**

COLORFUL HEIRLOOM POTATOES WITH SPECIALTY BUTTERS & GOURMET SALT SELECTIONS.

INCLUDES 3 BUTTERS: SALTED HONEY, GORGONZOLA CHIVE, MAPLE BACON, LEMON PISTACHIO, SHIITAKE TARRAGON

INCLUDES 2 SALTS: PINK HIMALAYAN SALT, BACON PARMESAN, SRIRACHA, GARLIC ROSEMARY

### **MACARONI & CHEESE MARTINI**

MACARONI SERVED WITH APPLEWOOD BACON, SPICY SAUSAGE, PEAS, PARMESAN CHEESE, CHIVES, CARAMELIZED ONIONS & MUSHROOM TOPPINGS

OR

GREEN CHILE MAC AND CHEESE WITH TEQUILA BRAISED BEEF OR PORK CILANTRO COTIJA CHEESE

### **PASTA STATION**

**CHOICE OF 2 MEATS** CHICKEN, SHRIMP BEEF

SAUCES: MARINARA, CREAMY PESTO, ALFREDO, SUNDRIED TOMATO SERVED WITH MUSHROOMS, CAPERS, BLACK OLIVES, PARMESAN CHEESE & JULIENNE VEGETABLE

### **INDIAN FRY BREAD**

INDIAN TACOS SERVED WITH BEANS, CHEESE, SALSA, SOUR CREAM, GROUND BEEF

SWEET SIDE SERVED WITH HONEY, POWDERED SUGAR, CINNAMON SUGAR, CHOCOLATE SAUCE

### **FRENCH FRY STATION**

CURLY, WAFFLE, SHOESTRING, SWEET POTATOES SERVED WITH SAUCES SALTS AND SEASONINGS.

### **TACO BAR**

CHOICE OF 2: CARNE ASADA, MARINATED CHICKEN, SHRIMP, CARNITAS, TACOS EL PASTOR, MAHI WITH FRESH MANGO SALSA, VEGETARIAN VEGETABLE SERVED WITH FRESH CORN & FLOUR TORTILLAS, MEXICAN CRÈME, QUESO FRESCO, SHREDDED CABBAGE, CHIPS, 3 SALSAS, GUACAMOLE, BLACK BEANS AND MEXICAN RICE.

### **RISOTTO STATION**

TRUFFLES SCENTED SAUTEED MUSHROOMS ITALIAN SAUSAGE FARMER'S MARKET VEGETABLES & ROBIOLA CHEESE CREAMY SPINACH & TALEGGIO PULLED BEEF WITH TOMATOES & CAPERS SEAFOOD LEMON CHICKEN WITH MASCARPONE

### **ULTIMATE CHILLED BAR**

CHILLED POACHED LOBSTER JUMBO POACHED SHRIMP LITTLENECK CLAMS OYSTERS CRACKED ALASKAN KING CRAB CLAWS  
SERVED WITH DELICIOUS COCKTAIL DIPPING SAUCES AND SLICED LEMON WEDGE

### **QUINOA SAUTÉ STATION**

QUINOA WITH A MIX OF HAND SELECTED FARMERS' MARKET INGREDIENTS. INCLUDES 6 MIX-INS: ROASTED CURRY CAULIFLOWER, STEAMED ASPARAGUS, GRILLED CORN, STEAMED BROCCOLI, ROASTED WILD MUSHROOMS, HAAS AVOCADO, SCALLIONS, FRESH MOZZARELLA, HEIRLOOM CHERRY TOMATOES. SERVED WITH EXTRA VIRGIN OLIVE OIL AND MEYER LEMON HOUSE VINAIGRETTE.

### **BACON STATION**

6 KINDS OF BACON AND A VARIETY OF SAUCES AND SPRINKLES

### **VEGGIE STAND**

GRILLED AND FRESH MARKET VEGETABLE DISPLAY WITH DIPS AND FRUIT

## DESSERT STATIONS

### LATIN DESSERT

A COLLECTION OF PETITE TRES LECHE CAKES, MINI CARAMEL CUSTARD FLAN, FRUIT EMPANADAS, MARGARITA TARTS, CHOCOLATE DRIZZLED COCONUT MACAROONS, & MEXICAN WEDDING COOKIES.

### TROPICAL DESSERT

A COLLECTION OF MANGO DESSERT SHOTS, CHOCOLATE DIPPED STRAWBERRIES, INDIVIDUAL PINEAPPLE UPSIDE DOWN CAKES, TROPICAL FRUIT TARTS, MINI COCONUT CAPPED BAVARIAN CUPCAKES, & CHOCOLATE DIPPED BANANA CREAM PUFFS.

### ALL AMERICAN DESSERT

OLD FASHIONED COOKIES, ASSORTED MINI CUPCAKES, MINI FRUIT PIES, CEREAL TREATS , & ASSORTED GOURMET BROWNIES.

### DONUTS

GUESTS CAN TOP DONUTS WITH DIFFERENT GLAZES, NUTS, AND SPRINKLES

### CHURRO STATION

HANDMADE FRESH CHURROS OFFERED WITH A TRIO OF SAUCES: NUTELLA CINNAMON GANACHE, LAVENDER WHITE CHOCOLATE & SILKY SMOOTH RASPBERRY PUREE

### ADDITIONAL OPTIONS

FRENCH STYLE CREPES

COOKIE DOUGH BAR

PIE AND ICE CREAM

CEREAL SHOT BAR



# MAIN MENU

## SALADS

MIXED GARDEN GREEN-PLUM TOMATOES, CHOPPED ENGLISH CUCUMBER AND SHAVED ROMANO IN A LIGHT BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD WITH HERB FOCACCIA CROUTONS

CALIFORNIA FRISEE SALAD - SPICED PECANS, GOAT CHEESE AND CRISPY PANCETTA IN A SWEET RED PEPPER VINAIGRETTE

ARUGULA AND ORANGE SALAD - TOASTED PIGNOLI NUTS, PICKLES RED ONION AND CRUMBLLED FETA CHEESE

PROSCIUTTO AND SUMMER MELON SALAD - SHAVED PARMESAN AND BASIL

GRILLED PANZANELLA SALAD - BELL PEPPERS, SUMMER SQUASH, AND TOMATOES

GRILLED PEACH SALAD, PROSCIUTTO, MACARENA ALMONDS, MANCHEGO CHEESE, WHITE BALSAMIC VINAIGRETTE

HEIRLOOM CAPRESE - HEIRLOOM TOMATOES, BASIL, FRESH MOZZARELLA, OLIVE OIL AND AGED BALSAMIC VINEGAR

STRAWBERRY SPINACH SALAD - RED ONION, FETA, CANDIED NUTS, ORANGE BALSAMIC VINAIGRETTE

FALL MARKET SALAD - ORGANIC ENDIVE, FRISEE, RADICCHIO, PEAR, SHAVED PARMESAN, CANDIED PECANS AND MAPLE BALSAMIC VINAIGRETTE

PEAR SALAD - MIXED GREENS WITH SLICED PEARS, AGED STILTON CHEESE AND CANDIED WALNUTS. SERVED WITH A PEAR CHAMPAGNE VINAIGRETTE

POMEGRANATE SALAD (WINTER SEASON ONLY): WILD FIELD GREENS WITH FRESH POMEGRANATE SEEDS & MANGO SLICES, TOSSED WITH MANCHEGO

CHEESE, CANDIED PISTACHIOS, AND DAIKON RADISH. SERVED WITH A POMEGRANATE VINAIGRETTE

FOUR BERRY SALAD WILD FIELD GREENS WITH STRAWBERRIES, RASPBERRIES, BLACKBERRIES AND BLUEBERRIES. SERVED WITH A RASPBERRY VINAIGRETTE

### SOUTHWEST TABLE SALAD

FRISEE AND BABY ARUGULA, BABY RADISH, RED ONION, PAPRIKA CANDIED PUMPKIN SEED, SHARP COTIJA CHEESE, AND GRAPE TOMATOES. SERVED WITH OUR BLUE AGAVE LIME DRESSING.

## ACCOMPANIMENTS

JULIENNE OF SEASONAL VEGETABLES

SPINACH, MUSHROOM, BELL PEPPER SAUTÉ

PAN ROASTED ASPARAGUS BUNDLES (BACON)

SAUTÉED BABY CARROTS

OVEN ROASTED HEIRLOOM CARROTS

GRILLED ASPARAGUS

BALSAMIC INFUSED GRILLED VEGETABLES

SEARED BRUSSEL SPROUTS WITH PANCETTA,

ROOT VEGETABLE GRATIN WITH SMOKED MOZZARELLA

GRILLED BROCCOLINI

TOSSED WITH LEMON ZEST AND TOASTED ALMONDS

HARICOT VERTS

SAUTÉED GREEN BEANS WITH CHERRY TOMATOES, WALNUTS AND A DIJON

VINAIGRETTE

BASMATI RICE WITH FRESH MINT, CRANBERRIES, PINE NUTS AND LEMON ZEST.

RED ROASTED GARLIC POTATOES

GARLIC MASHED POTATOES

AU GRATIN POTATOES

PERUVIAN PURPLE POTATOES

WHIPPED POTATOES

GOLDEN FINGERLINGS

SHORT GRAIN BROWN AND WILD RICE PILAF

RICE PILAF

JASMINE RICE

CHAMPAGNE RICE PILAF

## ENTREES

### STEAK

WHISKEY GLAZED FILET MIGNON WITH BOURBON DEMI

GARLIC AND HERB ROASTED TRI-TIP

PRIME RIB - 8OZ

GRILLED GARLIC RUBBED HANGER STEAK WITH GORGONZOLA & ROAST  
SHALLOT AIOLI

GRILLED RIBEYE

NEW YORK Au POIVRE WITH THREE PEPPERCORN DEMI

TRADITIONAL BEEF WELLINGTON WITH COGNAC DEMI GLACE

SMOKED BBQ BRISKET

CHIPOTLE RUBBED FLANK STEAK

SERVED WITH AVOCADO, ROASTED CORN AND LIME RELISH

POBLANO MALBEC BRAISED SHORT RIBS

HAND CUT FILET MIGNON SERVED WITH ROASTED WILD MUSHROOMS

### CHICKEN

MODERN: HONEY TRUFFLE LACED SOUTHERN FRIED CHICKEN

STRAWBERRY BALSAMIC CHICKEN

LEMON SEARED CHICKEN BREAST SAUTÉED WITH CHARDONNAY AND FRESH  
THYME

MARGARITA CHICKEN GRILLED CHICKEN BREAST IN A TEQUILA-LIME MARINADE  
WITH CORN BLACK BEAN SALSA

CHICKEN PIGNOLI: STUFFED BREAST WITH GRUYERE, FONTINA & PARMESAN  
CHEESES, WITH PINE NUT AND SUNDRIED TOMATO PESTO SAUCE.

CHAMPAGNE CHICKEN: LIGHTLY SAUTÉED BONELESS CHICKEN BREAST SERVED  
IN A CREAMY CHAMPAGNE SAUCE AND TOPPED WITH RED & GREEN CAPERS

CHICKEN MARSALA: TENDER BONELESS BREAST SAUTÉED WITH MUSHROOMS  
AND SERVED IN A MARSALA WINE CREAM SAUCE.

CRANBERRY HAZELNUT CHICKEN BREAST OF CHICKEN STUFFED WITH PROSCIUTTO, HAVARTI CHEESE, ALMOND PASTE WITH A FRANGELICO CREAM SAUCE, DRIED CRANBERRIES AND HAZELNUTS

COCA-COLA CHICKEN SWEET AND SPICY ASAIN INSPIRED CHICKEN CABERNET: TENDER BONELESS BREAST FILLED WITH DRIED CHERRIES AND BRIE CHEESE. SERVED WITH A CABERNET REDUCTION SAUCE

CHICKEN DIJONNAISE: TENDER BONELESS BREAST WITH MUSHROOMS. SERVED WITH A CREAMY DIJON SAUCE

CHICKEN BENEVOLENZA: CHICKEN TOPPED WITH SUNDRIED TOMATO, ASPARAGUS, AND SMOKED CORN. SERVED WITH A LEMON CHAMPAGNE BEURRE BLANC SAUCE

ROSEMARY GRILLED CHICKEN: BONELESS BREAST OF CHICKEN WITH ROSEMARY SAUCE

BACON WRAPPED JALAPENO POPPER STUFFED CHICKEN

ATHENS CHICKEN BONELESS BREAST OF CHICKEN GRILLED WITH LEMON HERB SEASONING. GARNISHED WITH ARTICHOKE HEARTS, SUN-DRIED TOMATOES, CAPERS & SHREDDED FRESH BASIL.

## **PORK AND LAMB**

HAWAIIAN COUNTRY PORK RIBS MARINATED WITH SOY SAUCE, GARLIC AND BROWN SUGAR

ROSEMARY AND GARLIC CRUSTED LAMB CHOPS WITH ZINFANDEL GLAZE

APPLE SAGE STUFFED PORK CHOPS

SAUTÉED PORK WITH DIJON SAUCE

GREEK STUFFED PROSCIUTTO & FIG JAM PORK ROAST WITH A PORT WINE REDUCTION SAUCE

RACK OF LAMB

## FISH AND SEAFOOD

HERB CRUSTED SEA BASS WITH CHAMPAGNE BEURRE BLANC  
SMOKED SALMON FILET WITH TOMATO RELISH AND FIG BALSAMIC GLAZE  
DUNGENESS CRAB STUFFED SALMON CITRUS SALAD  
LING COD WITH BUTTERNUT SQUASH MOLÉ  
SEARED COD WITH MISO SESAME BUTTER & PAJORI  
TRADITIONAL NORTHWEST CEDAR PLANK SALMON ON CEDAR PLANKS.  
BOURBON MAPLE SALMON WITH A TOUCH OF CITRUS  
GRILLED MAHI MAHI WITH AVOCADO CHILI SALSA  
ALDER LEMON GINGER PRAWNS  
GRILLED HALIBUT WITH ROASTED LEMON AND EXPLODED CAPERS  
CHILI RUBBED JUMBO GRILLED SHRIMP WITH TEQUILA LIME VINAIGRETTE  
GRILLED LOBSTER TAILS WITH CITRUS HERB BUTTER (\$4 EXTRA)

## VEGETARIAN

GNOCCHI WITH SQUASH AND KALE

GRILLED VEGETABLE LASAGNA

ENCHILADAS BLACK BEANS CHEESE AND VEGETABLE

BLUE CORN POLENTA WITH GRILLED VEGETABLES, SPICY CILANTRO SAUCE,  
BARBECUE PORTOBELLO TENDERS & POTATO GNOCCHI IN A RED PEPPER  
SAUCE, HEARTS OF PALM CAKES WITH OLD BAY SPICED AIOLI AND ASPARAGUS  
WITH LEMON AND GARLIC.

CAULIFLOWER STEAK WITH TAHINI SAUCE, CHICKPEAS, ROASTED RED PEPPER &  
FETA

BUTTERNUT SQUASH RAVIOLI WITH BASIL & ARUGULA BUTTER FARRO,  
ASPARAGUS & CELERY ROOT STUFFED PORTOBELLO MUSHROOMS ROASTED  
EGGPLANT TART WITH CHILI & TAHINI YOGURT PUMPKIN RICOTTA LASAGNA WITH  
FRESH BASIL

QUINOA WITH SUGAR SNAP PEAS, SHAVED RED ONIONS, CILANTRO & TAHINI  
DRESSING

ISRAELI COUS COUS WITH POMEGRANATE SEEDS, ROASTED SUMMER SQUASH,  
FENNEL, LEMON ZEST & WILTED SPINACH

RISOTTO FRITTERS WITH GRILLED SEASONAL SQUASH, FRESH MOZZARELLA &  
NAVY BEANS

## MINI DESSERTS

DESSERT TABLES

ASSORTED CHEESECAKE

PECAN DIAMONDS

CHOCOLATE MOUSSE CUPS

LEMON TARTS

ASSORTED CUPCAKES

FRUIT TARTS

MINI POPCORN BALLS

CHOCOLATE TARTS

CHOCOLATE STRAWBERRIES

ÉCLAIRS

OPERA

SEASONAL COBBLER

TIRAMISU

S'MORES TART

CREME BRULEE

MINI FLAN

APPLE TARTLETS

KEY LIME PIE

BANANA PUDDING MARTINIS

BERRY PARFAITS

STRAWBERRY SHORTCAKES

CHOCOLATE CARAMEL TART

CHOCOLATE CHIP COOKIES WITH A SHOT OF MILK

COFFEE SHOTS WITH MINI DONUTS

BOURBON BREAD PUDDING

MACARONS

## CAKE FLAVORS

CAKES ARE PRICED PER PERSON

### STRAWBERRY SHORTCAKE

LAYERS OF SNOW WHITE VANILLA BEAN CAKE ACCOMPANIED BY LAYERS OF FRESH STRAWBERRIES AND REAL WHIPPED CREAM

### BOSTON CREAM

LAYERS OF YELLOW CAKE WITH LAYERS OF DARK CHOCOLATE FILLING AND VANILLA CUSTARD.

### COCONUT CAKE

LAYERS OF COCONUT CAKE WITH A LUSCIOUS LIME OR COCONUT FILLING  
CHOCOLATE

DARK CHOCOLATE CAKE WITH DARK, MILK OR WHITE CHOCOLATE MOUSSE  
.CHOOSE 1 OR ALL 3; STRAWBERRIES OR BANANAS MAY ALSO BE ADDED.

### ORANGE SUNSHINE

REFRESHING VANILLA ORANGE CAKE WITH A BLACKBERRY MOUSSE

### MEXICAN CHOCOLATE

MILK CHOCOLATE CAKE WITH HINTS OF CINNAMON AND ALMOND  
COMPLEMENTS WELL WITH MOCHA OR BANANA MOUSSE

### BLACK AND WHITE

LAYERS OF DARK CHOCOLATE AND VANILLA CAKE WITH STRAWBERRY MOUSSE

### PINK AND ORANGE

LAYERS OF VANILLA CAKE WITH MANGO AND RASPBERRY MOUSSE

### PINK CHAMPAGNE

PINK CHAMPAGNE CAKE WITH YOUR CHOICE OF RASPBERRY OR STRAWBERRY  
MOUSSE.

### LEMON CAKE

LAYERS OF LEMON CAKE WITH LEMON MOUSSE LEMON CURD .

### CARROT CAKE

CARROT CAKE WITH CREAM CHEESE MOUSSE.