



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.

MINI LOBSTER ROLLS TARRAGON LEMON AIOLI

MINI CHIPOTLE PEACH PULLED PORK SLIDERS

MINI BURGER SERVED ON A WAFFLE FRY

PIZZETTE WITH FONTINA, TOMATO, AND BASIL

WATERMELON FETA BITES WITH HONEY LIME AND MINT

SOUTHWEST CHICKEN SALAD

MINI SALMON WELLINGTON

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, BLACK BEAN AND GOAT CHEESE EMPANADAS

CRAB CAKES ROASTED BELL PEPPER SAUCE

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)

SPICY SALMON RICE CUPS NORI SUSHI RICE AVOCADO (SALMON IS COOKED)

STUFFED JALAPEÑOS

MINI CORN DOGS WITH SRIRACHA MUSTARD

CHICKEN POT PIE TART WITH MELTED VERMONT CHEDDAR

HERBS DE PROVENCE BABY LAMB CHOPS WITH ROASTED GARLIC, CHIVE AIOLI

PEPPERCORN CRUSTED BEEF ON A WITH CREAMY GORGONZOLA, CRISPY ONIONS

STEAMED DUMPLINGS PRESENTED ON AN ASIAN SPOON WITH GINGER SCALLION SAUCE

CHICKEN & MANGO RADICCHIO CUPS WITH CILANTRO AND GINGER

MINI CRUNCHY FISH TACOS SERVED IN A MINI SHELL WITH MANGO 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

ALDER LEMON GINGER PRAWNS

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
VEGAN BUTTERNUT SQUASH TART
CASHEW CHEESE, ROASTED BUTTERNUT SQUASH, CARAMELIZED ONIONS AND
FRESH SAGE
FILET MIGNON CROSTINI THREE PEPPERCORN AIOLI ARUGULA
MINI SEAFOOD CEVICHE IN A MARTINI

CHARCUTERIE ADD-ONS

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

STATIONS

THE ALL-AMERICAN

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

TASTE OF TAKEOUT

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/SALADTINI

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

MACARONI & CHEESE MARTINI

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

PASTA STATION

CHOICE OF 2 MEATS CHICKEN, SHRIMP BEEF

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

THE FLAMING CHEESE WHEEL

*10.00 EXTRA PER PERSON

CHOICE OF 3

STEAK, LOBSTER, CHICKEN, VEGETARIAN

RED AND WHITE SAUCE

CHOICE OF 1 PASTA

LINGUINE, FETTUCCHINI, BOWTIE, GNOCCHI

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 OR TOSTADA BAR

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

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 VEGAN

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

DESSERT STATIONS

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

S'MORES COOKIES, ASSORTED MINI CUPCAKES, MINI PIES, CEREAL TREATS ,
GOURMET BROWNIE BITES .INDIVIDUAL STRAWBERRY SHORTCAKES

CHOCOLATE AND CHEESE STATION

FULL OF CHOCOLATE, CHEESES, BERRIES, CHOCOLATE DIPPED FRUIT,
MACAROONS SAUCES, CRACKERS

LATIN DESSERT

A COLLECTION OF PETITE TRES LECHE CAKES, MINI CARAMEL CUSTARD FLAN,
DULCE DE LECHE CHOCOLATE TARTS ,MEXICAN WEDDING COOKIES.

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

ITALIAN DESSERT STATION

A COLLECTION OF FRESH FRUIT TARTS WITH MASCARPONE,
CHOCOLATE, DIPPED CANNOLI WITH RICOTTA FILLING, MEYER LEMON
BARS & MINI TIRAMISU

ADDITIONAL OPTIONS

FRENCH STYLE CREPES

COOKIE DOUGH BAR

PIE AND ICE CREAM

COBBLER BAR

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 CRUMBLED 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

FRISÉE 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

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

HARICOT VERTS

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

PASTA'S

TORTELLINI WITH CREAMY PESTO

RIGATONI RED SAUCE

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 SERVED WITH HORSERADISH FLUFF

NEW YORK AU POIVRE WITH THREE PEPPERCORN DEMI

TRADITIONAL BEEF WELLINGTON WITH COGNAC DEMI GLACE

SMOKED BBQ BRISKET SERVED WITH SMOKEY BBQ SAUCE

CHIPOTLE RUBBED FLANK STEAK

SERVED WITH AVOCADO, ROASTED CORN AND LIME RELISH

HAND CUT FILET MIGNON SERVED WITH ROASTED WILD MUSHROOMS

CHICKEN

MODERN: HONEY TRUFFLE LACED SOUTHERN FRIED 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 GRAPES

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 ASIAN 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

ROSEMARY GARLIC 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 MOLE

TRADITIONAL NORTHWEST CEDAR PLANK SALMON ON CEDAR PLANKS.

BOURBON MAPLE SALMON WITH A TOUCH OF CITRUS

GRILLED MAHI MAHI WITH AVOCADO CHILI SALSA

GRILLED HALIBUT WITH ROASTED LEMON AND EXPLODED CAPERS

CHILI RUBBED JUMBO GRILLED SHRIMP WITH TEQUILA LIME VINAIGRETTE

*SEAFOOD SAUTE' CLAMS, MUSSELS, SHRIMP, LOBSTER TAIL ZUCCHINI, YELLOW SQUASH, RED PEPPER WHITE WINE BUTTER GARLIC SAUCE (PLATED ONLY)

VEGETARIAN

CRISPY FRIED TOFU & WAFFLES

SOUTHERN CABBAGE SLAW, SRIRACHA MAPLE GLAZE

PORTOBELLO TACOS

WATERMELON RADISH, COTIJA CHEESE, LIME, CILANTRO, AVOCADO POBLANO SALSAS

KABOCHA RIBS

BARBECUE SPICED ROASTED SQUASH CRESCENTS, GINGER HONEY GLAZE

POMEGRANATE & SUNFLOWER SEEDS, ORANGE ZEST & CHIVES

TOMATO COBBLERS

SLOW ROASTED CAMPARI TOMATOES, LEEKS, FENNEL & WHITE BALSAMIC GLAZE

WITH BURRATA CHEESE, BASIL PARMESAN CRACKER CRUMB CRUST

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

PAVLOVAS LEMON CURD FRESH BERRIES

PECAN DIAMONDS

CHOCOLATE MOUSSE CUPS

LEMON TARTS

ASSORTED CUPCAKES

FRUIT TARTS

MINI POPCORN BALLS

CHOCOLATE STRAWBERRIES

ÉCLAIRS

OPERA

SEASONAL COBBLER

TIRAMISU
SMORES 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.