

Event Packages

CHOOSE A **BASE PACKAGE**, THEN SELECT YOUR ENTRÉE(S), SALAD, STARCH AND VEGETABLE FROM THE À LA CARTE MENUS. *FULL COCKTAIL HOUR AND CANAPÉS MENUS AVAILABLE SEPARATELY.*

	Silver \$50 per person	Gold \$65 per person	Platinum \$85 per person
<i>Best For</i>	<i>Rehearsal dinners & intimate receptions</i>	<i>Weddings, receptions & galas</i>	<i>Upscale weddings & black tie galas</i>
Cocktail Hour	3 Tier 1 Canapés	4 Tier 1 Canapés	5 Canapés (3 Tier 1) (2 Tier 2)
Salad	Salad of Choice	Salad of Choice	Salad of Choice
Main	1 Entrée	Choose 2 Entrées	Choose 3 Entrées
Starch	1 Classic Choice	1 Classic Choice	1 Classic or 1 Elevated
Vegetable	1 Classic Choice	1 Classic Choice	1 Classic or 1 Elevated
Pasta	+\$9 per person	+\$9 per person	+\$9 per person
Dessert	---	---	Included
Rolls & Butter	Included	Included	Included
Refreshment Station	Water, Iced Tea or Lemonade	Water, Iced Tea or Lemonade	Water, Iced Tea or Lemonade

ALL PACKAGES INCLUDE 1 CLASSIC STARCH AND 1 CLASSIC VEGETABLE. PLATINUM PACKAGES INCLUDE ONE ELEVATED STARCH AND ONE ELEVATED VEGETABLE AT NO ADDITIONAL CHARGE. PASTA COURSE AVAILABLE AS AN ADD-ON AT ANY TIER.
PRICES DO NOT INCLUDE BAR, LABOR, VENUE FEE, RENTAL EQUIPMENT, GRATUITY OR TAXES.

Event Packages Menu Cont'd

ENTRÉE MENU — À LA CARTE

sarasota
catering co.
ESTD.  2005

All entrées include your choice of starch, vegetable and rolls — no package required. Choose 1–4 proteins; **first protein at the price listed, each additional at duet price.** Elevated selections carry a noted upcharge.

PASTA from \$24 per person

Lasagna Bolognese

Layers of hand-rolled pasta, a long-simmered meat ragù, creamy ricotta and melted mozzarella, finished with aged parmesan and baked until golden

Pasta with Vodka Sauce

Penne or fettuccini tossed in a silky San Marzano tomato cream, kissed with vodka and finished with a touch of garlic and fresh basil

Eggplant Parmesan (veg)

Thick-cut eggplant, golden in an herbed breadcrumb crust, layered with slow-cooked tomato sauce and melted mozzarella — a vegetarian centerpiece

Vegetable Lasagna (veg)

Seasonal vegetables sautéed with garlic and herbs, layered between sheets of pasta with creamy ricotta, fresh mozzarella and house tomato sauce

Heirloom Tomato Rigatoni +\$3 per person (veg)

Slow-roasted Florida heirloom tomatoes, deeply caramelized and tossed with rigatoni, whipped ricotta, toasted pine nuts and fragrant basil oil. - plant-based

Brown Butter Gnocchi +\$3 per person

Pillowy hand-rolled potato gnocchi in a nutty brown butter with burst cherry tomatoes, crispy sage and a cloud of whipped ricotta. - plant-based

Short Rib Ragù Pappardelle +\$6 per person

Wide ribbons of pappardelle cradling a deeply savory short rib ragù, slow-braised for hours in red wine, finished with bright gremolata and shaved parmesan

Gulf Lobster Mac & Cheese +\$16 per person

Cavatappi pasta in a rich gruyère and aged white cheddar mornay, studded with sweet Maine lobster and finished with a golden, buttered breadcrumb crust

CHICKEN from \$28 per person

Chicken Marsala

Wood grilled chicken finished in a light Marsala reduction with thyme and olive oil

Chicken Piccata

Thin-pounded breast, seared golden and sauced with a bright lemon, white wine and caper pan sauce, finished with fresh parsley and a touch of butter

Fire-Grilled Chicken

Fire-grilled chicken, lemon, parsley & roasted garlic chimichurri - marinated and grilled over open flame, finished with citrus and roasted garlic

Chicken Cordon Bleu

A classic preparation — breast stuffed with smoky ham and melted Swiss, breaded to a crisp golden crust and served with a silky chicken supreme sauce

Chicken à la Vigne

A pan-seared breast finished in a silky Chardonnay, fresh herbs and preserved lemon reduction — bright, briny citrus notes layered with shallot, garlic and a touch of cream and butter for an effortlessly elegant finish.

Chargrilled Caribbean Chicken

A breast and leg steeped in an aromatic blend of island spices and fresh thyme, chargrilled to a deep lacquered finish and accompanied by a delicate mango salsa of fresh lime, cilantro and a gentle scotch bonnet heat — bold, vibrant and elegantly composed.

Chicken Milanese +\$3 per person

Free-range breast, pounded thin and pan-fried to a shatteringly crisp crust, finished tableside with a warm Milanese sugo, freshly grated parmesan and torn basil

Duck Fat Chicken Thigh Confit +\$5 per person

Thighs slow-rendered in duck fat until the skin crisps and the meat falls from the bone, dressed with a black truffle jus and fresh thyme

Harissa-Smoked Half Chicken +\$5 per person

Slow-smoked with a bold harissa and spice rub, glazed with pomegranate molasses for a caramelized char, finished with roasted garlic aioli and za'atar

The Sarasota Grill +\$6 per person

A celebration of the grill — a char-kissed mix of sweet and spicy Italian sausage, a juicy marinated chicken breast and a thick-cut pork chop, each flame-grilled to perfection and served together as one bold, satisfying package.

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BEEF from \$28 per person

Herb-Encrusted Roast Sirloin

A generous roast coated in fresh herbs and cracked black peppercorn, slow-roasted to a perfect pink and carved tableside with natural au jus & chimichurri

Chargrilled Flank Steak

Flank steak marinated with Florida citrus, garlic, and fresh herbs, flame-grilled and delicately carved across the grain. Finished with a vibrant herb verde.

12 - hour Smoked Brisket

Brisket smoked low and slow over hardwood for 12 hours, developing a deep bark and buttery texture. Sliced and served with chimichurri or house peach BBQ sauce.

Braised Short Ribs +\$8 per person

Bone-in short ribs braised for hours until the collagen melts into a glossy, deeply flavored jus, served with roasted root vegetables and pearl onions

Prime Rib +\$12 per person

A standing rib roast slow-cooked to a deep, rosy center, carved tableside from the bone with creamy horseradish sauce and a rich, savory au jus

Wagyu Flat Iron Steak +\$15 per person

American wagyu, is prized for its exceptional marbling and buttery depth, then seared over high heat and finished with an herb compound butter and crispy shallots

Beef Tenderloin Medallions +\$24 per person

The most tender cut on the animal, seared and served with your choice of a rich bordelaise, a peppery au poivre or a bold blue cheese herb crust

Filet Mignon with Chanterelle Cream +\$30 per person

A center-cut filet mignon, pan-seared to a caramelized crust, napped in a wild chanterelle and brandy cream sauce

PORK from \$28 per person

Agave-Glazed Pork Shoulder

slow-cooked until tender, lightly pulled and finished with agave, warm spice, and citrus

Orange Garlic Roast Pork Loin

A whole pork loin is marinated in citrus, garlic and herbes de Provence, slow-roasted until golden and sliced to order with natural pan drippings

Pulled Pork

A bone-in shoulder brined overnight, dry-rubbed with a house spice blend and slow-cooked for sixteen hours until it pulls apart effortlessly, with house BBQ sauce

Roast Pork Loin

A whole pork loin encrusted in garlic, fresh herbs and herbes de Provence, slow-roasted until gloriously golden and carved to order — served with your choice of a roasted garlic and preserved lemon chimichurri or a velvety mustard cream and fig sauce.

Miso-Glazed Pork Tenderloin +\$3 per person

A delicate tenderloin lacquered in white miso, ginger, and honey, roasted until caramelized and served with pickled daikon and toasted sesame oil

Porchetta-Style Pork Belly +\$5 per person

Pork belly rolled with wild fennel, fresh herbs and cracked pepper, slow-roasted for hours to achieve a shatteringly crisp crackling, finished with apple cider jus

Smoked Duroc Pork Chop +\$6 per person

A thick-cut, heritage breed bone-in chop from pasture-raised Duroc pigs — slow-smoked for complexity and served with a house-made stone fruit mostarda

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SEAFOOD & FISH from \$32 per person

Blackened Salmon

A bold Creole spice crust seared onto a thick salmon fillet, served with a cool, fresh mango salsa — gulf coast cooking at its finest

Grilled Mahi Mahi

Line-caught gulf mahi mahi, grilled over an open flame to a light char, paired with a vibrant pineapple-jalapeño salsa and finished with fresh citrus

Shrimp Scampi

Shrimp sautéed in a generous pool of butter, garlic and white wine, finished with fresh parsley and a squeeze of lemon — elegant in its simplicity

Gulf & Gold Paella +\$12 per person

A saffron-kissed paella brimming with Gulf shrimp, sweet blue crabmeat and whole mussels, slow-cooked with smoky Spanish chorizo in a rich sofrito and white wine broth until the rice achieves a deep golden socarrat — stunning to present, impossible to forget.

Blackened Gulf Snapper +\$12 per person

Hook-and-line red snapper from the Gulf, seared with a Creole crust until deeply caramelized, with a tropical mango and papaya salsa and charred lime

Florida Grouper, Mango Beurre Blanc +\$12 per person

Local Gulf grouper, pan-roasted until the skin crisps and the flesh flakes, bathed in a silky mango beurre blanc with fresh mango salsa alongside

Seared Florida Yellowfin Tuna +\$16 per person

Prime yellowfin tuna, seared to a ruby center with a light Creole spice crust, finished with a bright mango and citrus salsa, fresh lime and a drizzle of herb oil — bold gulf coast flavor with a tropical Florida soul.

Pan-Seared Sea Bass +\$16 per person

A thick fillet of sea bass seared to a golden crust, finished with a lemon caper beurre blanc, shaved fennel and fresh herbs

Chilean Sea Bass, Miso Glazed +\$16 per person

Buttery, flaky Chilean sea bass lacquered in a white miso glaze and served alongside silky braised baby bok choy

Pan-Seared U-10 Scallops +\$20 per person

Five large dry-packed diver scallops, seared to a deep golden crust, served with a key lime beurre blanc, crispy capers and a sweet corn succotash

Whole Roasted Gulf Snapper market price

A whole Gulf snapper, stuffed with citrus, fresh herbs and aromatics, slow-roasted until the flesh lifts from the bone and presented whole tableside

VEAL from \$35 per person

Veal Marsala +\$12 per person

Delicate veal cutlets, pounded thin and sautéed in clarified butter until golden, sauced with a silky marsala wine reduction and earthy wild mushrooms

Veal Piccata +\$12 per person

Thin slices of milk-fed veal, quickly sautéed and finished in a bright, briny lemon and caper pan sauce — light, elegant and full of Mediterranean character

Osso Buco +\$18 per person

Cross-cut veal shank braised low and slow in white wine and aromatics until the meat falls from the bone, finished with bright citrus gremolata

Veal Chop Milanese +\$18 per person

A bone-in veal chop, pounded to a generous thin cutlet, breaded and pan-fried to a golden crisp, finished with peppery arugula, lemon and shaved parmesan

Veal Oscar +\$20 per person

Tender veal medallions crowned with sweet Gulf crabmeat, fresh asparagus and a rich, tarragon-scented béarnaise sauce

Red Wine Braised Veal Cheeks +\$20 per person

One of the richest cuts on the animal, braised for hours in Barolo until silky and spoon-tender, with roasted root vegetables and a luminous gremolata

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LAMB from \$46 per person

Rack of Lamb +\$16 per person

A full frenched rack, coated in a Dijon, garlic, parsley and breadcrumb crust, roasted to a rosy pink and served with your choice of a rich red wine and rosemary jus or a vibrant herb chimichurri — an event showpiece.

Grilled Lamb Chops +\$16 per person

Double-cut rib chops, marinated in olive oil, garlic and rosemary, grilled over high heat to a caramelized char and finished with a velvety mint demi-glace

Leg of Lamb +\$16 per person

A bone-in leg marinated overnight in yogurt, garlic, lemon and olive oil, slow-roasted until deeply fragrant and carved tableside

Souvlaki Skewers +\$16 per person

Tender chunks of lamb shoulder, marinated in lemon, oregano and garlic in the Greek tradition, grilled over charcoal and served with tzatziki and warm pita

Lamb Shoulder Shawarma +\$16 per person

A whole spiced lamb shoulder slow-roasted for eight hours until falling-tender, carved tableside and served with house tzatziki, warm pita, and pickled vegetables

Braised Lamb Shoulder Provençal +\$18 per person

A bone-in shoulder slow-braised in Côtes du Rhône with Niçoise olives, capers, anchovies and roasted lemon — a soulful dish rooted in the South of France

ADD-ON PROTEINS

Add a 2nd, 3rd or 4th protein, 3- 4 oz. portion per person, up to 4 total.

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| • Add Catch of the Day | + \$ market pricing |
| • Add Pasta | + \$ 11 per person |
| • Add Chicken, Pork or Flank Steak | + \$ 14 per person |
| • Add Mahi, Salmon or Shrimp | + \$16 per person |
| • Add Snapper, Prime Rib, Veal or Lamb | + \$22 per person |
| • Add Beef Tenderloin | + \$28 per person |

VEGETARIAN from \$22 per person

Eggplant Parmesan

Thick-cut eggplant, golden in an herbed breadcrumb crust, layered with slow-cooked tomato sauce and melted mozzarella — a hearty, satisfying vegetarian centerpiece.

Roasted Squash (Vegan option available)

Whole roasted butternut squash glazed with a smoky harissa, served over whipped tahini yogurt with slow-caramelized onions and finished with a vibrant herb chimichurri — bold, beautiful and deeply satisfying.

Mushroom & Spinach Wellington

A golden puff pastry parcel filled with a rich mushroom duxelle and wilted spinach, roasted until shatteringly crisp and sliced tableside — an elegant showpiece for any event.

Cauliflower Steak (Vegan option available)

A whole thick-cut cauliflower steak roasted to a deep golden char, finished with a roasted garlic butter, pomegranate molasses and toasted pine nuts — stunning in presentation and bold in flavor.

Moroccan Vegetable Tagine

A fragrant, slow-simmered tagine of seasonal vegetables and chickpeas in a warming ras el hanout and tomato broth, served alongside fluffy herb couscous and a cooling yogurt drizzle.

Thai Vegetable Curry -Vegan

Seasonal vegetables simmered in a rich coconut milk and lemongrass broth, layered with kaffir lime, fresh ginger and Thai basil — served with fragrant jasmine rice and finished with a squeeze of fresh lime.

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SAUCES & FINISHING OPTIONS

Most dishes come with their own natural sauce. Add a premium sauce upgrade for \$2 per person, or offer guests a sauce bar tableside.

Red wine demi-glaze +\$2 per person

A slow reduction of red wine and veal stock — ideal with beef and lamb

Truffle cream sauce +\$2 per person

Crème fraîche and black truffle oil, deeply aromatic — pairs with tenderloin, chicken or pasta

Shrimp scampi butter +\$2 per person

Brown butter, garlic, and white wine — beautiful with fish, shrimp or pasta

Key lime beurre blanc +\$2 per person

A classic Florida butter sauce, bright with citrus — pairs with snapper, mahi mahi, and sea bass

Mango habanero glaze +\$2 per person

Sweet Florida mango balanced with gentle habanero heat — pairs with shrimp, chicken and pork

Stone crab mustard sauce +\$2 per person

A Joe's-style house mustard sauce made for Florida seafood

Sauce bar +\$4 per person

Three to four sauces served tableside or at a dedicated station — ideal for buffets and family-style service

Event Packages Menu Cont'd

SALAD MENU

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CLASSIC SALADS

Caesar Salad \$8 per person

Romaine lettuce, shaved parmesan, homemade garlic croutons and classic Caesar dressing

Greek Salad \$8 per person

Iceberg lettuce, kalamata olives, cucumber, feta, pepperoncini and tomato with greek vinaigrette

Strawberry Salad \$8.50 per person

Mixed greens, toasted pecans, red onion and sliced strawberries with creamy raspberry vinaigrette

Avocado Salad \$8.50 per person

Iceberg lettuce, avocado, pepitas, red onion, green pepper and tomato with cilantro vinaigrette

Asian Spinach Salad \$8 per person

Baby spinach, mandarin oranges, pecans, julienne red pepper, red cabbage and crisp wonton noodles with Asian vinaigrette

Heirloom Beetroot Salad Veg | GF + \$10 per person

Local roasted Beets, chili & goat cheese mousse, toasted pumpkin seeds and our Sarasota honey vinaigrette and garden herb verde sauce

Antipasto Salad \$10 per person

Romaine, grape tomatoes, garbanzo beans, ciliegine mozzarella, black olives, artichoke hearts and salami with Italian dressing

Wedge Salad \$10 per person

Iceberg lettuce, tomatoes, crispy bacon, blue cheese dressing and chopped green onion

Chopped Seasonal Salad \$10 per person

Seasonal chopped vegetables and fresh fruit, chili feta cream dressing and crispy chickpeas. A signature dish across our family of restaurants — one of our best sellers

★ ELEVATED SALADS additional charge to packages

Burrata & Heirloom Tomato Salad

Fresh burrata, slow-roasted heirloom tomatoes, basil oil, aged balsamic, flaky sea salt and grilled sourdough

\$14 per person

Watermelon & Feta Salad

Chilled seedless watermelon, crumbled greek feta, fresh mint, micro arugula, toasted pepitas and honey-lime vinaigrette

\$14 per person

Arugula, Shaved Fennel & Citrus

Wild arugula, shaved fennel, citrus supremes, toasted almonds, shaved parmesan and citrus vinaigrette

\$14 per person

Gorgonzola & Poached Pear

Spring mix, gorgonzola crumbles, poached pear slices, toasted pine nuts and balsamic vinaigrette

\$14 per person

Shrimp Caesar

Classic Caesar base, chilled citrus-poached shrimp, shaved parmesan and parmesan crisps

\$17 per person

Seared Ahi Tuna Salad

Sesame-seared ahi tuna, mixed greens, avocado, cucumber, pickled ginger, edamame and soy-sesame vinaigrette

\$18 per person

Event Packages Menu Cont'd

STARCHES, RICE & GRAINS

POTATOES classic selections included with package

Creamy Mashed Potatoes

Yukon gold potatoes whipped to a velvety smooth finish with butter and cream — simple, classic and endlessly comforting.

Roasted Garlic Mashed Potatoes

Silky Yukon gold mashed potatoes folded with slow-roasted garlic, butter and cream — rich, fragrant and deeply savory.

Dauphinois Potatoes

Thinly sliced potatoes layered with garlic, gruyère and cream, baked golden

Rosemary Roasted Red Potatoes

Red potatoes rubbed with olive oil, fresh rosemary and sea salt, roasted until crispy

Duchess Potatoes

Mashed potato piped into elegant mounds with egg yolk and butter, baked to a golden crispy finish

Twice Baked Potatoes

Mashed potato mixed with sour cream, butter, bacon, and green onion, then filled back into the skin and baked

★ ELEVATED POTATO additional charge

Truffle Parmesan Duchess Potatoes

Classic duchess potato elevated with black truffle oil, shaved parmesan and fresh chives

+\$3 per person

Stone-Ground Cheddar Grits

Stone-ground grits, aged white cheddar, roasted garlic butter and fresh herbs. Pairs beautifully with shrimp, fish and pork

+\$3 per person

Potato & Leek Gratin

Thinly sliced Yukon gold potatoes, braised leeks, gruyère and crème fraîche, baked until golden and bubbling

+\$3 per person

RICE & GRAINS classic selections included with package

Mushroom Risotto

Arborio rice, chicken stock, sautéed wild mushrooms and shaved parmesan

Cilantro Lime Rice

Fluffy rice with onion, fresh cilantro and lime juice. Pairs perfectly with Gulf seafood and Latin-inspired entrées

Wild Rice with Mushrooms & Pecans

Nutty wild rice blend, with sautéed mushrooms and toasted pecans

Herbed Basmati Rice

Fragrant basmati with fresh parsley, dill and green onions

Tabbouleh

Bulgur wheat, flat-leaf parsley, tomato, mint, green onion, lemon juice and spices. Pairs perfectly with lamb and Mediterranean entrées.

Saffron Risotto **+\$4 per person**

Arborio rice, saffron, dry white wine, shaved parmesan and fresh herbs. A luxurious base for seafood and veal entrées

Black Truffle Mac & Cheese **+\$5 per person**

Cavatappi pasta, aged gruyère and white cheddar, black truffle oil, toasted breadcrumb crust

Florida Coconut Rice **+\$2 per person**

Jasmine rice cooked in coconut milk, fresh lime zest and toasted coconut. Pairs with Gulf seafood, jerk chicken, and pork

Event Packages Menu Cont'd

VEGETABLES

CLASSIC VEGETABLES classic selections included with package

Sautéed Seasonal Vegetables

Buttery Rainbow baby carrots and green beans

Ratatouille

Classic French preparation of eggplant, zucchini, tomato, and olives — vegetarian-friendly

Haricot Vert & Toasted Almonds

Sautéed French green beans with brown butter and blanched sliced almonds

Green Beans

Choice of plain with butter, garlic and breadcrumbs, almandine, or tomato and feta

Sautéed Spinach

Fresh spinach sautéed with garlic and olive oil

Brussels Sprouts

Sliced and sautéed in brown butter with a hint of fresh lime juice

Squash Gratin

Butternut squash, butter, cream and gruyère, baked golden

Roasted Vegetables

Golden potatoes, carrots, butternut squash, red peppers, sweet potato, and onion with balsamic glaze

Corn, Red Pepper, Bacon & Cilantro

Sautéed sweet corn kernels with diced red pepper, applewood smoked bacon, and fresh cilantro

Caramelized Onions & Mushrooms

Slow-cooked with a hint of balsamic vinegar — perfect pairing with beef, pork and veal

Braised Bok Choy

Baby bok choy browned and finished in white wine.

Pairs with Asian-style entrées

Corn on the Cob with Key Lime Butter

Fresh Florida sweet corn, house-made key lime butter and flaky sea salt — a Gulf Coast classic

Grilled Vegetables **+\$2 per person**

Red peppers, zucchini, yellow squash, portobello mushrooms and red onion with red pepper vinaigrette or roasted garlic and olive oil

Asparagus **+\$2 per person**

Steamed or roasted, served with hollandaise, olive oil or champagne vinaigrette

★ ELEVATED VEGETABLES additional charge

Charred Broccolini with Lemon & Garlic

Whole broccolini spears, high-heat char, roasted garlic, chili flakes, fresh lemon and shaved parmesan

+\$3 per person

Roasted Cauliflower with Harissa & Feta

Whole roasted cauliflower florets, house harissa, crumbled feta, toasted pine nuts and fresh mint

+\$3 per person

Truffle Roasted Wild Mushrooms

Cremini, shiitake and oyster mushrooms roasted with black truffle oil, fresh thyme and shaved parmesan

+\$4 per person

Florida Succotash

Sweet gulf corn, cherry tomatoes, roasted red pepper, fresh basil and gulf herbs in a light butter sauce

+\$2 per person

Event Packages Menu Cont'd

DESSERTS

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DESSERT BITES \$24 PER DOZEN | 2 DOZEN MINIMUM

Seasonal Fruit Tart

House-made pastry cream in a buttered tart shell, crowned with fresh seasonal Florida fruit and finished with an apricot glaze

Apple Tart

Thinly sliced caramelized apples on a flaky pastry base with a cinnamon brown sugar glaze

Brownie & Blondie Assortment

Rich, fudgy house-made dark chocolate brownie + buttery brown sugar blondie with a chewy golden crumb

Key Lime Tart

Smooth, tangy key lime curd in a buttery graham cracker crust, finished with torched Italian meringue and fresh lime zest

Pecan Tart

Classic pecan tart with deep, nutty caramel flavor

Cannoli

Crispy shells filled with house-made sweetened ricotta and mini chocolate chips

Mini Carrot Cake

Moist spiced carrot cake with cream cheese frosting

Mini Tiramisu

Espresso-soaked ladyfingers, mascarpone cream and a dusting of fine cocoa

Mini Mousse Cups

Choice of one per dozen:

Chocolate, White Chocolate, Raspberry

Mini Cheesecake

Choice of one per dozen:

Strawberry, Kahlua, Plain

Mini Cookie Assortment

Choice of one per dozen:

Chocolate Chip Pecan, Double Chocolate Chip, Peanut Butter, Snickerdoodles, Oatmeal Raisin, Heath Bar, Brown Sugar Chocolate Chip, Sugar Cookies

DESSERT SLICES

Included with Platinum.

Carrot Cake \$7 per person

Moist spiced carrot cake with cream cheese frosting

Flourless Chocolate Torte GF | \$7 per person

Dense, fudgy dark chocolate torte with raspberry coulis, whipped crème fraîche and fresh mint

Tiramisu \$7 per person

Espresso-soaked ladyfingers, mascarpone cream and a dusting of fine cocoa

Cheesecake \$7 per person

Strawberry, Kahlua or Plain

Cobbler \$7 per person

Peach or Apple, served with vanilla ice cream

Lemon Posset with Shortbread \$7 per person

English-style lemon cream set naturally, served chilled with house-made butter shortbread and candied citrus zest *served in a jar*

DESSERT STATIONS

Bananas Foster Tableside \$13 per person

★ Chef attendant required ★

A dramatic finish — Bananas flambéed tableside in dark rum, banana liqueur, brown sugar and butter, spooned warm over French vanilla ice cream.

The Crepe Corner \$14 per person

★ Chef attendant required ★

Delicate crepes made to order and served warm with vanilla ice cream. Choose 1–2 fillings: Grand Marnier butter or Nutella.

CELEBRATION CAKE SERVICE

Bring your own cake or order through our baking partners. We provide cake cutting, plating and service for a flat \$3 per person fee.