

# HORS D'OEUVRES

## PRETTY RAD-ISH

Homemade Ricotta Crouton | Cape Gooseberry Jam, Sea Salt  
Mac & Cheese | Truffle Oil, Toasted Breadcrumbs  
Red Beet Tartar | Goat Cheese, Balsamic Reduction, Pumpkin Seeds, Endive  
Elote Corn | Cojita Cheese, Crema, Lime, Cilantro, Chili & Cayenne Blend  
Sweet Watermelon Salad | Feta, Mint, Balsamic, Cucumber Cup  
Truffle Quinoa Veggie Slider | Bibb Lettuce, Jalapeño Lime Sauce **V**  
Smoked Mozzarella Tomato Soup | Bread Spoon

## PUT SOME MEAT ON THOSE BONES

JPO Sirloin Slider | Gruyere, Bacon, Avocado Mousse, Mini Brioche Bun  
Steakhouse | Short Rib, Creamed Spinach & Leeks, Crispy Tater Tot, Steak Sauce  
Foie Gras Torchon | Crostini, Sautéed Diced Pears, Pecans, Brandied Fruit Marmalade, Rainbow Greens  
Fried Chicken Biscuit | Cheddar Biscuit, Fried Chicken Bite, Mashed Potato & Gravy  
Chicken Pot Pie | Root Vegetables, Pastry Crust Baton  
Chicken Taco | Mini Tortilla, Roasted Corn, Red Radish, Guacamole, Chipotle Sour Cream  
Spicy Chicken Empanada | Baked Blue Corn Dough, Cheese, Salsa Roja

## SEE FOOD

One Minute Smoked Salmon | Yuzu Crème Fraiche, Cucumber, Micro Cilantro, Wonton Dust, Sesame Seed, Chive Oil  
Ahi Tuna Pastrami | Pumpnickel Toast, Asparagus, Onion, Radish, Citrus Dijon Mustard Aioli, Fish Roe  
Tuna Tartar | Crispy Wonton Chip, Micro Cilantro, Balsamic Reduction  
Olive Oil Poached Tiger Shrimp | Savory Corn Waffle, Guacamole, Smoked Red Pepper Aioli, Micro Greens  
Harissa Grilled Shrimp | Pico De Gallo, Lime Wedge  
Black Rice Fritter | Butter Poached Lobster, Saffron Rouille

## AROUND THE WORLD

### Ceviche Spoons

- Shrimp, Citrus Yuzu, Key Lime, Cilantro, Soy Sauce, Orange Juice, Red Onion, Red Peppers
- White Fish, Mango, Pineapple, Scallion, Green Pepper, Cilantro, Red Onion, Key Lime, Olive Oil, Jalapeno
- Sweet Potato, Hearts of Palm, Avocado, Red Onion, Red Pepper, Corn, Tomato, Key Lime, Yuzu Juice, Lemon **V**

### Corn Arepa Bites

- Spicy Chipotle Chicken, Mozzarella, Pickled Red Onion, Scallion
- Grilled Steak, Pepper Jack Cheese, Chimichurri, Micro Herbs
- Jalapeno Marinated Grilled Shrimp, Pico De Gallo, Guacamole, Cotija Cheese

### Itsy Bitsy Bao Buns

- Duck Confit, Teriyaki Sauce, Spicy Mayo, Cilantro
- Braised Pork Belly, Lettuce Leaf, Cucumbers, Teriyaki Sauce, Spicy Mayo, Scallions, Cilantro
- Shiitake Mushroom, Cucumbers, Red Cabbage, Sweet Soy Sauce, Cilantro **V**

## OLDIES BUT GOODIES

Shitake Leek Spring Roll | Ginger Hoisin Dipping Sauce  
Pigs in a Blanket | Wagyu Beef, Baked Puff Pastry  
Crispy Crab Cake | Smoked Pepper Aioli, Micro Greens

## VEGAN MEAT-LESS DAIRY-LESS GLUTEN-LESS

Butternut Squash Corn Cake | Sriracha Aioli, Micro Greens **V**  
Seasonal Vegan Sushi | Sushi Rice, Roasted Red Beet, Crispy Cucumber, Balsamic Reduction "Soy Sauce" **V**  
Mango Spoon | Julienned Mango, Cashew, Chili, Ginger, Lime Juice **V**  
One-Bite Vegan Taco | Vegan Tortilla, Black Bean, Corn, Avocado, Pico De Gallo **V**

# SMALL PLATES

## 1<sup>st</sup> COURSE SOUP SHOOTERS

Smoked Mozzarella Tomato  
Butternut Squash  
Gazpacho (Served Cold) **V**

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## 2<sup>nd</sup> COURSE SALAD

Arugula | Shaved Fennel, Pear, Dried Apricot, Bleu Cheese, Lemon Vinaigrette  
Shaved Brussels Sprouts | Apple, Red Onion, Dried Cranberries, Pecan, Maple Syrup, Vinegar & Oil **V**  
Kale | Cojita, Dried Cranberries, Pine Nuts, Lemon Honey Chipotle Vinaigrette

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## 3<sup>rd</sup> COURSE PASTA

Sweet Sausage | Broccoli Rabe, Garlic, Red Pepper Flakes, Olive Oil  
Mushroom Ravioli | Asparagus, Porcini Truffle Sauce, Parmesan Cheese  
Cavatelli | Pistachio, Pecorino Romano, Creamy Sage Butter

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## 4<sup>th</sup> COURSE CLEANSE

Strawberry Basil Sorbet | Fresh Basil **V**  
Meyer Lemon Sorbet | Fresh Blueberry & Mint **V**  
Ginger-Pear Juice Shooter | Ginger Candy **V**

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## 5<sup>th</sup> COURSE SEAFOOD

Crispy Crab Cake | Mango Salsa, Micro Arugula, Smoked Pepper Aioli  
Grilled Atlantic Salmon | Arugula, Lemon Butter, Balsamic Reduction  
Pepper Crusted Seared Ahi Tuna | Scallions, Mango, Orange Ginger Sauce, Spring Vegetables  
Grilled Shrimp | Risotto, Red Peppers, Cilantro, Mango Chutney

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## 6<sup>th</sup> COURSE MEAT

Braised Beef Short Rib | Mashed Potato, Asparagus Spear, Cinnamon Red Wine Reduction  
Marinated Skirt Steak | Yellow Rice & Black Beans, Watercress, Chimichurri Sauce  
Balsamic Grilled Chicken | Toasted Pine Nuts, Roasted Brussels Sprouts, Balsamic Glaze  
Duck Breast | Roasted Potato, Baby Carrot, Port Wine Fig Glaze

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## 7<sup>th</sup> COURSE BITE-SIZE SWEET

Flourless Chocolate Cake | Berry Compote, Toasted Coconut **V / GF**  
Tiramisu Shooter | Ladyfingers, Mascarpone, Espresso, Cocoa  
Mini Churros | Chocolate & Caramel Sauce  
Vanilla Panna Cotta | Fresh Berries

# NIBBLES & STREET SNACKS

## BAR BITES

Homemade Marinated Olives | Lemon, Herbs, Garlic, Chili Peppers  
Vegetable Chips | Yuzu Mustard Dipping Sauce  
Pickled Things | Seasonal Pickled Vegetables  
Plantain Chips | Guacamole & Mango Salsa  
Waffle Fries | Chipotle Mayo  
Truffle Potato Croquettes | Fresh Tomato Sauce

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## NUT MIXES

Trio of Epicurean Nuts **[Select 3]**  
Hickory Smoked Almonds  
Ranch Cashews  
Butter Toffee Mixed Nuts  
BBQ Peanuts  
Roasted Salted Mixed Nuts  
Sweet & Spicy Chipotle Pistachio  
Bourbon Pecans

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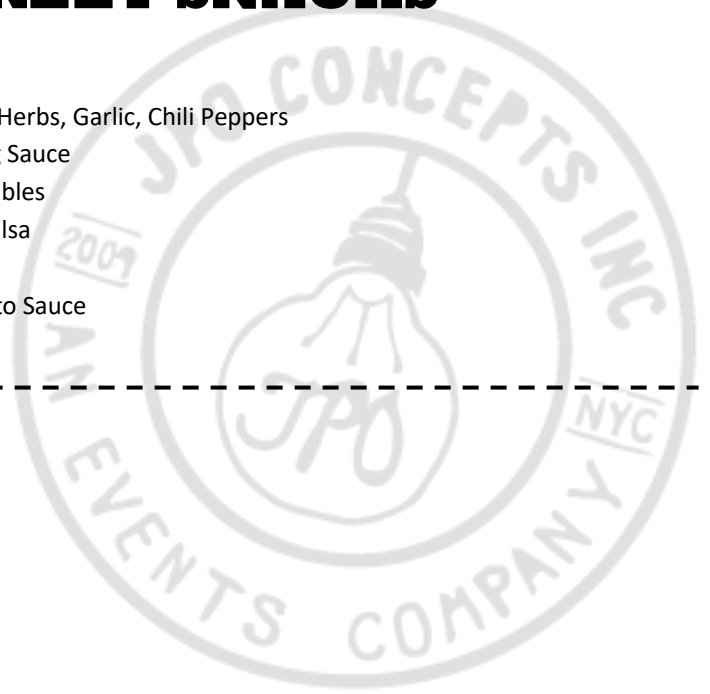
## POP CORN

Kettle Corn NYC Popcorn  
Sea Salt, Cheddar & Caramel  
*Please inquire for a list of additional seasonal popcorn flavors!*  
Served with Individual Craft Paper To-Go Bags

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## NYC PRETZEL

Bronx Baking Company Pretzels  
Salted German-Style Pretzel Poppers  
Served with Whole Grain Mustard



# APPETIZER STATIONS

## ARTISINAL GRAZING TABLE

**The Cheeses** | Gorgonzola, Brie, Sharp Cheddar, Smoked Gouda, Mozzarella

**The Meats** | Prosciutto, Hot Coppa, Genoa Salami

**The Dips** | Hummus, Olive Tapenade, Fruit Preserves, Dijon Mustard

**The Bites** | Marinated Olives, Roasted Salted Almonds, Dried Apricots

**The Accoutrements** | Cucumber, Cherry Tomato, Bell Pepper, Grapes

**The Carbs** | Baguette, Tomato Focaccia, Crackers

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## SMALL BUNS

**The Burgers** | Sirloin Sliders, BBQ Chicken Sliders, Truffle Quinoa Veggie Sliders

**The Sauces** | Ketchup, Chipotle Mayo, Honey Mustard

**The Accoutrements** | Sea Salt Potato Chips, Red Cabbage Cole Slaw

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## TINY TACOS

**The Tacos** | Grilled Steak, Marinated Pulled Chicken, Grilled Peppers & Onions

**The Toppings** | Roasted Corn, Guacamole, Pico De Gallo

**The Sauces** | Salsa Verde, Salsa Rojo, Sour Cream

**The Accoutrements** | Plantain Chips

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## BYO NACHOS

**The Base** | Yellow Corn Tortilla Chips, Melted Cheese Sauce

**The Meats** | Pulled Chicken

**The Toppings** | Beans, Guacamole, Cheddar, Poblano Peppers, Onion, Bacon, Shredded Lettuce, Scallions

**The Sauces** | Sour Cream, Tomato Salsa

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## BYO LETTUCE WRAPS

**The Base** | Crispy Lettuce Cups

**The Meats** | PF Chang Style Chicken

**The Toppings** | Carrots, Cucumbers, Peppers, Water Chestnuts, Peanuts, Cilantro

**The Sauces** | Sweet Chili Sauce, Ginger Hoisin Sauce

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## GRAND GRAZING TABLE

**The Cheeses** | Gorgonzola, Brie, Manchego, Aged White Cheddar, Herbed Goat Cheese

**The Meats** | Saffron-Shallot Sherry Shrimp, Lemon-Basil-Garlic Chicken, Chorizo

**The Dips** | Olive Tapenade, Roasted Eggplant, White Bean Spread, Tomato & Feta Spread

**The Bites** | Marinated Olives, Artichokes, Dolma, Roasted Cauliflower, Roasted Almonds

**The Accoutrements** | Dried Figs, Melon, Berries

**The Carbs** | Baguette, Tomato Focaccia, Grilled Flatbread, Crackers

# ENTRÉE STATIONS

## BIG SOUTH STATION

**The Meats** | BBQ Pulled Chicken, Honey Glazed Pork Loin

**The Bites** | Mac & Cheese, Mashed Potatoes, Apricot-Glazed Carrots

**The Salad** | Shaved Broccoli & Brussels, Onion, Celery, Toasted Almonds, Cranberries, Raisins, Creamy Dressing

**The Accoutrements** | Hot Sauce

**The Carbs** | Cheddar Cheese Biscuits

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## LATIN FLAVOR STATION

**The Meats** | Chimichurri Marinated Skirt Steak, Roasted Chicken

**The Bites** | Yellow Rice & Beans, Elote Corn, Fried Plantains

**The Salad** | Romaine, Watercress, Cherry Tomatoes, Onion, Avocado, Lime Cilantro Dressing

**The Accoutrements** | Aji Verde

**The Carbs** | Sweet Bread (Pan Dulce)

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## MEDI TAPAS STATION

**The Meats** | Chorizo Paella, Olive Oil Poached Salmon

**The Bites** | Papas Bravas, Arugula & Feta Orzo Salad, Roasted Cauliflower

**The Salad** | Chickpeas, Peppers, Cucumbers, Tomatoes, Parsley, Lemon, Olive Oil

**The Accoutrements** | Marinated Olives

**The Carbs** | Pan Con Tomate

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## PAN ASIAN STATION

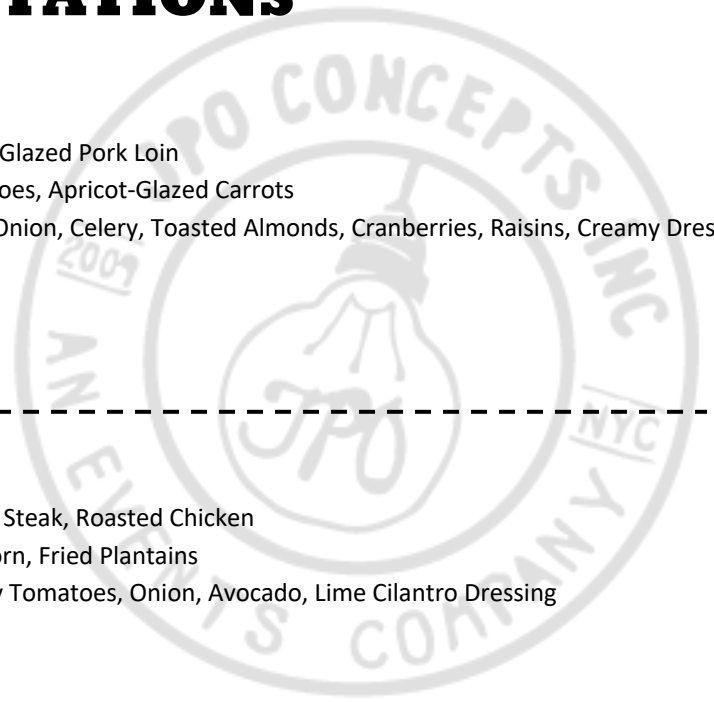
**The Meats** | Chicken Teriyaki Skewers, Ginger Beef Stir-Fry

**The Bites** | Dumplings, Miso-Glazed Carrots, Chinese Broccoli with Garlic

**The Salad** | Cabbage, Carrots, Edamame, Cherry Tomatoes, Scallions, Sesame Seeds

**The Accoutrements** | Chili Sauce, Oyster Sauce

**The Carbs** | Vegetable Fried Rice



# 2019-2020 SEASONAL BUFFET

## SPRING & SUMMER

### SALAD SIDES STARCHES

#### Baby Spinach Salad

Pears, Pecorino Romano, Candied Walnuts, Dried Cranberries, Orange Vinaigrette

#### Watermelon Salad

Sweet Watermelon, Crumbled Feta, Mint, Olive Oil, Lime

#### Tomato & Cucumber

Scallions, Lemon, Parsley, Olive Oil

#### Rosemary Roasted Potatoes

Red Potatoes, Rosemary, Lemon, Parmesan

#### Farfalle Pasta

Peas, Red Pepper, Cherry Tomatoes, Crispy Bacon, Parmigiano

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### THIS IS THE SEASON ENTREES

Coq au Vin Blanc | Chicken in Garlic White Wine Sauce

Chicken Milanese | Arugula, Cherry Tomatoes

Beef & Basil Ginger Stir Fry | Peppers, Sugar Snap Peas, Squash

Cinnamon & Red Wine Braised Beef Short Rib

BBQ Boneless Country Pork Ribs

Cuban-Style Roasted Pulled Pork | Aji Verde Sauce

White Fish Ceviche | Cucumber, Mango, Pineapple, Scallion, Cilantro, Onion, Jalapeno

Grilled Atlantic Salmon | Lemon Butter

Shrimp Provencal Linguine | Capers, Tomatoes, Lemon

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### BREAK BREAD

Assorted Seasonal Breads

French Baguette | Sourdough, Semolina, Rosemary, Raisin & Nut

Includes Rolls | Pumpernickel, Rye, 7-Grain, Onion

Includes Focaccia | Rosemary, Tomato, Olive, Zatar, Plain

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### FINE PRINT

Entrees & Sides are provided at smaller portion size to allow for greater variety of items;  
*Once consumed, select items will not be replenished.*

Optional menu add-ons available for an additional fee, inquire for details.

Please notify your planner of any allergies or dietary restrictions, we will do our best to accommodate!  
Seasonal items subject to change.

# 2019-2020 SEASONAL BUFFET

## FALL & WINTER

### SALAD SIDES STARCHES

**Kale Salad**  
Cojita Cheese, Dried Cranberries, Pine Nuts, Lemon Honey Chipotle Vinaigrette

**Roasted Red Beets**  
Candied Walnuts, Spiced Balsamic Vinaigrette

**Haricot Verts**  
Sautéed Shallots, Toasted Almonds, Olive Oil

**Truffle Mashed Potatoes**  
Russet Potatoes, Butter, Cream, Truffle Oil

**Winter Orzo Pasta Salad**  
Roasted Butternut Squash, Arugula, Feta, Maple Vinaigrette

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### THIS IS THE SEASON ENTREES

**Braised Beef Short Rib** | Cinnamon Red Wine Reduction

**Cuban-Style Roasted Pulled Pork** | Mojo Sauce

**Slow-Cooked Beef & Mushroom Burgundy** | Carrots, Bacon

**Red Wine Braised Chicken Thighs** | Peas, Carrots, Cashews

**Balsamic Glazed Grilled Chicken** | Toasted Pine Nuts

**Herb Grilled Chicken** | Garlic Aioli

**Grilled Atlantic Salmon** | Lemon Butter Sauce

**Olive Oil Poached Cajun-Spiced Salmon**

**Shrimp Provencal Linguine** | Capers, Tomatoes, Lemon

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### BREAK BREAD

*Assorted Seasonal Breads*

**French Baguette** | Sourdough, Semolina, Rosemary, Raisin & Nut

**Includes Rolls** | Pumpernickel, Rye, 7-Grain, Onion

**Includes Focaccia** | Rosemary, Tomato, Olive, Zatar, Plain

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# FAMILY STYLE

## STEP 1 SALAD

**Modern Mediterranean** | Romaine, Cucumber, Tomato, Lentils, Feta, Picked Onion, Lemon Herb Vinaigrette  
**Simple Arugula** | Baby Arugula, Cherry Tomatoes, Shaved Pecorino, Lemon Vinaigrette  
**Shredded Veggies** | Arugula, Shaved Broccoli & Carrots, Lentils, Beets, Cucumbers, Walnuts & Balsamic Vinaigrette  
**Baby Spinach Salad** | Pears, Pecorino Romano, Candied Walnuts, Dried Cranberries, Orange Vinaigrette  
**Kale Salad** | Cotija Cheese, Dried Cranberries, Pine Nuts, Lemon Honey Chipotle Vinaigrette  
**Shaved Brussels Sprouts** | Apple, Red Onion, Dried Cranberries, Pecans, Maple Syrup, Vinegar & Oil  
**Traditional Caesar** | Romaine, Chili Flakes, Seasoned Croutons, Grana Padano Cheese, Caesar Dressing  
**Arugula Salad** | Baby Arugula, Cherry Tomatoes, Shaved Pecorino, Lemon Vinaigrette

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## STEP 2 SIDES

**Grilled Seasonal Vegetables** | Olive Oil  
**Haricot Verts** | Sautéed Shallots, Toasted Almonds, Olive Oil  
**Sautéed Eggplant** | Tomato, Feta  
**Sugar Snap Peas** | Sesame Seeds  
**Garlic Sautéed Zucchini** | Parmigiano  
**Spicy Cauliflower** | Tahini  
**Charred Carrots** | Honey Glaze, Parsley  
**Chickpeas** | Black Beans, Corn, Tomato, Peppers, Jalapeno, Cilantro Vinaigrette  
**Truffle Mashed Potatoes** | Russet Potatoes, Butter, Cream, Truffle Oil  
**Roasted Potatoes** | Rosemary, Olive Oil  
**Pearl Cous Cous** | Basil Pesto, Tomatoes, Red Onion  
**Farfalle** | Peas, Bacon, Parmigiano  
**Rice Pilaf** | Wild Mushrooms, Peppers, Onion  
**Rice & Beans** | Spanish Rice, Black Beans, Onions, Celery

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## STEP 3 ENTREES

**Herb Grilled Chicken** | Garlic Aioli  
**Balsamic Grilled Chicken** | Toasted Pine Nuts, Balsamic Glaze  
**Red Wine Braised Chicken Thighs** | Peas, Carrots, Cashews  
**Braised Beef Short Rib** | Cinnamon Red Wine Reduction  
**Slow-Cooked Beef & Mushroom Burgundy** | Carrots, Bacon  
**Cuban-Style Roasted Pulled Pork** | Mojo Sauce  
**Honey Glazed Pork Loin** | Carrots, Bacon  
**Grilled Atlantic Salmon** | Lemon Butter  
**Lemony Baked Cod** | Parmesan, Lemon, Garlic, Parsley  
**Baked Salmon** | Brown Sugar & Mustard

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## STEP 4 BREAK BREAD

**Sourdough Roll + Herbed Butter**  
**French Roll + Herbed Butter**  
**Pretzel Roll + Spicy Mustard**  
**Rosemary Focaccia + Olive Oil**



# PLATED MENU

## GET THE PARTY STARTED 1<sup>ST</sup> COURSE

### Broken Caesar Salad

Red Chili Flakes, Grana Padano Cheese Croutons, Anchovies

### Organic Green Kale Salad

Radicchio Bowl, Red Onions, Candied Pecans, Strawberries, Cape Gooseberries, Manchego Cheese, Honey Yuzu Vinaigrette

### Baby Iceberg Wedge

Cucumbers, Red & Yellow Grape Tomato, Scallions, Red Onion, Julienne Red Radish, Bacon, Bleu Cheese Dressing

### Spicy Salmon Tartar

Pickled Forbidden Black Rice, Harissa Orange Emulsion, Micro Cilantro, Crispy Wonton

### Fior Di Latte Mozzarella

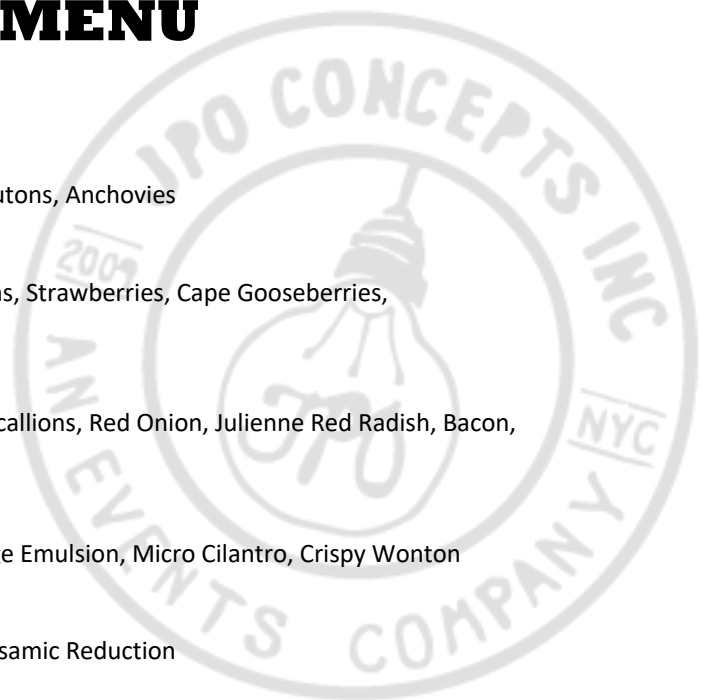
Heirloom Cherry Tomatoes, Basil Pesto, Balsamic Reduction

### Butternut Squash Corn Cake

Sage, Cilantro, Saffron Remoulade, Micro Arugula

### Maryland Crab Cake

Classic Remoulade Sauce, Pineapple Salsa, Chive Oil, Micro Arugula



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## THE MAIN EVENT 2<sup>ND</sup> COURSE

### Pan Seared Drenched Chicken Breast with Herbs

Brunoise of Asparagus & Carrots, Potato Puree, Rosemary A Jus.

### Grilled Atlantic salmon

Warm Couscous Salad, Braised Kale, Corn, Scallions, Peas, Yellow Peppers, Tomatoes, Dill, Grilled Orange Ginger Emulsion

### Mushroom Duxelle Crusted Cod Fish

Roasted Baby Carrots, Truffle Mashed Potatoes, Pin Pepper Corn Beurre Blanc, Red Oil

### Grilled New York Strip Steak [+ \$5 Per Guest]

Roasted Tomatoes, Confit Garlic, Roasted Potato Wedges, Red Wine Mushroom Sauce

### Marinated Grilled Prawns [+ \$5 Per Guest]

Sweet Corn Risotto, Red Peppers, Baby Patty Pan Squash, Cilantro Lemon Butter Sauce

### Braised Beef Short Rib

Truffle Mashed Potatoes, Grilled Asparagus, Cinnamon Red Wine Reduction

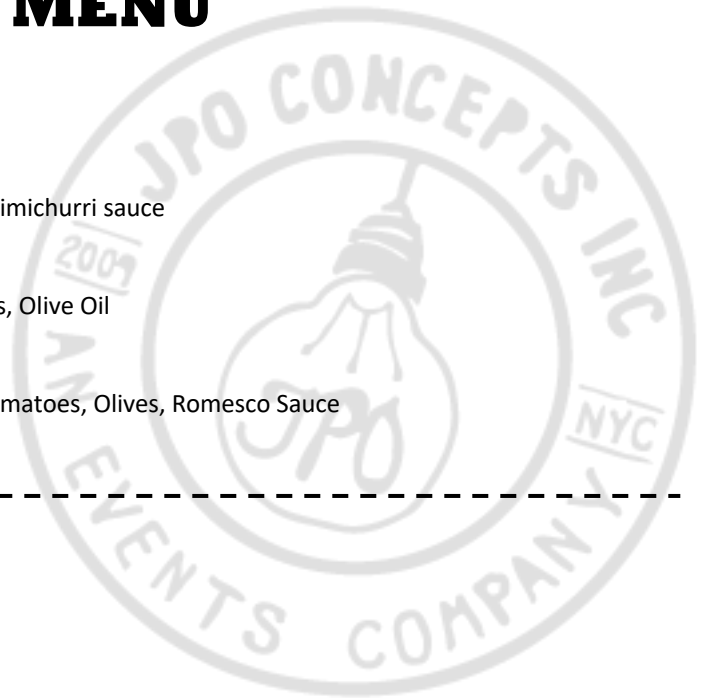
### Grilled Sword Fish

Grilled Asparagus, Pineapple Salsa

### Long Island Duck [+ \$5 Per Guest]

Roasted Purple Potatoes & Carrots, Port Wine Sauce

# PLATED MENU



**SILENT  
VEGAN**  
GLUTEN-FREE  
DAIRY-LESS

**Grilled Portobello Mushroom Steak**  
Farro Risotto, Carrots, Peas, Cranberries, Chimichurri sauce

**Spiraled Zucchini Spaghetti**  
Corn, Grape Tomatoes, Basil Pesto, Almonds, Olive Oil

**Roasted Cauliflower Steak**  
Chickpea Quinoa Salad, Parsley, Cilantro, Tomatoes, Olives, Romesco Sauce

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**UNTIL  
NEXT  
TIME**  
3<sup>rd</sup> COURSE

**Vanilla Panna Cotta**  
Strawberry Sauce, Raspberries

**Chocolate Mousse**  
Strawberry Jam, Chocolate Hazelnut Filled Wafer

**Chocolate Ganache Cake**  
Caramel sauce, Raspberries, Whipped Cream

**Baked Meringues**  
Seasonal Fruit, Mint, Honey

**Vanilla Cheesecake**  
Passion Fruit, Berry Compote

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**BREAK  
BREAD**

Sourdough Roll + Herbed Butter

French Roll + Herbed Butter

Pretzel Roll + Spicy Mustard

Rosemary Focaccia + Olive Oil

# BITE-SIZE SWEETS

## TAKE YOUR BEST SHOT

### Individual Dessert Shooters

**S'More** | Chocolate, Graham Cracker, Toasted Marshmallow Fluff

**Tiramisu** | Ladyfingers, Mascarpone, Espresso, Cocoa

**Cheesecake** | Graham Cracker, Strawberry Compote

**Strawberry Shortcake** | Fresh Strawberries, Shortcake, Whipped Cream, Mint

**Chocolate Mousse** | Chocolate Shavings **GF**

**Flourless Chocolate Cake** | Berry Compote, Toasted Coconut **GF/U**

**Vegan Apple Crisp** | Rolled Oats, Pecans, Cinnamon **GF/U**

## EAT YOUR TART OUT

### Bite-Size Fruit Tarts

Raspberry Tart

Blueberry Tart

Strawberry Tart

Pear Tart

Kiwi Tart

Tangerine Tart

## IT'S THE LITTLE THINGS

**Vanilla Panna Cotta** | Strawberry Sauce, Raspberries

**Mini Churros** | Chocolate & Caramel Dipping Sauce

**Vanilla Crème Brûlée**

**Chocolate Covered Strawberries** **GF**

**Flourless Chocolate Cake Bucket** **GF**

**Assorted Macaroons**

**Chocolate Dipped Marshmallow Lollipops** **GF**

**Cookie Dough Truffles**

**Chocolate PB truffle** | Peanuts, Dates, GF Flour, Dark Choco, Sea Salt, Coconut **GF/U**

**Mini Fruit Skewers** **GF/U**

**FOR ADDITIONAL SWEET OPTIONS SEE  
“HANDMADE DESSERTS” & “CAKE BOOK”**

# HANDMADE DESSERTS BOOK

## TRES CHIC

Pistachio Macaron | Almond Meringue Cookies, Sicilian Pistachio Ganache  
Ginger Cream Puff | Ginger Infused Cream, Dipped Dark Chocolate, Crystallized Ginger  
Vanilla Bean Panna Cotta | Marinated Blackberries, Crumble, Torn Mint  
Brown Butter Almond Financier | Cherry, Thyme  
Classic Lemon Tart | Toasted Meringue Meyer Zest  
Salted Dark Chocolate Ganache Cake | Cocoa Nibs, Flakey Sea Salt

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## CLASSIC AMERICANA

S'mores Bite | Malted Ganache, Graham Crumb Base, Homemade Vanilla Marshmallow  
Mini Apple Pie | Cinnamon, Brown Sugar  
Brioche Bread Pudding Gem | Bourbon Caramel Drizzle, Whipped Cream  
Wrapped Vanilla Caramel Candies GF  
Crème Fraiche Cheesecake | Honeyed Blueberries, Toasted Almonds  
Butterscotch Pudding Trifle | Brownie Crunch, Salted Caramel Chip

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## CHILD- HOOD FAVORITES

Mini Strawberry Poptart | Strawberry Pink Glaze, Sprinkles  
Hostess Cupcakes | Devils Food Chocolate Cake, Vanilla Cream, Dark Chocolate Ganache  
Mini Vanilla and/or Chocolate Doughnut | Infused Glazes  
Banana Pudding Trifle | Banana Cream Custard, Vanilla Wafer Cookies, Whipped Cream, Candied Walnuts  
Mini Funfetti Cake Slice | Made from Scratch – Not a box!  
Dunkaroos | Butter Shortbread Cookies, Cream Cheese Funfetti Frosting Dip  
Mini Icebox Cake | Chocolate Wafer Cookies, Vanilla Infused Whipped Cream, Brandied Cherries

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## SEASONAL FALL WINTER

AVAIL SEPT - FEB

Pumpkin Spiced Cheesecake | Candied Pecans  
Carrot Cake | Honey Glaze, Cardamom Cream  
Poached Pear & Hazelnut Financier | Hazelnut, Rosemary  
Chai Caramel Pot de Cream | Chocolate Covered Wafers, Whipped Crème Fraiche  
Lemon Polenta Olive Oil Cake | Lemon Zest, Candied Cranberries  
Earl Grey Macarons | Almond Meringue Cookies, Earl Grey Milk Chocolate Ganache GF

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## SEASONAL SPRING SUMMER

AVAIL MAR - AUG

Strawberry Shortcake Bites | Fresh Strawberries, Whipped Cream  
Corn Panna Cotta | Poached Cherries, Pistachio Crumble  
Mini Stonefruit Galette | Peaches, Plums, Cherries  
Passionfruit Milk Chocolate Macarons | Almond Meringue Cookies, Passionfruit & Milk Chocolate Ganache GF  
Key Lime Tartlet | Toasted Vanilla Meringue  
Mini Churros | Cinnamon Sugar, "Cold" Chocolate Dipping Sauce

# ORDERING PROTOCOL

## SALES TAX

8.875% NY State Tax applied to all orders  
Tax Exemptions are permitted for non-profit organizations; must provide certificate

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## SERVICE COST

A 15% service charge will apply per order  
Service charge is not a Gratuity; includes Delivery, Disposables & Equipment

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## FOOD NOTES

Items prepared in a facility that uses Milk, Egg, Fish, Shellfish, Tree Nuts, Wheat & Peanuts  
Seasonal items are subject to availability

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## HOW TO PAY

Deposit is due in full in order to confirm; unless otherwise agreed upon  
Balance is due (5) business days prior to event date  
We accept corporate checks, wire transfers & cash  
Credit card transactions will incur a 3.5% processing fee

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## CANCELLATION POLICY

Orders cancelled prior to (10) business days prior will incur 50% charge  
Orders cancelled within (10) business days will incur 100% charge

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## MISCL STUFF

Tastings are available; please inquire for additional information  
Please inform us in advance of any known allergies or dietary restrictions