



CATERING MENU 2025-2026

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 .

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

SPICY WATERMELON TEQUILA WITH COTIJA CHEESE AND CANDIED JALAPENO

SOUTHWEST CHICKEN SALAD

MINI SALMON WELLINGTON

VEGETARIAN SOPES

BLACKBERRY BRIE LEMON THYME MAPLE

COCONUT SHRIMP WITH SPICY MANGO SALSA

STUFFED MUSHROOMS SAGE PANCETTA

TOMATO BASIL ECLAIRS MASCARPONE

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

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

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

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

MINI BAO BUNS KOREAN CHICKEN

ASPARAGUS CIGARS WITH BRIE AND PROSCIUTTO

ROOT VEGETABLE KABOB

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)

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 BISCUIT WITH CREAMY GORGONZOLA,
CRISPY ONIONS

STEAMED DUMPLINGS PRESENTED ON AN ASIAN SPOON WITH GINGER SCALLION
SAUCE

TANDOORI CHICKEN

VEGETABLE SAMOSA

CHICKEN & MANGO ENDIVE 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 SMOKED LEMON GINGER PRAWNS

TRUFFLE MAC AND CHEESE BITES

SALMON SKEWERS LIME CILANTRO

CRAB CAKE RED PEPPER 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

MINI VEGETARIAN/VEGAN TACOS

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 ANCHO RUB

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,

MUSHROOMS, OLIVES, SUN DRIED TOMATO, SMOKED CORN.

TASTE OF TAKEOUT

STIR FRIED NOODLES WITH ASIAN VEGETABLES AND CHOICE OF CHICKEN, SHRIMP 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 IN A MARTINI GLASS

MEATS

CHOICE OF 2

BBQ PORK, BRAISED BEEF, SAUSAGE, CHICKEN, GARLIC MARINATED SHRIMP, POACHED LOBSTER

TOPPINGS

PICK 6

GREEN CHILI , MUSHROOM, CARAMELIZED ONIONS, PICKLED JALAPEÑOS, CRISPY ONIONS, TOMATOES, CHIVES, FRITOS, CRUSHED HOT CHEETOS, CHEDDAR CHEESE, BACON,PICO.

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

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, FETTUCCINI, BOWTIE, GNOCCHI, PENNE

FRY BREAD

FRY BREAD 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

BAO STATION

STEAMED BAO STUFFED WITH YOUR CHOICE OF MEATS AND TOPPINGS

2 OPTIONS BEEF, PORK, CHICKEN, SHRIMP, VEGGIE

*TOPPINGS CARROTS & DAIKON, SLICED JALAPEÑOS, CHOPPED CILANTRO,
CABBAGE, CUCUMBER, SRIRACHA AIOLI, HOISIN SAUCE, GARLIC AIOLI*

LATE NIGHT SNACK-BRUNCH STATIONS AVAILABLE

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.

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

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

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: 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 F 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

TRI-TIP GARLIC AND HERB ROASTED TRI-TIP

PRIME RIB SERVED WITH HORSERADISH FLUFF

HANGER STEAK GRILLED GARLIC RUBBED WITH GORGONZOLA & ROAST
SHALLOT AIOLI

RIBEYE ESPRESSO CRUSTED WITH ANCHO CHILI SAUCE

NEW YORK AU POIVRE WITH THREE PEPPERCORN DEMI

TRADITIONAL BEEF WELLINGTON WITH COGNAC DEMI GLACE

SMOKED BBQ BRISKET SERVED WITH SMOKEY BBQ SAUCE

TEQUILA BRAISED SHORT RIB

FLANK STEAK SMOKY PASILLA-AND-CITRUS
SERVED WITH AVOCADO, ROASTED CORN AND LIME RELISH

FILET MIGNON SERVED WITH ROASTED WILD MUSHROOMS

FLAT IRON STEAK WITH SESAME GINGER SAUCE

BEEF BURGUNDY TENDER RICH BEEF BRAISED IN BURGUNDY WINE AND HERBS.

BISON CRUSTED IN HAZELNUT WITH A BLACKBERRY JUNIPER WINE SAUCE*

CHICKEN

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

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

CHICKEN NAPA CHICKEN BREAST STUFFED WITH WILD RICE, APRICOTS,

ALMONDS AND WHITE WINE GLAZE

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 BUTTER

ROSEMARY GRILLED CHICKEN: BONELESS BREAST OF CHICKEN WITH ROSEMARY SAUCE

BACON WRAPPED CHICKEN BLACKBERRY JALAPENO REDUCTION.

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 ZINFANDEL REDUCTION

PLEASE ASK IF YOU WOULD LIKE MORE OPTIONS.

FISH AND SEAFOOD

HERB CRUSTED SEA BASS WITH CHAMPAGNE SAUCE

SMOKED SALMON FILET WITH TOMATO RELISH AND FIG BALSAMIC GLAZE

DUNGENESS CRAB STUFFED SALMON CITRUS SALAD

COD HERB CITRUS BUTTER

TRADITIONAL NORTHWEST CEDAR PLANK SALMON ON CEDAR PLANKS.

BOURBON MAPLE SALMON WITH A TOUCH OF CITRUS

GRILLED ROCK FISH WITH AVOCADO CHILI SALSA

GRILLED HALIBUT WITH ROASTED LEMON EXPLODED CAPERS

SALMON WELLINGTON

PLEASE ASK FOR MORE OPTIONS.

VEGETARIAN

CRISPY FRIED TOFU & WAFFLES

SOUTHERN CABBAGE SLAW, SRIRACHA MAPLE GLAZE

PORTOBELLO TACOS SERVED WITH BEANS AND SPANISH RICE

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

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

VEGAN BUTTERNUT SQUASH TART

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

GNOCCHI WITH SQUASH, SUNDRIED TOMATO AND KALE

GRILLED VEGETABLE LASAGNA

ENCHILADAS BLACK BEANS CHEESE AND VEGETABLE

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

ROASTED EGGPLANT TART WITH CHILI & TAHINI

YOGURT PUMPKIN RICOTTA LASAGNA WITH FRESH BASIL

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

ASSORTED CHEESECAKE

PAVLOVAS LEMON CURD FRESH BERRIES

PECAN DIAMONDS

CHOCOLATE MOUSSE CUPS

LEMON TARTS

ASSORTED CUPCAKES

FRUIT TARTS

MINI POPCORN BALLS

CHOCOLATE STRAWBERRIES

ÉCLAIRS

SEASONAL COBBLER

TIRAMISU

S'MORES TART

CREME BRULEE

MINI FLAN

KEY LIME PIE

BANANA PUDDING MARTINI

STRAWBERRY SHORTCAKES
CHOCOLATE CARAMEL TART
CHOCOLATE CHIP COOKIES WITH A SHOT OF MILK
MINI DONUTS WITH OR WITHOUT COFFEE SHOTS
BOURBON BREAD PUDDING
MINI MACARONS
GRAPEFRUIT CURD TARTS
PASTRY CHEF'S CHOICE

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 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.