

Catering By Design

EVENTS



Spring/Summer

MENU



ELEVATING YOUR EXPERIENCE

Welcome to our culinary haven! we proudly present a meticulously crafted menu, a culmination of years of culinary exploration in fine dining establishments and catering. this menu marks a new standard here at catering by design. a truly chef-driven culinary journey, characterized by its "seasonal" nature and ever-evolving essence.

What tantalizes your palate this year is a fleeting masterpiece, unlikely to return next season. i take pride in embracing local and seasonal ingredients, ensuring each dish is a fresh, sustainable delight.

Let me walk you through the menu:

Tray Passed Selections:

For this section, we invite you to make five- six selections. they are thoughtfully crafted, presented on unique serving pieces that i have designed and handmade. each bite is served by our expertly trained team to elevate your overall dining experience.

Cocktail Stations:

We highly recommend exploring our cocktail station, starting with the chef's table, where seasonal delights are offered at a special rate. this is your canvas to create a personalized experience, with a wide array of options available in our supplemental selection.

As you progress to the 1st course, entrée, and dessert, the path is clear and delicious. should you seek something truly extraordinary and exclusive, we are more than happy to craft a one-of-a-kind culinary masterpiece for you. our event specialists are readily available to assist with questions, planning and pricing. In this journey, I am not alone. we are fortunate to have an exceptional team of culinary professionals dedicated to ensuring that your day unfolds just as you've envisioned. to facilitate their efforts, please provide us with your guest count and any dietary restrictions in a timely manner, making their task a touch smoother.

We're thrilled to embark on this culinary voyage with you, and we look forward to crafting a memorable experience together.

Bon Appétit!

Roth Perelman
Executive Chef | Partner

BEVERAGE & BAR SNACK

ADDITIONS

PROSECCO TOAST
benvolio prosecco

CRÈMANT TOAST
célene cuvée royale crémant

CANNED COCKTAILS
stateside iced teas, hard seltzers, and other

BAR SNACKS

MIXED NUTS (V)(GF)(N)
suya spiced

OYSTER CRACKER (VV)
za'atar

HURRICANE POPCORN (VV)
sweet seaweed

PLANTAIN CHIPS (VV)(GF)
chili lime

HOUSE CHIPS (V)(GF)
sour cream & onion



CRAFT COCKTAILS (spirits sold separately)

BEAUREGARDE (VV)(GF)
mezcal, crème de violette, lime

OCEAN EYES (VV)(GF)
gin, cucumber, lime, mint, salt

MR. BRIGHTSIDE (VV)(GF)
vodka, grapefruit, rosemary, club

BLUE-EYED BLONDE (VV)(GF)
rum, blueberry, yuzu

DIABLO ROJO (VV)(GF)
tequila, fresh grenadine, lemon, ginger beer

BREAK OF DAY (VV)(GF)
whiskey, blackberry, lemon, thyme

SPECIALTY MOCKTAILS

BRIGHT DAY (VV)(GF)
limeade, grapefruit, rosemary, club

OLD BLUE EYES (VV)(GF)
butterfly pea flower tea, blueberry, lemon

DEVIL DOG (VV)(GF)
lemon, iced tea, grenadine, ginger ale

THYME TO RESET (VV)(GF)
black tea, lemon, blackberry, thyme

LIBATIONS (includes classic mixers)

RESERVE LIBATIONS

spirits | grey goose vodka, hendrick's gin, diplomatico rum, woodford reserve, glenlivet 12, casamigos tequila.
wine (select 4) | hayes ranch varietals, benvolio pinot grigio, hayes ranch rosé, conundrum red, or conundrum white.
bubbly | célene cuvée royale crémant
beer (select 4) | from a curated list of premium craft and imported selections.

HERITAGE LIBATIONS

spirits | stateside vodka, bluecoat gin, single prop rum, dad's hat rye, espolon tequila.
wine (select 2) | hayes ranch cabernet, pinot noir, chardonnay, benvolio pinot grigio.
bubbly | benvolio prosecco
beer (select 3) | from regional craft breweries such as 2sp, dogfish head, and yards

SELECT LIBATIONS

spirits | tito's vodka, bombay sapphire gin, bacardi, captain morgan, maker's mark, espolon tequila, dewar's white label scotch
wine (select 3) | hayes ranch cabernet, pinot noir, chardonnay, benvolio pinot grigio.
bubbly | benvolio prosecco
beer (select 3) | dogfish head 30 minute ipa, stella artois, levante pilsner, yards pale ale, 2sp delco lager, yards ipa or blue moon

LUXE LIBATIONS

spirits | faber vodka, faber gin, bacardi rum, four roses bourbon, cazadores reposado tequila.
wine | silver gate pinot noir and silver gate sauvignon blanc.
beer | blue moon, stella artois, and yards ipa



MIXERS

CRAFT MIXERS

fresh-pressed juices, house-made syrups, bitters, fever tree mixers, pellegrino sodas, premium garnishes like, dehydrated citrus, salts, and herbs, plus crystal-clear 2x2 ice cubes. comes with one custom-crafted cocktail, such as a rosemary paloma or citrus gold rush.

SIGNATURE MIXERS

fever tree mixers, pellegrino soda, fruit juices, and fresh garnishes like lemon, lime, cherries, olives, and ice are also available, includes selection one seasonal cocktail, signature cocktail, or craft cocktail.

CLASSIC MIXERS

selection of sodas, juices, fresh mixers, tonic, club, garnishes, and ice

BEER, WINE & BUBBLY

RESERVE BEER, WINE & BUBBLY

beer (select 4) | from a curated list of premium craft and imported selections
wine (select 2-4) | hayes ranch varietals, benvolio pinot grigio, hayes ranch rosé, conundrum red, conundrum white.
bubbly | celene cuvée royale crémant

SELECT BEER, WINE & BUBBLY

beer (select 3) | dogfish head 30 minute ipa, stella artois, levante pilsner, yards pale ale, 2sp delco lager, yards ipa, blue moon
wine (select 2) | hayes ranch cabernet, pinot noir, chardonnay, benvolio pinot grigio
bubbly | benvolio prosecco

LUXE BEER & WINE

wine | silver gate pinot noir and silver gate sauvignon blanc
beer | blue moon, stella artois, and yards ipa

SPIRIT FREE DRINKS

CARBONATED DRINKS, JUICES & WATER

selection of sodas, flavored sparkling waters, juices, spring water and ice

REFRESH BEVERAGE STATION (SELECT 3)

orange lavender water
strawberry basil water
lemon thyme water
cucumber mint water
old-fashioned lemonade
strawberry lemonade
ginger limeade
lavender lemonade
hibiscus iced tea
sweet iced tea
honey citrus green tea (lightly sweetened)
masala chai tea (warm or iced)

TRAY PASSED

SELECT 5



TACOS

PORK BELLY TACO (GF)(DF)
spicy banana ketchup, pickled carrot & daikon, cilantro

MERGUEZ MUSHROOM TACO (VV)(GF)
harissa aioli, asparagus-cilantro pesto

BITES

DEVILED EGG (V)(GF)

soy and green curry

CRISPY SMASHED POTATO (GF)

goat sour cream, salmon caviar

HOT HONEY CHICKEN

corn blini, house ranch

TOAST

CAESAR STEAK TARTARE TOAST
cured egg yolk, crispy caper, ficelle

MUSSEL TOAST (DF)

saffron aioli, fennel relish, sourdough

SLIDER

ITALIAN BURGER SLIDER

provolone, balsamic onions, sesame seed bun

LAMB KOFTA SLIDER

mint raita, tomato chutney

SPOONS

SEA BREAM CRUDO (GF)(DF)

arugula, olive, lemon

WATERMELON AHI CRUDO (VV)(GF)

ponzu, serrano pepper

SHOOTER

SOUR CHERRY SOUP (VV)(GF)

fennel & dill (served chilled)

CUCUMBER SOUP (V)(GF)

olive oil, basil (served chilled)

WAVY

LOBSTER CANNOLI (S)

ricotta, preserved lemon, tarragon

PEA CANNOLI (V)

white chocolate

CONES

FOIE GRAS CONE

sour cherry, sicilian pistachio

TRIPLE CREAM BRIE CONE ()

four fat foul st. stephens cheese, strawberry

SKEWERS

GREEN SHRIMP COCKTAIL (GF)(S)

salsa verde, cilantro

WAGYU COCKTAIL FRANK

chicago relish, tomato, poppy crust

COCKTAIL STATIONS

CHEF'S TABLE



CHEF'S SELECTION

CREAMY HUMMUS (VV)
thyme, red pepper, walnut, baby carrots, pita

OLD CHATHAM LUMBERJACK BUCHERON (V)
blueberry compote, black pepper lavash

PA NOBLE CAVE AGED CHEDDAR (V)
fennel jam, lemon poppy lavash

SERRANO HAM (DF)
lemon saffron spread, rustic bread

SQUASH FLATBREAD (V)
pesto, feta, herbs

PERSONALIZED EXPERIENCE (SELECT 5)

CREAMY

KALE DIP (V)(GF)
celery, house chips

CREAMY HUMMUS (VV)
thyme, red pepper, walnut, baby carrots, pita

YELLOW LENTIL SPREAD (VV)
endive, pita

CHEESE (BASED ON AVAILABILITY)

PA NOBLE CAVE AGED CHEDDAR (V)
fennel jam, lemon poppy lavash

BIRCHRUN BLUE (V)
cherry compote, cabernet rustica

FIREFLY FARMS BLOOMY BREEZE (V)
strawberry compote, rustic bread

GOAT RODEO HOOTENANY (V)
peach vanilla compote, lemon poppy lavash

GRILLED FLATS

SQUASH FLATBREAD (V)
pesto, feta, herbs

ROASTED OYSTER MUSHROOM FLATBREAD (V)
herb cheese, asparagus, pickled red pepper

LAMB MERGUEZ FLATBREAD (N)
romesco, manchego, almond gremolata

CURED (BASED ON AVAILABILITY)

BEEF SALUMI
tomato spread, sesame bread

ROSEMARY LAMB
toum, pita

ONE WILD FENNEL
peach compote, rustic bread

SERRANO HAM (DF)
lemon saffron spread, rustic bread

COCKTAIL STATIONS

SUSHI & RAW BAR



SUSHI MAKI (4PC. PP.)

w/ pickled ginger, wasabi, soy sauce

SPICY TUNA ROLL (GF)(DF)

cucumber, spicy sauce

SALMON ROLL (GF)(DF)

CALIFORNIA ROLL (DF)

cucumber, avocado, crab stick

VEGGIE ROLL (VV)(GF)

cucumber, avocado, pickle, carrot, tofu

SUSHI MAKI SPECIAL (4PC. PP.)

w/ pickled ginger, wasabi, soy sauce

RAINBOW ROLL (DF)

california roll topped with assorted sashimi

DRAGON ROLL (DF)

eel & avocado with eel sauce

SHRIMP TEMPURA ROLL (S)(DF)

special sauce

PHILADELPHIA ROLL

cream cheese, cucumber, crabstick, smoked salmon

SUSHI NIGIRI (4PC. PP.)

w/ pickled ginger, wasabi, soy sauce

TUNA NIGIRI (GF)(DF)

SHRIMP NIGIRI (GF)(S)(DF)

SALMON NIGIRI (GF)(DF)

YELLOW TAIL NIGIRI (GF)(DF)

SUSHI POCKETS

TUNA SUSHI POCKET

spicy sauce, furikake, lime zest

CRAB SUSHI POCKET (S)

bonito aioli, tobiko, scallion

MISO SWEET POTATO SUSHI POCKET (VV)

furikake, purple shiso

RAW BAR

SHRIMP COCKTAIL (GF)(S) (3PP)

fiery cocktail sauce

EAST COAST OYSTERS (GF)(S)(DF) (1PP)

tabasco sauce, lemons, mignonette

STONE CRAB CLAWS (GF)(S) (1PP)

mustard dipping sauce

SEAWEED GARNISH (VV)(GF)

(ENHANCEMENTS)

PETITE LOBSTER ROLL (S)

brioche bun, boston lettuce, tarragon lemon lobster salad

COCKTAIL STATIONS

HOT & TASTY



DIM SUM

w/ sweet chili sauce, spicy sambal, soy sauce

STEAMED CHICKEN DUMPLINGS

VEGETABLE GYOZA (VV)

SHRIMP SHUMAI (S)

(ENHANCEMENTS)

K-TOWN LO MEIN NOODLES (VV)

saam sauce, scallion, sesame, kimchi

GINGER BAO

PORK BELLY BAO

sweet & sour bbq, pickled shallot, cilantro

SOY BRAISED SHIITAKE BAO (V)

jalapeno aioli, cilantro, pickled carrot

KOREAN FRIED CHICKEN BAO

scallion, kimchi mayo, quick pickle

SLIDER GRILL

BBQ BURGER SLIDER

cheddar, bacon, bbq sauce, onion straws

HOT HONEY CHICKEN SLIDER

pepper agrodolce, ranch, pepper slaw

HOUSE MADE VEGGIE SLIDER (V)(N)

lettuce, tomato, special sauce

BUENO TACO

CHIPOTLE CHICKEN TACO

salsa roja, queso, scallion, cilantro

CARNITAS PORK TACO

pineapple salsa, salsa verde, cilantro

CARNE ASADA TACO

chipotle crema, pickled red onion, cilantro

SO PHILLY (MINI ROLLS)

CHOPPED RIB-EYE STEAK

fried onions, horseradish cheddar whiz

DUCK FAT CONFIT CHICKEN STEAK

caramelized onions, truffle brie whiz

OYSTER MUSHROOM STEAK()

peppers and onions, garlicky broccolini, sharp provolone whiz

MANGIA PASTA

CAVATELLI (S)

shrimp, summer squash, pesto

CHEESE TORTELLINI (V)

vodka sauce, basil

RICOTTA GNOCHI (V)

cherry tomato, basil, lemon herb crumb

SHUK PITA

SAFFRON CHICKEN

coriander yogurt, chopped salad, pita

CUMIN GRILLED SKIRT STEAK

jalapeno yogurt, cabbage slaw, pita

ZA'ATAR OYSTER MUSHROOMS (VV)

turmeric tahini, chopped salad, pita

DINNER STATIONS

GUEST COUNT BASED SELECTION:

(1-50) SELECT 1 (50-100) SELECT 1-2 (100+)

SELECT 1-3

SIMPLE SEASONAL (APRIL-JUNE)

BIRRIA SHORTRIB (GF)

chipotle jus

GRILLED SEABASS (GF)

madras fumet

SHIITAKE SCHNITZEL (VV)

truffle mushroom sauce

ASPARAGUS (V)(GF)

leek soubise

FINGERLING POTATOES (V)(GF)(DF)

dill emulsion

SIMPLE SEASONAL (JULY-AUGUST)

PAN SEARED CHICKEN BREAST (GF)

yuzu piccata sauce

SEARED SALMON (GF)

white wine butter sauce

REDEFINED SMOKED BRISKET (VV)

chipotle jus

TOMATO SALAD (V)(GF)

mozzarella, balsamico, frantoia, basil

LITTLE GEM LETTUCE (V)(GF)

buttermilk ranch, pickled pepper relish

GINGER WOK

DAU SI SHRIMP (GF)(S)

fermented black bean, pineapple, pea leaves

RENDANG SHORT RIB (GF)(DF)

peppers & onions

GOCHUJANG BRAISED TOFU (VV)(GF)

shitake mushroom, scallion

BOK CHOY (VV)(GF)

fried garlic & shallot

FRIED RICE (VV)(GF)

thai basil, cilantro

BUENO CHA

GARLIC CHILI CUMIN ROAST CHICKEN (GF)(DF)(N)

salsa macha, cilantro

BLACK BEAN ENCHILADA (V)(GF)

salsa verde, scallion, cilantro

COD AL PASTOR (GF)(DF)

pineapple salsa, cilantro

STREET CORN SALAD (V)(GF)

queso fresca, chipotle, lime, cilantro

GREEN BEANS (VV)(GF)

fire roasted tomato salsa (served cold)





MANGIA ITALIA

SESAME SEARED BRANZINO (DF)(N)
sundried tomato pesto

CHICKEN MILANESE
arugula, frisée, oven roasted parmesan tomato, green olive
preserved lemon salsa

RICOTTA GNOCCHI (V)
cherry tomato, basil, lemon herb crumb

BROCCOLINI (VV)(GF)
garlic, lemon, evoo

ANTIPASTO SALAD (GF)

provolone, sopressata, enoki mushroom, celery, cabbage, hot
cherry pepper dressing

SHUK PITA

SAFFRON CHICKEN

coriander yogurt, chopped salad, pita

CUMIN GRILLED SKIRT STEAK
jalapeno yogurt, cabbage slaw, pita

ZA'ATAR OYSTER MUSHROOMS (VV)

turmeric tahini, chopped salad, pita

MOROCCAN COUSCOUS (VV)(N)

herb dressing, pistachio, dried currant

BROCCOLI SALAD (VV)(GF)

ras-el-hanout vin, medjool date, cilantro

FRENCHY CARVING

GRILLED BEEF TENDERLOIN()
green peppercorn jus

HERB CRUSTED POACHED SALMON (GF)
dill emulsion

SHIITAKE SCHNITZEL (VV)()

truffle mushroom sauce

LANCASTER GREENS (V)(GF)(N)

goat rodeo chevre, toasted hazelnut, peach vinaigrette

POTATO FONDANT (V)(GF)

truffle, parmesan, chive

BARBECUE

SMOKED BRISKET (GF)
west african bbq sauce

BBQ CHICKEN (GF)(DF)
alabama white sauce

GRILLED SALMON (GF)
chipotle lime bbq sauce

CORNBREAD (V)
sorghum butter

SALAD SLAW (V)(GF)
cabbage, mustards

SMALL PLATE



FIRST

BURRATA (V)

lemon macerated blueberry, arugula, frantoia evoo, focaccia

POLE BEAN SALAD (VV)(GF)(N)

whipped feta, friesee, mustard vinaigrette, walnuts

LANCASTER GREENS (V)(GF)(N)

goat rodeo chevre, toasted hazelnut, peach vinaigrette

LITTLE GEM LETTUCE (V)(GF)

buttermilk ranch, pickled pepper relish

HEIRLOOM TOMATO (V)

house made ricotta, frantoia olive oil, tondo balsamico, basil, grilled rustic bread

SECOND

SHIITAKE SCHNITZEL (VV)(GF)

asparagus, leek soubise, beluga lentils, truffle mushroom sauce

GRILLED SEABASS (GF)(S)

asparagus, leek soubise, madras fumet

SEARED SALMON (GF)

dill emulsion, summer vegetables, white wine butter sauce

TUMERIC MARINATED LOUP DE MER (GF)

sweet potato puree, haricot verts, coconut cream sauce

GRILLED SWORD FISH (GF)

provençale tomato sauce, broccolini, caper salsa verde

THIRD

GRILLED BEEF TENDERLOIN

herb mashed potatoes, peas, cippolini, green peppercorn jus

BIRRIA SHORTRIB (GF)

castle valley grits, lacinato kale, chipotle jus, corn crunch

PAN SEARED CHICKEN BREAST (GF)

carrot puree, asparagus, peas & cippolini onion, yuzu piccata sauce

REDEFINED SMOKED BRISKET (VV)

bbq spiced jus, castle valley grits, corn crunch

DESSERT

RASPBERRY MOUSSE (N)

salted caramel, hazelnut, chocolate, raspberry

APRICOT TART (V)(N)

apricot, pistachio, ricotta

GRILLED PEACH POSSET (V)

grilled peach, graham cracker, white peach sauce

CHEFS TASTING MENU

LIMITED AVAILABILITY
SELECT 1 FROM EACH SECTION

MEZZ (OPTIONAL)

SOUR CHERRY GRANITA (VV)(GF)
lime

YUZU (V)(GF)
lemonade

CHEESE (OPTIONAL)

FIREFLY FARMS BLOOMY BREEZE (V)
strawberry compote, rustic bread

GOAT RODEO HOOTENANY (V)
peach vanilla compote, lemon poppy lavash

AMUSE

GRILLED OYSTER (GF)(S)
watercress bacon butter (50 person min)
WHITE ASPARAGUS PANNA COTTA (GF)(V)
smoked trout roe, brown butter potato crunch

FIRST

BURRATA (V)
lemon macerated blueberry, arugula, frantoia evoo, focaccia
POLE BEAN SALAD (VV)(GF)(N)
whipped feta, friesee, mustard vinaigrette, walnuts

HEIRLOOM TOMATO (V)
house made ricotta, frantoia olive oil, tondo balsamico, basil,
grilled rustic bread

SECOND

GRILLED SEABASS (GF)
asparagus, leek soubise, beluga lentils, madras fumet

PAN SEARED HAKE (GF)
white bean puree, lacinato kale, oyster mushroom, smoked
paprika butter sauce

TUMERIC MARINATED LOUP DE MER (GF)
sweet potato puree, haricot verts, coconut cream sauce

GRILLED SWORD FISH (GF)
provençale tomato sauce, polenta, broccolini, caper salsa
verde

CRAB CANNELLONI (S)
corn, basil

THIRD

GRILLED BEEF TENDERLOIN
herb mashed potatoes, peas, cippolini, thumbelina carrots,
green peppercorn jus

BIRRIA SHORTRIB (GF)
castle valley grits, lacinato kale, chipotle jus, corn crunch

BONELESS IBERICO PORK RIBS (GF)
mustard soubise, summer succotash, fingerling potato, peach
bbq sauce

LANCASTER CHICKEN ROULADE (GF)
carrot puree, asparagus, peas & cippolini onion, yuzu piccata
sauce

ANCHOVIE OLIVE LAMB ROULADE
pea puree, mint salsa verde, wild rice arancini, lamb jus

REDEFINED SMOKED BRISKET (VV)
bbq spiced jus, lacinato kale, castle valley grits, corn crunch

DESSERT

APRICOT TART (V)(N)
apricot, pistachio, ricotta

GRILLED PEACH POSSET (V)
grilled peach, graham cracker, white peach sauce

RASPBERRY MOUSSE (N)
salted caramel, hazelnut, chocolate, raspberry



SEATED DINNER

SELECT 1 FROM EACH SECTION

BREAD SERVICE (OPTIONAL)

VERMONT CREAMERY BUTTER (V)

maldon salt, fresh baked dinner rolls

SEASONAL BUTTERS & ARTISINAL BREADS (V)

beet butter & alder smoked salt - dill butter & fennel salt - honey butter & hawaiian black salt

FIRST

BURRATA (V)

lemon macerated blueberry, arugula, frantoia evoo, Focaccia

LITTLE GEM LETTUCE (V)(GF)

buttermilk ranch, pickled pepper relish

POLE BEAN SALAD (VV)(GF)(N)

whipped feta, friesee, mustard vinaigrette, walnuts

LANCASTER GREENS (V)(GF)(N)

goat rodeo chevre, toasted hazelnut, peach vinaigrette

VEGAN

REDEFINED SMOKED BRISKET (VV)

castle valley grits, lacinato kale, chipotle jus, corn crunch

SHIITAKE SCHNITZEL (VV)(GF)

asparagus, leek soubise, beluga lentils, truffle mushroom sauce

FISH

GRILLED SEABASS (GF)(S)

asparagus, leek soubise, beluga lentils, madras fumet

SEARED SALMON (GF)

dill emulsion, summer vegetables, fingerling potato, white wine butter sauce

PAN SEARED HAKE (GF)

white bean puree, lacinato kale, oyster mushroom, smoked paprika butter sauce

TUMERIC MARINATED LOUP DE MER (GF)

sweet potato puree, haricot verts, coconut cream sauce

GRILLED SWORD FISH (GF)

provençale tomato sauce, polenta, broccolini, caper salsa verde

MEAT

GRILLED BEEF TENDERLOIN

herb mashed potatoes, peas, cippolini, thumbelina carrots, green peppercorn jus

BIRRIA SHORTRIB (GF)

castle valley grits, lacinato kale, chipotle jus, corn crunch

PAN SEARED CHICKEN BREAST (GF)

carrot puree, asparagus, peas & cippolini onion, yuzu piccata sauce

BONELESS IBERICO PORK RIBS (GF)

mustard soubise, summer succotash, fingerling potato, peach bbq jus

ANCHOVIE OLIVE LAMB ROULADE (GF)

pea puree, mint salsa verde, wild rice arancini, lamb jus



DESSERT

BEVERAGES

COFFEE & TEA STATION (V)(GF)

rival brothers regular and decaf coffee and assorted tazo teas

BOOZY COFFEE BAR (V)(GF)

brown sugar, whipped cream *alcohol not included in price



SWEET BITES (SELECT 4-5)

STRAWBERRY RHUBARB (V)

cookie

COOKIES AND CREAM (V)

cookie

MADELEINE (V)

raspberry, white chocolate

CHEESECAKE (V)

cherry

POSSET (V)

white peach, lemongrass

MOUSSE (N)

salted caramel, chocolate hazelnut crumbs

PROFITEROLE

blackberry lavender

TARTLET (V)(N)

apricot, ricotta, pistachio

CUPCAKE (VV)(GF)

chocolate, matcha

MACARON (V)(GF)(N)(DF)

blueberry chamomile

BEIGNET

rhubarb lychee

TART (N)

chocolate strawberry

ALFAJORES (V)(N)

thai tea white chocolate chip

MOUSSE POP

strawberry, dark chocolate oreo

PLATED DESSERT (SELECT 1)

APRICOT TART (V)(N)

apricot, pistachio, ricotta

GRILLED PEACH POSSET (V)

grilled peach, graham cracker, white peach sauce

RASPBERRY MOUSSE (N)

salted caramel, hazelnut, chocolate, raspberry

DESSERT STATIONS (SELECT 1)

BEIGNET STATION (V)(N)

salted caramel, nutella sauce, seasonal fruit compote, powdered sugar, vanilla bean whipped cream.

TUBBY ROBOT ICE CREAM (V)

pick 2 flavor - ask your sales person for availability
guests choice - cone or cup
toppings bar - salted caramel, chocolate sauce, whipped cream, chocolate jimmies, rainbow sprinkles, oreo pieces, maraschino cherries

AFFOGATO BAR (V)(N)

tubby robot's vanilla & chocolate ice cream drowned in freshly brewed espresso
with your choice of chocolate chip biscotti, toasted pistachio, candied orange.

S'MORE CRAFT

house-made graham crackers
milk chocolate ganache, caramel chocolate ganache, coffee chocolate ganache
vanilla or chocolate marshmallow