

# Catering By Design

E V E N T S



## Spring/Summer

M E N U





## 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

céline 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 | celene 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 (O)

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 GNOCCHI (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)

butter milk 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

## BARBEQUE

### 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

