

Catering By Design

E V E N T S



Fall/Winter 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



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 4) | hayes ranch varietals, benvolio pinot grigio, hayes ranch rosé, conundrum red, conundrum white.
 bubbly | celene cuvée royale crémant
 includes a selection of sodas, flavored sparkling waters, juices, spring water, and ice

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

LUXE BEER & WINE

wine: silver gate pinot noir and sauvignon blanc
 beer: blue moon, stella artois, and yards ipa
 includes a selection of sodas, flavored sparkling waters, juices, spring water, and ice

SPIRIT FREE DRINKS

CARBONATED DRINKS, JUICES & WATER

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

REFRESH BEVERAGE STATION (SELECT 2)

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)

BAR SNACK

ADDITIONS

BLANC DE BLANCS TOAST

céline cuvée royale crémant

PROSECCO TOAST

benvolio prosecco

CANNED COCKTAILS

stateside iced teas, hard seltzers, and other

BAR SNACK

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

TRAY PASSED

SELECT 5

TACOS

BEET TACO (VV)(GF)

lime crema, cilantro

CHICKEN CHORIZO TACO (GF)(DF)

scallion, cilantro, daikon

BITES

DEVILED EGG BITES (GF)(DF)

smoked salmon, caper, dill

SAUSAGE ROLL (DF)

spicy italian sausage, peppers & onion, mustard

KALE POTATO CROQUETTE (V)(GF)

preserved lemon aioli

TOASTS

BUTTERNUT SQUASH TOAST (V)

ricotta, maple agrodolce

CELERY ROOT SHAWARMA (VV)

beet tahini, mint, pita

SLIDERS

TACO BURGER

lime crema, pickled onion, cilantro, queso fresco

THAI PORK BURGER

sambal, pickled carrot & daikon

SPOONS

SWEET POTATO ARANCINI (N)

bacon, walnut miso aioli

TUNA CRUDO (GF)(DF)

apple cider ponzu, wasabi tobiko

SHOOTERS

FRENCH ONION SOUP (V)

gruyere toast

TRUFFLE MUSHROOM BROTH (V)(GF)

enoki mushroom, scallion

CANNOLIS

CRAB CANNOLI (S)

tobiko, chive

PUMPKIN CANNOLI (V)(N)

ricotta, pumpkin seed

CONES

BLUE CHEESE CONE (V)(N)

sour cherry, sicilian pistachio

BARBACOA BEEF CONE (N)(DF)

mint aioli, salsa matcha, cilantro, sesame cone

SKEWERS

WAGYU COCKTAIL FRANK

everything bagel spice, scallion cream cheese

12 HOUR PORK BELLY (GF)(DF)

hoisin à l'orange, sesame, pickle fennel

SHRIMP COCKTAIL (GF)(S)(DF)

yuzu kosho cocktail sauce



COCKTAIL STATIONS

CHEF'S TABLE

CHEF'S SELECTION

PUMPKIN SPREAD (VV)(N)

pumpkin oil, toasted pumpkin seeds, walnut raisin toast

BAMBOOZLED (V)(N)

black walnut salsa verde, focaccia

PA NOBLE AGED CHEDDAR (V)

tomato chutney, garlic rosemary lavash

SERRANO HAM (DF)

oven-roasted tomato & olive tapenade, pan di casa

FRENCH ONION FLATBREAD (V)

herb gruyere

PERSONALIZED EXPERIENCE (SELECT 5)

CREAMY

FETA & SUN DRIED TOMATO DIP (V)(GF)

celery sticks, house made chips

CREAMY HUMMUS (VV)

zaatar giardiniera relish, baby carrots, pita

PUMPKIN SPREAD (VV)(N)

pumpkin oil, toasted pumpkin seeds, walnut raisin toast

CHEESE (BASED ON AVAILABILITY)

BLACK SWALLOWTAIL (V)(N)

red romesco, batard

PA NOBLE AGED CHEDDAR (V)

tomato chutney, garlic rosemary lavash

BRIEBA (V)

sour cherry, baguette

BAMBOOZLED (V)(N)

black walnut salsa verde, focaccia

CURED (BASED ON AVAILABILITY)

SERRANO HAM (DF)

oven-roasted tomato & olive tapenade, pan di casa

WILD BOAR SALUMI (DF)

cornichons, düsseldorf mustard, batard

SPECK (DF)

pickled beech mushrooms, focaccia

CAPICOLA (DF)

rosemary giardiniera relish, sesame bread

GRILLED FLATS

FRENCH ONION FLATBREAD (V)

herb gruyere

CARROT FLATBREAD (V)

fontina, pickled jalapeno, mint, oregano

NDUJA FLATBREAD

provolone, oven-roasted tomato, basil

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)

YELLOWTAIL 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)

RAMEN NOODLE SALAD (V)

black sesame, carrot, scallion, cilantro, lime

GINGER BOA

PORK BELLY BAO

apple butter, red cabbage, jalapeno, scallion

KOREAN FRIED TOFU BAO (V)

scallion, kimchi mayo, quick pickle

SOY BRAISED CHICKEN BAO

jalapeno aioli, cilantro, pickled carrot

SLIDER GRILL

BACON & MANCHEGO BURGER SLIDER (N)

pickled zucchini, romesco, brioche bun

BBQ CHICKEN SLIDER

jalapeño aioli, red cabbage slaw

IMPOSSIBLE SLIDER (V)

cheddar, lettuce and tomato, special sauce

BUENO TACO (with flour & corn tortillas)

CHICKEN MOLE NEGRO TACO (N)(DF)

radish, cotija, avocado salsa

MUSHROOM AL PASTOR TACO (VV)

pineapple salsa, salsa verde, cilantro

LAMB BARBACOA TACO

drunken salsa, pickled red onion, cilantro

SO PHILLY MINI STAEKS

CHOPPED RIB-EYE STEAK

fried onions, horseradish cheddar whiz

DUCK FAT CONFIT CHICKEN STEAK

caramelized onions, truffle brie whiz

OYSTER MUSHROOM STEAK (V)

peppers and onions, garlicky broccolini, sharp provolone whiz

MANGIA PASTA

RICOTTA GNOCCHI (V)

mushrooms, truffle cream, potato crunch

BASIL RICOTTA ROLLATINI

pepperoni sauce

CAVATELLI (V)(N)

butternut squash, toasted walnut gremolata

SHUK PITA

SAFFRON CHICKEN PITA (N)

coriander yogurt, carrot slaw, peanut

LAMB SHAWARMA PITA

pomegranate mint raita, cumin apple slaw

ZA'ATAR OYSTER MUSHROOM PITA (VV)

turmeric tahini, red cabbage slaw

DINNER STATIONS

GUEST COUNT BASED SELECTION:

(1-50) SELECT 1 (50-100) SELECT 1-2 (100+) SELECT 1-3

SIMPLY SEASONAL (NOV-MARCH)

BALSAMIC BRAISED SHORT RIB (GF)

balsamic jus, pickled red onion

SEARED SEA BASS (GF)

vadouvan sauce, chive

ROASTED SUNCHOKE CAKE (VV)(GF)

caramelized carrot sauce

ROASTED BRUSSELS (GF)(DF)

bacon, dill

CURRY ROASTED BUTTERNUT SQUASH (V)(GF)

garlic raita

SIMPLY SEASONAL (AUG-SEPT)

CIDER GLAZED CHICKEN BREAST (GF)

cider reduction

ROASTED SALMON (GF)

meyer lemon nori butter sauce

REDEFINED AU POIVRE (VV)

green peppercorn sauce

BROWN BUTTER POTATO FONDANT (V)(GF)

chive

BROCCOLINI (VV)(GF)

oyster mushrooms

GINGER WOK

COLA GLAZED BEEF RIBS (GF)(DF)

scallion, sesame

ORANGE SOY ROASTED SALMON (GF)

red onion, orange condiment

JAPANESE SWEET POTATO (VV)(GF)

hoisin butter sauce

MISO BRAISED COLLARD GREENS

crispy shallot & garlic

SCALLION MAC (VV)

scallion cream sauce, scallion bread crumb

BUENO CHA

CHICKEN MOLE NEGRO (N)(GF)

drum sticks & thighs, cilantro

BLACK BEAN CHILI RELLENOS (V)(GF)

ranchero sauce, cilantro

GRILLED SALMON (GF)(DF)

coconut chili lime sauce

BRAISED COLLARDS (VV)(GF)

chipotle, lime

ROASTED BUTTERNUT SQUASH (V)(GF)(N)

salsa macha, roasted garlic crema



MANGIA ITALIA

COD CACCIATORE (GF)(DF)

cherry tomato, peppers, onions, green olive

HERB GRILLED CHICKEN THIGH (GF)

marisala mushroom sauce

BUTTERNUT SQUASH RAVIOLI (V)(N)

moo blue cream sauce, toasted walnut, port wine raisins

HERB ROASTED SWEET POTATOES (V)(GF)

creamy italian dressing, chive

CHARRED BROCCOLI (V)(GF)

parmesan, toasted sesame, lemon

SHUK

TUMERIC GINGER CHICKEN (GF)(DF)

scallion, cilantro

LAMB MEATLOAF (N)

pistachio, sumac yogurt

BLACK LIME TOFU (VV)(GF)

spinach, pickled red onion

BABY CARROTS (VV)(GF)

harissa, pomegranate

ROASTED BRUSSELS SPROUTS (VV)(GF)

black garlic tahini sauce

FRENCHY CARVING

GRILLED BEEF TENDERLOIN (GF)

green peppercorn jus

PAN SEARED SALMON (GF)

fumet blanc

WHITE BEAN MUSHROOM CASSOULET (VV)

chermoula gremolata

ROASTED FINGERLING POTATO (VV)(GF)

cippolini, herbs

ASPARAGUS (V)(GF)

leek soubise

BBQ

ROASTED CHICKEN (GF)(DF)

berbere honey glaze (on the bone)

GRILLED SALMON (GF)

curried corn sauce

CHICKPEA STEW (VV)(GF)

sweet potato

COLLARD GREENS (VV)(GF)

coconut milk

JOLLOF RICE (VV)(GF)

SMALL PLATE



FIRST

SEASONAL GREENS (V)(GF)(N)

pear, pomegranate, great hill blue cheese, honey mustard vinaigrette, pecan

CHICORY SALAD (VV)(GF)

creamy black peppercorn, maderia cranberries, roasted butternut, toasted pumpkin seeds

SALT ROASTED BEETS (V)(GF)(N)

mint raita, citrus, pistachio

BURRATA (V)

apple butter, arugula, honey crisp apple relish, focaccia

SECOND

ROASTED SUNCHOKE CAKE (VV)(GF)

braised kale, oyster mushrooms, caramelized carrot sauce

BUTTERNUT SQUASH RAVIOLI (V)

roasted butternut squash, creamy brown butter sauce, sage

ROASTED SALMON

saffron cous cous, oyster mushrooms, broccolini, meyer lemon nori butter sauce

PECAN CRUSTED HAKE (GF)

carrot mustard puree, haricot vert, brown butter fumet

LOUP DE MER (GF)

squid ink arancini, turmeric caulini, red pepper miso sauce

SEARED SEA BASS (GF)

potato terrine, lemony asparagus, vadouvan sauce

THIRD

CIDER GLAZED CHICKEN BREAST (GF)

butternut squash, brussels sprouts, bacon, dill

REDEFINED AU POIVRE (VV)

white asparagus, truffle potato Fondant red cabbage purée, green peppercorn sauce

BEEF TENDERLOIN (GF)

mustard greens, curry sweet potato puree, dark and stormy sauce

WAGYU RIBEYE (GF)

white asparagus, truffle potato Fondant red cabbage purée, green peppercorn au poivre

BALSAMIC BRAISED SHORT RIB (GF)

broccolini, caramelized celery root puree, balsamic jus, pickled red onion

DESSERT

GUAVA CHEESECAKE (V)

mango, coconut caramel

KEY LIME TART (N)

chanilly, vanilla

CHOCOLATE CAKE (N)

passionfruit, hazelnuts

CHEFS TASTING MENU

LIMITED AVAILABILITY

SELECT 1 FROM EACH SECTION

MEZZ (OPTIONAL)

SOUR CHERRY GRANITA (VV)(GF)
lime

YUZU (V)(GF)
lemonade

CHEESE (OPTIONAL)

BAMBOOZLED (V)(N)
black walnut salsa verde, focaccia

BRIEBA (V)
sour cherry, baguette

AMUSE

BAKED OYSTER (GF)(S)

watercress bacon butter (50 person min)

WHITE ASPARAGUS PANNA COTTA (GF)(V)

smoked trout roe, brown butter potato crunch

FIRST

SEASONAL GREENS (V)(GF)(N)

pear, pomegranate, great hill blue cheese, honey mustard vinaigrette, pecan

CHICORY SALAD (VV)(GF)

creamy black peppercorn, maderia cranberries, roasted butternut, toasted pumpkin seeds

SALT ROASTED BEETS (V)(GF)(N)

mint raita, citrus, pistachio

BURRATA (V)

apple butter, arugula, honey crisp apple relish, focaccia

SECOND

ROASTED SUNCHOKE CAKE (VV)(GF)

braised kale, oyster mushrooms, caramelized carrot sauce

BUTTERNUT SQUASH RAVIOLI (V)

roasted butternut squash, creamy brown butter sauce, sage

LOUP DE MER (GF)

squid ink arancini, turmeric caulini, red pepper miso sauce

CRAB STUFFED FLOUNDER (GF)

yuzu piccata sauce, spinach, sweet potato puree, fried capers

SEARED SEA BASS (GF)

potato terrine, lemony asparagus, vadouvan sauce

THIRD

CIDER GLAZED CHICKEN ROULADE (GF)

butternut squash, brussels sprouts, bacon, dill

CONFIT DUCK LEG (GF)

sour cherry puree, asparagus, miso cippolini, fingerling potato, foie gras sauce

REDEFINED AU POIVRE (VV)

white asparagus, truffle potato fondant red cabbage purée, green peppercorn sauce

BEEF TENDERLOIN (GF)

mustard greens, curry sweet potato puree, dark and stormy sauce

WAGYU RIBEYE (GF)

white asparagus, truffle potato fondant red cabbage purée, green peppercorn au poivre

BALSAMIC BRAISED SHORT RIB (GF)

broccolini, caramelized celery root puree, balsamic jus, pickled red onion

DESSERT

GUAVA CHEESECAKE (V)

mango, coconut caramel

KEY LIME TART (N)

chanilly, vanilla

CHOCOLATE CAKE (N)

passionfruit, hazelnuts

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

SEASONAL GREENS (V)(GF)(N)

pear, pomegranate, great hill blue cheese, honey mustard vinaigrette, pecan

CHICORY SALAD (VV)(GF)

creamy black peppercorn, madera cranberries, roasted butternut, toasted pumpkin seeds

SALT ROASTED BEETS (V)(GF)(N)

mint raita, citrus, pistachio

BURRATA (V)

apple butter, arugula, honey crisp apple relish, focaccia

VEGAN

ROASTED SUNCHOKE CAKE (VV)(GF)

braised kale, oyster mushrooms, caramelized carrot sauce

REDEFINED AU POIVRE (VV)

white asparagus, truffe potato fondant red cabbage purée, green peppercorn sauce

FISH

ROASTED SALMON

saffron cous cous, oyster mushrooms, broccolini, meyer lemon nori butter sauce

LOUP DE MER (GF)

squid ink arancini, turmeric caulini, red pepper miso sauce

PECAN CRUSTED HAKE (GF)

carrot mustard puree, haricot vert, brown butter fumet

CRAB STUFFED FLOUNDER (S)(GF)

yuzu piccata sauce, spinach, sweet potato puree, fried capers

SEARED SEA BASS (GF)

potato terrine, lemony asparagus, vadouvan sauce

MEAT

CIDER GLAZED CHICKEN BREAST (GF)

butternut squash, brussels sprouts, bacon, dill

CONFIT DUCK LEG (GF)

sour cherry puree, asparagus, miso cippolini, fingerling potato, foie gras sauce

BEEF TENDERLOIN (GF)

mustard greens, curry sweet potato puree, dark and stormy sauce

12 OZ. WAGYU RIBEYE (GF)

white asparagus, truffe potato fondant red cabbage purée, green peppercorn au poivre

BALSAMIC BRAISED SHORT RIB (GF)

broccolini, caramelized celery root puree, balsamic jus, pickled red onion

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)

CHOCOLATE CRANBERRY (V)(N)

cookie

WHITE CHOCOLATE MACADAMIA (V)(N)

cookie

MADELEINE (V)

lemon, white chocolate

CHEESECAKE (V)

guava

TARTLET (V)(N)

orange, whipped cream

POSSET (V)(GF)(N)

mango, coconut

MOUSSE (GF)(V)

chocolate, peppermint

PROFITEROLE (V)

spiced cranberry

CUPCAKE (VV)(GF)

chocolate cassis

TART (N)

chocolate passionfruit

MACARON (V)(GF)(N)

pomegranate, vanilla

COOKIE & MILK SHOT (V)

chocolate chip cookie cup with cold milk.

MINI CHIPWICHES (V)

cookie ice cream sandwiches with sprinkles.

BEIGNET (V)

pumpkin mascarpone

PLATED DESSERT (SELECT 1)

GUAVA CHEESECAKE (V)

mango, coconut caramel

KEY LIME TART (N)

chanilly, vanilla

CHOCOLATE CAKE (N)

passionfruit, hazelnuts

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 two flavors: ask your event specialist for availability

- guest's 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

a toasted marshmallow experience: house-made graham crackers, milk chocolate ganache, caramel chocolate ganache, coffee chocolate ganache with vanilla or chocolate marshmallow

