

Food & Beverage

# Luxe Menu

*Upscale catering offerings*

Our dedicated staff is available to help you host a special gathering to honor your loved one before, during or after the service. Spend time with family and friends and let our professionals organize the details at the location of your choice.

From desserts to appetizers to lunch lightfare and dinner buffet meals, we offer a variety of options suitable for large or small gatherings. All events include food, beverages, delivery, setup, and tear down, two hours of serving staff, tablecloths, tableware, and decor will be supplied. We can provide service at the Mortuary, your church or other religious institution, off-site event space, social hall, or even your home.



# Luxe Passed Appetizers & Mini Dessert Display

## Suggested Menu Options

### Mid Day Option 1

Ahi Poke Cup  
Cucina Parmesan Garlic Chicken Skewer  
Mini Avocado Toast Bites  
Lemon Berry Tarts  
French Macarons

### Mid Day Option 2

Blackberry and Brie Canape  
Thai Salad Boxes  
Scampi Spiedini  
Mini Raspberry Panna Cotta  
Chocolate Flower Cup with Chocolate Mousse

### Mid Day Option 3 (Plant Based Option)

Black Bean, Corn and Red Pepper Salsa Cups  
Vegetable Samosa  
Thai Salad Boxes  
Vegan Coconut Panna Cotta  
Chocolate Covered Strawberries (Dark Chocolate)

#### 3 Passed Appetizers and 2 Mini Displayed Desserts

\$995 Serves up to 25 guests  
\$1695 Serves up to 50 guests  
\$2395 Serves up to 75 guests  
\$3295 Serves up to 100 guests

### Evening Option 4

Grilled Petite Lamb Lollipops  
Lobster and Sweet Corn Empanadas  
Wild Mushroom & Truffle Arancini  
Beef Wellington Puffs  
S'mores Tarts  
Mini Cheesecakes  
Lemon Berry Tart

### Evening Option 5

Texas Steak Sliders  
Parmesan Artichoke Heart  
Bacon Wrapped Dates  
Mini Crab Cakes  
Chocolate Covered Strawberries  
Mini Cannoli  
Mini Fruit Tarts

### Evening Option 6 (Gluten Free Option)

Antipasto Skewers  
Bacon-Wrapped Scallops  
Chicken Skewers with Thai sauce  
Lemony Deviled Eggs  
Chocolate Covered Strawberries  
French Macarons  
Chocolate Flower Cup with Chocolate Mousse

#### 4 Passed Appetizers and 3 Mini Displayed Desserts

\$1395 Serves up to 25 guests  
\$2095 Serves up to 50 guests  
\$3595 Serves up to 75 guests  
\$4195 Serves up to 100 guests

# Luxe Passed Appetizers & Mini Dessert Display

## Customized Options:

### Prosciutto Tortellini Kabob

Tri-color cheese tortellini, marinated roasted tomato, Kalamata olives and Prosciutto ham are hand-threaded on a 6" skewer

### Scampi Spiedini

Garlic, White Wine and Fresh Herbs

### Bacon-Wrapped Scallops

with Citrus glaze

### Mini Crab Cakes

with Zesty Citrus Aioli

### Lobster and Sweet Corn Empanadas

Langastino lobster accented with sweet corn, heavy cream, cilantro, a splash of lime juice

### Ahi Poke Cup

sushi grade tuna, mango, chives, soy, sesame, and a wonton crisp in a shooter cup

### Cucina Parmesan Garlic Chicken Skewer

Chicken tenderloin meat marinated with garlic on a 6" skewer with a creamy parmesan sauce

### Parmesan Artichoke Heart (V)

Quartered artichoke hearts topped with creamy cheese, battered and rolled in a parmesan breading

### Thai Salad Boxes (VE)

Bean sprouts, Napa cabbage, shredded red cabbage, cucumber, crispy julienned carrots

### Wild Mushroom & Truffle Arancini (V)

Blend of wild mushrooms, accented with black truffle oil, paired with a creamy parmesan and herb risotto, rolled in panko bread crumbs

### Texas Steak Sliders

Coffee-Rubbed & Grilled on Slider Rolls with Bourbon BBQ Demi-Glace

### Not Just Shrimp Cocktail

Bloody Mary cocktail sauce

### Mini Avocado Toast Bites (VE)

Soft crostini with smashed avocado, roasted tomatoes, everything seasoning

### Mini Lobster Tacos

Lobster topped with pineapple mango salsa served in vibrant thin and crispy corn taco shells, lightly dusted with sea salt

### Blackberry and Brie Canape (V)

with Blackberry Jam and Pink Peppercorns

### Peas, Mint & Parmesan Crostini (V)

with creamy ricotta on hand cut garlic roasted crostini

### Herb Cheese Stuffed Mushroom (V)

Large whole mushroom cap is filled with a creamy blend of parsley, dill, chives, garlic and cheese

### Lemony Deviled Eggs (V)

These aren't your grandma's deviled eggs! A bright tangy lemon flavor with every bite

# Luxe Passed Appetizers & Mini Dessert Display

**Grilled Petite Lamb Lollipops**  
with Whiskey Sauce

**Antipasto Skewers (V)**

Mild, delicious mozzarella cheese threaded on a skewer with chunks of sun-dried tomatoes, roasted red pepper, a wedge of tender artichoke heart and an olive.

**Bacon Wrapped Dates**

A sweet California date wrapped in applewood smoked bacon, balsamic glaze hand threaded onto a bamboo skewer

**Spanakopita (V)**

Phyllo, Spinach, Lemon and Feta

**Watermelon Cube with Feta and Balsamic**  
(Seasonal)

**Cheese Stuffed Tomatoes (V)**

Bite-sized cherry tomatoes are filled with a savory mixture of farmers cheese and herbs

**Black Bean, Corn and Red Pepper Salsa (VE)**  
in Mini Cumin Cups

**Beef Wellington Puffs**

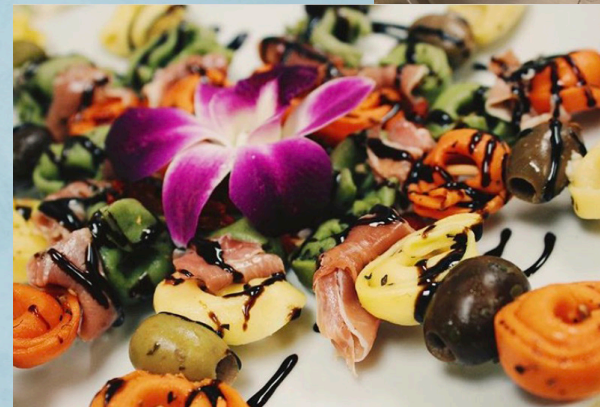
A savory piece of beef tenderloin accented with mushroom duxelle wrapped in a French-style puff pastry

**Chicken Skewers with Thai Sauce**

Tender chicken breast marinated in a zesty seasoning blend of chili, lime, and Thai seasonings

**Vegetable Samosa (VE)**

Onions, potatoes, and peas, mixed with a fragrant medley of herbs and spices, wrapped in a chick-pea blended flour triangle pastry



# Luxe Passed Appetizers & Mini Dessert Display

## Mini Dessert for Display

### Lemon Berry Tarts

Clouds of meringue top these lemon curd-filled tart shells

### Chocolate Covered Strawberries (GF)

Strawberries dipped in Dark, Milk, or White Chocolate with edible sparkles

### S'mores Tarts

Graham cracker crust tart, filled with chocolate ganache and topped with brûlée marshmallow

### Mini Raspberry Panna Cotta (GF)

### French Macarons (GF)

Famous round pastry made from ground almond, sugar and egg whites. Assortment of flavors such as raspberry, chocolate, vanilla, pistachio, coffee and lemon.

### Mini Cannoli

### Mini Fruit Tarts

Shortbread shells filled with vanilla pastry cream and the freshest fruit finished with an apricot glaze

### Mini Cheesecakes

A rich, decadent bite of our smooth bite-size NY Cheesecakes with mild buttery graham cracker crust

### Traditional Petit Fours

### Chocolate Flower Cup with Chocolate Mousse (GF)

## Mid Day -

### Choose 3 Appetizer and 2 Mini Dessert Selections

\$995 Serves up to 25 guests

\$1695 Serves up to 50 guests

\$2395 Serves up to 75 guests

\$3295 Serves up to 100 guests

## Evening

### Choose 4 Appetizer and 3 Mini Dessert Selections

\$1395 Serves up to 25 guests

\$2095 Serves up to 50 guests

\$3595 Serves up to 75 guests

\$4195 Serves up to 100 guests

Services includes: Self-serve Punch and Lemonade, Servers, Sous Chef, Passing Trays and Cocktail Napkins



# Culinary Action Stations

## Suggested Menu Options

### Mid Day Option 1

Slider Station Burgers  
Mac 'N Cheese Station  
Cobbler Station

### Mid Day Option 2

Rice Table  
Avocado Bar  
Ice Cream Bar

### 2 Stations and Dessert Stations

\$1895 Serves up to 25 guests  
\$3595 Serves up to 50 guests  
\$5095 Serves up to 75 guests  
\$5895 Serves up to 100 guests

### Evening Option 3

Artisan Pasta Station  
Farm to Table Meatballs  
Salad Shaker Station  
Mini Raspberry Panna Cotta  
Chocolate Covered Strawberries  
Mini Cannoli

### 3 Stations and Mini Desserts or Dessert Stations

\$2295 Serves up to 25 guests  
\$4295 Serves up to 50 guests  
\$6095 Serves up to 75 guests  
\$7395 Serves up to 100 guests

**Modern Street Tacos-** choose 3 flavors  
Our chefs create tacos using fresh corn tortillas

- **Traditional Carnitas Taco-** shredded juicy pork
- **Sanora Beef Tacos**
- **Seasonal Veggie Taco-** such as roasted peppers, tomatoes, grilled seasonal squash, roasted carrots
- **Chicken Tacos**
- **Fish Tacos** - seared tilapia, cabbage, sliced radish, chipotle crema, diced tomato, white corn tortilla
- **Korean Short Rib Taco-** braised short rib, black garlic, kimchi, chili soy vinaigrette, blended corn flour tortilla

Enjoy three savory flavors from our gourmet salsa bar accompanied with **chips, cilantro rice, and beans.**

### Salad Shaker Bar Station

Crisp lettuce is tossed with your choice of fresh ingredients. Your custom salad is then shaken by our Chef with your choice of dressing and served in a mini shaker creating a signature salad. Guests choose from a variety of lettuces such as romaine, spring mix, spinach, baby field greens.

Seasonal mix ins such as chopped eggs, artichoke hearts, chopped mushroom, diced tomatoes, roasted red pepper, roasted corn, shredded carrot, shaved red onion, berries, garbanzo beans, bacon, grilled chicken, shredded cheddar cheese, parmesan cheese, feta cheese, and nuts.

Dressing such as Ranch, Raspberry Vinaigrette, Balsamic, Greek, Caesar, and Honey Mustard

# Culinary Action Stations

## Artisan Pasta Station

Variety of pastas, authentic sauces and a wide range of toss-in options from organic vegetables to olives, pine nuts to gourmet cheeses make this chef attended station a hit at any reception.

## Avocado Bar

Think of this as an update on the taco bar. We're inspired by the endless options, ranging from Mexican fillings like black beans, chopped tomato and shredded cheese to interesting combinations like a variety of toppings such as bacon, grilled chicken, blue cheese, sharp cheddar, Parmesan, salsa display, pico de gallo, chopped purple onion, black bean salsa, assorted hot sauce.

## Italian Skewer Station- Choose 3 Flavors

- **Beef Kabobs**- Tender cubes of sirloin, red and green peppers and onions on a skewer.
- **Italian Sausage and Shrimp Skewer**- Skewered with a delicate large shrimp and crisp red and green peppers
- **Cucina Parmesan Garlic Chicken Skewer**- Chicken tenderloin meat marinated with garlic on a skewer with a creamy parmesan sauce
- **Salmon Skewer**- Fresh Atlantic Salmon seasoned with robust spices and a touch of lime on a skewer
- **Antipasto Skewers** - Mild, delicious mozzarella cheese threaded on a skewer with chunks of sun-dried tomatoes, roasted red pepper, a wedge of tender artichoke heart and an olive.
- **Marinated Mushroom Skewers**- with vegetables and Marinara Sauce
- **Vegan Antipasto Skewers**- Artichoke Heart, Tomato, Olive, Red Pepper

## Risotto Bar

Creamy imported arborio rice sautéed with the following garnishes, served with assorted breads. Guests select mix ins such as Asparagus, Sweet Peas, Sautéed Onions, Sautéed Wild Mushrooms, Diced Prosciutto di Parma, Parmesan, Sweet Italian Sausage, Pecorino Romano Cheese, Asiago Cheese

## Rice Table

An elegant display of toppings to accompany warm rice timbales. Guests will choose among:

- **Coconut Curry Chicken**
- **Moroccan Vegetable Tagine**- vegetables, raisins, almonds, warm spices, Eggplant, roasted garlic, tomato sauce
- **North African Braised Beef**- mildly spiced carrot stew

## Slider Station Burgers - pick 2 flavors

- **Beef hamburgers** with sliced cheeses and a host of other toppings
- **BBQ Pulled Pork** with hand cut slaw
- **Braised Short Rib** with horseradish crème on a Pretzel roll
- **Crispy Buffalo Chicken** - Ranch, Tomato on Hawaiian Sweet Roll
- **Grilled Buffalo Chicken Breast**- Blue Cheese, Tomato
- **Veggie Burger** - Bermuda Onion, Hummus, Tomato



# Culinary Action Stations

## **Mac 'N Cheese Station** – pick 3 flavors

Picture gooey cheesy goodness in a variety of flavor profiles. “New” Fashioned Macaroni and Cheese:

- **Classic-** Just the way you remember it as a kid, but better! Nostalgia at its finest - a tasty blend of American & Cheddar cheeses, doubled baked!
- **Parisian Mac-** Mac-n-Cheese for the “upper crust”. Creamy Brie, gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce. It’s addictive!
- **Greek Mac-** Be swept away to the Mediterranean Sea - Feta cheese, sautéed spinach, kalamata olives, and roasted garlic.
- **Kickin’ Mac-** Cheddar & American cheeses with boneless chicken pieces, buffalo wing sauce, and bacon pieces. We’ll even top it off with crumbled blue cheese if you’d like!
- **Tex-Mexi Mac-** Spicy chicken, roasted corn, black beans, asiago cheese, hatch chilies, and Mexican stewed tomatoes. Includes a side of sour cream & salsa.
- **Costal Mac-** Clusters of fresh crab or lobster meat, bites sweet of roasted corn, gruyere, and havarti cheese in a gooey Chardonnay sauce. You can almost feel the breeze from the water...

## **Barbecue Station** (add \$8 per guest)

- **Pork Sliders** with Cole Slaw
  - **Sliced Beef Brisket**
- OR
- **Tri Tip**
  - **Barbecued Chicken**
  - Trio of Sauces

Services includes: Self-serve punch and lemonade, sous chefs, servers, disposable plates and napkins

## **Farm to Table Meatballs**– Choose 3 Flavors

Chefs will present handmade gourmet meatballs, served on a plate or with a Roll

- **The Cow-** beef meatballs, marinara with ricotta
- **The Turkey-** buffalo turkey meatball
- **The Pig** – Jack Daniels Whiskey BBQ sauce
- **The Spicy Lamb-** parmesan oregano dipping sauce
- **The Chicken-** creamy mushroom sauce
- **The Vegetarian-** Asian sauce with Pickled Carrot

## **Artisan Carving Station** (add \$17 per guest)

Our best value carving station featuring:

- **USDA Prime Beef**
- **Bourbon Glazed Turkey Breast**

OR

- **Side of Roasted Salmon**
- **Seasonal Roasted Vegetables**
- **Mashed potatoes**

Served with artisan rolls, horseradish sauce and mustard

*Choose 3 Mini Desserts or 1 Dessert Action Station:*

## **Chocolate Caramel Tarts**

Sweet shortbread tart shell filled with chocolate and caramel

## **German Chocolate Tart**

## **Mini Raspberry Panna Cotta**

## **Chocolate Covered Strawberries**

Strawberries dipped in Dark, Milk, or White Chocolate

## **Mini Cannoli**



# Culinary Action Stations

## **S'mores Tarts**

Graham cracker crust tart, filled with chocolate ganache and topped with brûlée marshmallow

## **Traditional Petit Fours**

Assorted petit fours feature cake with flavors chocolate, lemon, strawberry, vanilla, orange, almond flavored butter crèmes, drenched in Swiss crème or rich chocolate. Suitable for the most upscale occasion

## **Mini Cake Cup Desserts** (choose 1 flavor)

Served in a clear disposable cup with miniature spoon

## **Four Berry Cheesecake**

**Nutella Chocolate Mousse:** Layers of Rich Nutella Chocolate Mousse, brownie bites, chocolate ganache

## **Key Lime Pie Shooter**

**Summertime Lemon:** Layers of pound cake, sweetened whipped cream, and fresh lemon mousse.

## **Mango Pomegranate**

*or 1 Dessert Station*

## **Fresh Made Mini Crepe Station**

A unique modern take on a hot chocolate dessert. A chef will shave chocolate from our hand created rotating chocolate cylinder. Mini crepes will be made fresh on our custom created griddle. The combination will create magic for all

## **Ice Cream Bar**

Brings the feeling of an ice cream shop to your event with tradition gelato and sorbetto. 3-4 flavors and a full compliment of toppings including nuts, fruits, whipped cream and syrups served in your choice of a cone or cup

## **Flambé Donut Hole Station**

Variety of glazed donut holes flambéed in front of guests with spirits such as Whiskey, Apple Pie Moonshine, Rum and more served with vanilla ice cream

## **Modern S'mores Station**

A new take on a classic. Guests will enjoy a variety of chocolate flavors such as milk, dark, peppermint, white, and mocha. Our assortment of custom created flavored marshmallows, with flavors such as classic, lemon and caramel and graham crackers are also included. The "campfire" is presented in an elegant glass chip bed with stainless steel "sticks"

## **Cobbler Station**

Chef attended cobbler station with flavors such as peach, berry, and apple cobblers. Add an ice cream, fresh fruit and whipped cream. The taste of the south!

## **Strawberry Shortcake Station**

Ripe and Juicy Sliced Strawberries Over Fluffy Biscuits or Pound Cake and Clouds of Whipped Cream.  
(Seasonal Strawberries- maybe other berries)

## **Mid Day**

*Choose 2 Station and 3 Mini Desserts or 1 Dessert Stations*

\$1895 Serves up to 25 guests

\$3595 Serves up to 50 guests

\$5095 Serves up to 75 guests

\$5895 Serves up to 100 guests

## **Evening**

*Choose 3 Station and 3 Mini Desserts or 1 Dessert Stations*

\$2295 Serves up to 25 guests

\$4295 Serves up to 50 guests

\$6095 Serves up to 75 guests

\$7395 Serves up to 100 guests

# Luxe Plated Menu

## Suggested Menu Options

### Option 1

Caprese Salad  
Chicken Lilliana  
Baked Vermont Maple Glazed Salmon  
Butternut Squash Ravioli  
Roasted Fresh Vegetables  
Gourmet Seasonal Cheesecake

### Option 2

Romaine and Red Leaf Salad  
Braised Beef Short Ribs  
Artisan Breast of Chicken  
Yukon Gold Rosemary Garlic Mashed Potatoes  
Fresh Green Beans  
Chocolate Cake

### Option 3

Tropics Salad  
Shrimp Scampi  
Coconut Mahi Mahi  
Almond Garlic Couscous  
Green Vegetable Medley  
Creme Brûlée

\$3095 Serves up to 25 guests  
\$5395 Serves up to 50 guests  
\$6895 Serves up to 75 guests  
\$8495 Serves up to 100 guests

Choose 1 Salad, 2 Dual Served Entrées, 1 Starch Side  
and 1 Vegetable Side Dish, 1 Dessert

### Includes:

Iced tea or Lemonade, Water and Coffee Service  
Artisan Rolls or Baguettes and assorted flavors with Butter

### Choose 1 Salad:

#### Caprese Salad

Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

#### Baby Spinach Salad

Mushroom, Chopped Egg, Bacon. Served with a side of Ranch  
Dressing and Balsamic Vinaigrette

#### Chopped Greek Salad

Feta Cheese, Field Greens, Olives, Greek Dressing

#### Italian Roma Tomato Salad

with Fresh Basil, Red Onion, Hint of Lemon, Crumbled Fontanilla,  
Extra Virgin Olive Oil and Aged Balsamic Vinegar

#### Seasonal Roasted Vegetable Salad

Balsamic Reduction

#### Traditional Caesar Salad

Romaine hearts tossed in Caesar dressing with roasted  
garlic croutons & Parmesan

#### Pomegranate Spinach Salad

with Apples and Walnuts

#### Tropics Salad

Greens, Hearts of Palm, Papaya, Mango, Jicama, with  
Raspberry Vinaigrette

# Luxe Plated Menu

## **Mixed Green Salad**

Tomatoes, Cucumbers and Carrots

## **Romaine and Red Leaf Salad**

Avocado, Cherry Tomatoes, Red Onions, Bacon, Feta

*Choose 2 Entrees:*

## **Vineyard Roasted Chicken**

with merlot grapes and shallots

## **Chicken Lilliana**

Tender boneless Chicken Sauteed with Sundried Tomatoes and caramelized Shallots in a Sherry Cream Sauce

## **Artisan Breast of Chicken**

Cremini Mushrooms, Artichokes, Mushrooms, Red Peppers, Olives, Butter Sauce

## **Bourbon Glazed Tenderloin of Pork**

## **Turkey Gremolada**

Boneless Turkey Breasts marinated with Lemons & herbs

## **Lamb Ragu Pappardelle**

12-hour slow braised shredded lamb shoulder with whiskey notes ragu served over delicate Pappardelle pasta

## **Lamb Chops with Rum Glaze**

Petite Rosemary Crusted Lamb Chops, Rum Demi Sauce

## **Tender New Zealand Lamb Chop**

Fresh Herbs in a Port Wine Mushroom Reduction

## **Chicken Marsala**

Sautéed breast of chicken served in a Marsala Wine and Mushroom Sauce

## **Two Hearts Chicken**

Sautéed Chicken Breast with Hearts of Palm and Artichoke Hearts in Pinot Sauce

## **Braised Beef Short Ribs**

Red wine-based sauce with Gremolada topping

**Sous Vide Rosemary Butter Beef Tenderloin** (add \$12 pp)  
plated with Raspberry Chipotle sauce

## **Baked Vermont Maple Glazed Salmon**

## **Cocoa Ancho Beef Brisket**

with Pecan Demi

## **Alaskan Black Cod**

with Blueberry Black Skillet Sauce

## **Coconut Mahi Mahi**

Thai curry coconut milk sauce with mango salsa

## **Tequila Lime Caramelized Diver Scallops**

Over roasted corn

## **Tropical Tuna**

Citrus Glaze, pineapple mango salsa

## **Shrimp Scampi**

Garlic, white wine & herb butter

# Luxe Plated Menu

## **Beef Short Rib Ravioli**

Short Rib braised in house slow roasted beef short ribs, mirepoix and Romano cheese

**Plant Based Farmer's Market Vegetable Stack** (VE)  
with smoked onion jam

**Butternut Squash Ravioli** (V)  
with Alfredo cream sauce

**Eggplant Parmesan** (V)

**Brazilian Coconut Curry Tofu** (VE)  
Coconut Milk, Mild Spices, Tofu

*Choose 1 Starch Side:*

**Spring Green Pasta Primavera** (V)  
Seasonal green vegetables such as broccoli, snow peas, tomatoes, asparagus with other vegetables served in a White Wine Lemon sauce over linguine

**Almond Garlic Couscous** (V)

**Baked Penne with Three Cheeses and Marinara** (V)

**Fragrant Roasted Baby Potatoes** (GF)(VE)

**Fried Vegetable Rice** (GF)(VE)

**Potatoes Au Gratin** (GF)(V)

**Yukon Gold Rosemary Garlic Mashed Potatoes** (GF)(VE)

**Cheese Tortellini**  
With Alfredo Sauce

## **Linguini and Clams**

garlic & oil, white wine, Manila clams

## **Coastal Mac and Cheese**

Clusters of fresh crab and lobster meat, bites sweet of roasted corn, gruyere, and havarti cheese in a gooey Chardonnay sauce. You can almost feel the breeze from the water...

**Wild Mushroom Risotto** (V)  
sautéed mushrooms, shaved asiago, truffle oil

**Twice Baked Four Cheese Mac and Cheese** (V)

*Choose 1 Vegetable Side:*  
**Grilled Zucchini Spears** (VE)  
with Mint and lemon

**Sugar and Spice Crusted Baby Carrots**

**Roasted Fresh Vegetables** (VE)  
Seasonal baked golden with fresh herbs

**Fresh Green Beans** (VE)  
with fresh garlic, olive oil and toasted pine nuts

**Green Vegetable Medley** (VE)  
Summer's freshest and most tender green vegetable medleys such as asparagus, peas, green beans, and baby spinach leaves

**Grilled Asparagus** (VE)  
with Balsamic Glaze (seasonal)

# Luxe Plated Menu

Choose 1 Dessert:

## Chocolate Covered Strawberries

Strawberries dipped in Dark, Milk, or White Chocolate with edible sparkles

*(can be Vegan upon request)*

## Chocolate Cake

## Crème Brûlée

Rich custard finished with caramelized sugar and topped with berries

## Lemon Tart

Creamy lemon curd imparts its refreshingly tart flavor upon tender shortbread tart shell. It comes to a peak with smooth whipped cream that is sprinkled with edible sparkles

## Carrot Cake

## Tiramisu

Twist on a traditional Italian dessert with our Tiramisu, a rousing blend of coffee, chocolate and mascarpone that comes together to create a poetic, sensuous symphony of sweetness and sophistication.

## Tres Leches Cakes

## Gourmet Seasonal Cheesecake

Specialty seasonal flavor of this extra-thick version of a dessert classic, created from a rich cream cheese filling and a crunchy graham cracker crust.

\$3095 Serves up to 25 guests  
\$5395 Serves up to 50 guests  
\$6895 Serves up to 75 guests  
\$8495 Serves up to 100 guests

Additional Guests: \$135

Additional Entrees \$18 pp  
Additional Sides \$11 pp  
Additional Salad \$8 pp  
Dessert \$7 pp

**\* Plated service requires exact guest count.**

Services includes china, silverware, black or white cloth napkins, water glasses, coffee cups. Also includes iced tea, lemonade and coffee service.



# Brunch Station

## Package Includes:

### Signature Fruit Display

Fresh seasonal cut fruit display

### Assorted Breakfast Pastries

#### Breakfast Potatoes

Served with Ketchup

#### Applewood Bacon

#### Sausage

#### Orange Juice

#### Coffee

## Choose 1-2 Stations

### Omelet Station

Fresh Made to Order Omelets with Diced Ham, Sausage, Bacon, Sliced Mushrooms, Spinach, Broccoli, Scallions, Red and Green Peppers, Diced Tomato, Cheddar Cheese, Mozzarella Cheese. Egg White only option available on request

### Waffle Station

Fresh Fruit Preserves, Chocolate Syrup, Maple Syrup, Whipped Butter, Whipped Cream, Powdered Sugar

### Crepe Station

freshly made crepes with fresh berries, whipped cream, chocolate, banana, spiced apples, and toasted almonds

### Eggs Benedict Station

Poached eggs, English muffins, Candian Bacon, roasted asapagus, sliced heirloom tomatoes and creamy hollandaise

### Biscuit Bar Station

buttermilk biscuits and cornbread, seasonal jam, pimento cheese, whipped butter and honey

### Choose 1 Station

\$1895 Serves up to 25 guests

\$3595 Serves up to 50 guests

\$5095 Serves up to 75 guests

\$5895 Serves up to 100 guests

### Choose 2 Stations

\$2295 Serves up to 25 guests

\$4295 Serves up to 50 guests

\$6095 Serves up to 75 guests

\$7395 Serves up to 100 guests



# Specialty Station Additions

*Offered as an addition only. Must be added to a package.*

## **Ice Cream Bar** (\$695 – Serves 25)

Brings the feeling of an ice cream shop to your event with tradition gelato and sorbetto. 3-4 flavors and a full complement of toppings including nuts, fruits, whipped cream and syrups served in your choice of a cone or cup

## **Cobbler Station** (\$495 – Serves 50)

Chef attended cobbler station with flavors such as peach, berry, and apple cobblers. Add an ice cream, fresh fruit and whipped cream. The taste of the south!

## **Traditional Coffee Station** (\$250 – Serves 50)

Beautifully appointed to complement your theme using decor and LED votive candles, Colombian regular and/or decaf coffee, cream and assorted sweeteners

## **Italian Gourmet Coffee Cart** (\$395 – Serves 50)

What if your favorite coffee shop could come to you? Includes a full menu of favorites such as Espresso and French Press Coffee. All offered with a variety of creamers and non-dairy alternatives as well as sugar and sugar alternatives. Plus, additional toppings, tastes and accents: rock candy, biscotti, cinnamon whipped cream, flavored syrups and chocolate curls. Elegantly presentation creates a real “wow” factor that will wake up any crowd.

## **Summer Iced Coffee and Iced Chai Tea Cart** (\$395 – Serves 50)

Regular and Decaf Iced Cold Brew Coffee and Iced Chai Tea, Served with Milk, Creamer, Almond Milk, Sugar and Sugar Substitutes. Served in a Barista style to-go cup with a straw

## *Beverage Add Ons*

### **Iced Tea** (2 Gallons- \$25)

Choose either Peach, Raspberry, Unsweetened or Sweet Tea

### **Soda Assortment** (\$25 per dozen)



# Appetizer Additions

*Offered as an addition only. Must be added to a package.*

## **Shrimp Cocktail Display**

*(\$125 per tray)*

100 shrimps per tray. A crowd favorite that is served with cocktail sauce.

## **Chicken Wings**

*(\$150 per tray)*

65 pieces, served with Buffalo, BBQ sauce and Ranch.

## **Chicken Tenders**

*(\$150 per pan)*

40 tenders per pan served with ranch, BBQ sauce, and honey mustard. A great add on for kids or adults looking for something heavier during the event.

## **Mac & Cheese Bites**

*(\$150 per pan)*

80 bites per pan. If you like mac n cheese (we know you do) you will love these!

## **Cheesy Spinach Garlic Dip with Chips**

*(\$95 per pan)*

Homemade classic that has you going back for more

## **Toasted Ravioli**

*(\$125 per pan)*

80 raviolis per pan, served with warm marinara sauce this option is especially popular (marinara on side)

## **Bruschetta**

*(\$125 per bowl- serves about 50 ppl)*

We make every order of bruschetta from scratch using the freshest ingredients. Served with toasted crostini.

## **Mini Sandwich Platter**

*(\$595 per tray- serves about 25 ppl)*

2 per person with Ham, Turkey, and Roast Beef with sliced cheese. Served with sides of mayo and mustard

## **Chips with Guacamole and Salsa**

*(\$195 per bowl- serves about 25 ppl)*

A simple classic add-on

## **Pita Chips with Hummus**

*(\$125 per pan bowl- serves about 50 ppl)*

Protein rich and healthy fat make this a smart choice!





# Premium Platters Additions

Our Premium Platter selections are artfully arranged beautifully on trays & designed to be served buffet style.  
Offered as an addition only. Must be added to a package.

## **Grazers Cheese Platter**

(\$495 – Serves 50)

Platter of Cheeses, Fresh & Dried Fruits, Nuts, Olives, Italian Meats, Crackers, baguettes, etc.

## **Sliced Fruit Platter**

(\$295 – Serves 50)

Beautiful array of seasonally fresh fruits

## **Good Morning Platter**

(\$295 – Serves 25)

Display of Danish, croissants, chocolate croissants, seasonal breakfast breads & muffins served with butter & jams

## **Smoked Salmon Platter**

(\$295 – Serves 25)

Capers, red onions, cumpers, tomatoes, bagel crisps, cream cheese, etc

## **Veggie Tray with Dips**

(\$195 – Serves 25)

Fresh vegetables sliced every morning and arranged for your event. Served with ranch and Caesar dip.

## *Dessert Platters*

### **Mini Luxuries Dessert Platter**

(\$495 – Serves 50)

Dessert Platter of chocolate mousse cups, lemon curd bars, mini mixed fruit tarts, mini homemade NY cheesecakes, French macrons, chocolate dipped strawberries

### **Sweet Treats Dessert Platter**

(\$495 – Serves 50)

Dessert platter of gourmet brownies and bars, chocolate treats, chocolate dipped strawberries, dipped dried fruits

### **Cookie and Brownie Platter**

(\$195– Serves 25)

Featuring classic such as chocolate brownies, chocolate chip cookies, oatmeal raisin and seasonal selections of red velvet, white mac nut cookies



# Bar Options

Offered as an addition only. Must be added to a food package.

## Beer & Wine Service

Variety of Robert Mondavi Cabernet, Pinot Noir, Chardonnay, and Sauvignon Blanc Wines. Variety of Domestic and Import Beers, includes Bud Light, Lagnitas, Sierra Nevada, Modelo.

*Additional fee for brand changes.*

Bar service includes Coke, Diet Coke, Sprite, Bottled Water.

- \$1295 Serves up to 25 guests
- \$1495 Serves up to 50 guests
- \$1595 Serves up to 75 guests
- \$1795 Serves up to 100 guests

## Champagne Bar

Champagne Toast featuring J. Roget in high end disposable champagne flutes.

- \$1295 Serves up to 25 guests
- \$1495 Serves up to 50 guests
- \$1595 Serves up to 75 guests
- \$1795 Serves up to 100 guests

## Wine, Beer & Cheese Service

Elegant Cheese Platter includes an assortment of imported and domestic cheeses such as creamy blue cheese, bright chevre, buttery triple creme Brie, cheddar cheese cubes and dried fruit accents. Includes a baguette and cracker platter.

Variety of Domestic and Import Beers, Variety of Robert Mondavi Red & White Wines

- \$1495 Serves up to 25 guests
- \$2095 Serves up to 50 guests
- \$2995 Serves up to 75 guests
- \$3595 Serves up to 100 guests

## Full Bar Service

Liquors such as Absolute Vodka, Jameson Whiskey, Johnny Walker Red Scotch, Bombay Gin, Captain Morgan Rum, or Sauza Tequila Silver, with a variety of cordials and mixers. Variety of Robert Mondavi Cabernet and a variety of Domestic and Import Beers, includes Bud Light, Lagnitas, Sierra Nevada, Modelo.

*Additional fee for brand changes.*

Tonic, Soda Water, Sweet and Sour, Lime Juice, Grenadine, Cranberry Juice, Pineapple Juice, Orange Juice, Coke, Diet Coke, Sprite, Bottled Water, plastic drink ware, napkins, straws, limes, and ice.

- \$1495 Serves up to 25 guests
- \$1695 Serves up to 50 guests
- \$1895 Serves up to 75 guests
- \$2095 Serves up to 100 guests

## Champagne Toast or Shot Toast

*(Must be added to other bar service- not available individually)*

Champagne Toast: featuring J. Roget, single glass per guest

Shot Toast: Liquors such as Absolute Vodka, Jameson Whiskey, Johnny Walker Red Scotch, Bombay Gin, Captain Morgan Rum, or Sauza Tequila Silver. Single shot per guest.

*(Please ask for custom quote and availability of non-stocked brands)*

- \$275 Serves up to 25 guests
- \$375 Serves up to 50 guests
- \$450 Serves up to 75 guests
- \$525 Serves up to 100 guests

*All services include Liquor Liability Insurance, Licensing, Permitting. Bartenders with current TAM, Sheriff, and Health Card. Must be ordered in conjunction with package from Curator Catering.*