

The Epicurean



Catering ~ Bakery ~ Cafe

Dedicated to serving Emory and Atlanta for over 30 years

Buffet and Hors D'oeuvres

PATE A CHOUX (SAVORY PUFF SHELLS)

HORS D'OEUVRES AND SMALL BITES

CANAPES

Minimum order 30

CORN CAKE AND MANGO \$2.25 each

Small corn cake topped with crème fraiche and mango salsa

CORN CAKE AND DUCK \$2.50

Small corn cake topped with duck confit and fruit compote

SALMON CAKE \$2.50 each

Small cake made with fresh salmon. Topped with crème fraiche.

SMOKED SALMON ROULADE \$2.50

Smoked salmon, cream cheese and chives rolled in a buckwheat crepe

GOUGERE .85 cents each

A cheese filled puff traditionally served in French wine cellars

SHRIMP MOUSSE \$2.00 each

A chive puff filled with shrimp mousse

CHICKEN AND ALMOND \$2.00 each

An almond puff filled with chicken and toasted almonds

SMOKED SALMON MOUSSE \$2.00 each

A dill puff filled with smoked salmon mousse

PIROSHKI \$1.50 each

A small half moon butter pastry with a mushroom filling, from our bakery

MINIATURE SAVORY NAPOLEONS

VEGETABLE NAPOLEONS \$2.25 each

Small stacked puff pastry filled with roasted tomato sauce, roasted peppers, roasted zucchini and a goat cheese and chive spread

SMOKED SALMON NAPOLEONS \$2.50 each

Small stacked puff pastry filled with smoked salmon, smoked salmon spread, capers and purple onion

PHYLLO PASTRIES \$2.25 each (variety to include)

SPANAKOPEDES - spinach and feta cheese filling

SUN DRIED TOMATO AND CHEESE - sun dried tomato and cheese filling

CRAB BALLS \$2.50 each

Fresh blue crab in a buttery, imperial cream sauce, breaded and deep fried

TEX-MEX SHRIMP \$2.50 each

A large marinated shrimp, skewered, baked and served cold on a platter with an avocado dipping sauce

MINI JALAPENO CORN MUFFIN \$2.00 each

This small muffin is hollowed and filled with a choice of southwestern BBQ chicken or pork

CANAPES CONTINUED

Minimum order 30

VEGETABLE SPRING ROLL \$2.50

Deep fried spring roll, cut in half and served with an apricot dipping sauce

DUCK SPRING ROLL \$2.50

Deep fried duck spring roll, served with plum sauce

QUESADAILLAS: Best when an oven is available for heating

A flour tortilla, with a variety of fillings, is baked, cut into wedges and served at room temperature on a platter with pepper confetti garnish

VEGETABLE QUESADILLA \$2.00 per slice

Eggplant, red pepper, yellow squash, zucchini, red onion, jalapeno pepper, cilantro and cheese.

CHICKEN QUESADILLA \$2.25 per slice

Chicken tenders, eggplant, garlic, red onion, cilantro and cheese

SHRIMP QUESADILLA \$2.50 per slice

Our shrimp quesadillas have a Cajun flair – shrimp, red and green bell peppers, onion, garlic, Cajun herbs and spices.

SKEWERS \$3.00 (A knotted bamboo skewer with the following)

ROLLED BEEF TENDERLOIN WITH BELL PEPPERS

AHI TUNA, MANGO AND CUCUMBER

Served with a ginger soy sauce

ASIAN MEATBALL AND SNOW PEA

Served with a raspberry plum sauce

DUCK BREAST, WHOLE APRICOT AND PORT INFUSED PEARL ONION

MINIATURE TARTS \$2.25 each (A miniature butter pastry shell filled with)

ONION TART – a sweet onion custard (Vidalia onions are used when available) and topped with parmesan cheese.

LEEK AND TRUFFLE – sautéed leeks and truffle custard

MUSHROOM TART – a chopped mushroom filling

GOAT CHEESE AND TOMATO TART

Vermont goat cheese, chopped tomato, fresh basil and garlic

SHRIMP MOUSSE TART – shrimp mousse and topped with shrimp and chives

ROASTED VEGETABLE TART – a roasted vegetable custard

SPINACH AND GRUYERE TART – spinach and gruyere quiche filling

MINIATURE BEEF WELLINGTON \$2.50

Tenderloin of beef cube with mushroom duxelle wrapped and baked in puff pastry. Served with béarnaise sauce for dipping. Best when an oven is available for heating

MINIATURE SALMON COULIBIAC \$2.50

Salmon cube, leeks, egg, mushrooms and rice encased in puff pastry and baked. Best when an oven is available for heating

BRUSCHETTA \$2.00 each

Garlic toast points served with a choice, or mixture of toppings

TAPENADE

A Mixture of Kalamata olives, capers, parsley and olive oil

TOMATO

A mixture of vine ripe tomatoes, mozzarella, basil, onion and balsamic vinegar

ARTICHOKE HEART

A mixture of artichoke hearts, lemon and garlic

CANNELLINI SPREAD

A mixture of white beans and garlic

COCKTAIL SANDWICHES

SMALL BITES: \$2.50 each

SMOKED TURKEY AND ORANGE MUFFIN

Smoked turkey and cranberry relish is served on a miniature orange and cranberry muffin.

SALMON DILL BISCUIT

Poached salmon is served on a miniature dill buttermilk biscuit with a red onion cream cheese spread

DATE NUT BREAD WITH CREAM CHEESE AND WATERCRESS

HAM AND SWISS

Served on Irish Soda Bread with whole grain mustard

EGG SALAD

Served on brioche

LARGER BITES SERVED ON A BUTTERFLAKE ROLL

BLACK ANGUS TENDERLOIN OF BEEF \$ 4.00 each

Roasted, sliced beef is served with creamy horseradish sauce

GRILLED CHICKEN BREAST \$3.25 each

Sliced and served with pesto

CHICKEN AND ALMOND SALAD \$3.00 each

CHEESE

CHEESE MONTAGE \$3.75 per serving

A variety of American and European artisan cheeses served with dried fruit and nut mix, crackers, French baguette and raisin pecan bread

BRIE, SWEET GRASS DAIRY CHEVRE AND GINGER SNAPS \$3.75 per serving

BRIE EN BRIOCHE \$52.50

A two pound wheel of brie covered with brioche and baked

BRIE EN BRIOCHE WITH DRIED FRUIT AND NUTS \$65.00

A two pound brie is stuffed with dried fruit and nut mix, covered with brioche and baked

Many Other Cheese and Compote pairings available

DIPS AND SPREADS

(One order serves 30 people)

GUACAMOLE LAYERED DIP \$90.00

Our traditional guacamole layered with sour cream, salsa and cheese. Served with corn tortilla chips

BLACK BEAN DIP \$42.50

Cumin and cilantro flavored black bean dip served with corn tortilla chips

BLACK BEAN AND CORN SALSA \$45.00

Served with tortilla chips

BAKED SWEET ONION AND CHEESE SPREAD \$42.50

Vidalia onions are used when available in this spread with sharp cheddar cheese. Toast points on the side for spreading.

BAKED ARTICHOKE DIPS \$45.50

Toast points on the side

ARTICHOKE DIP

ARTICHOKE AND SPINACH DIP

ARTICHOKE, SPINACH AND CHEESE DIP

HUMMUS \$42.50

A traditional chick pea and garlic spread served with pita bread

OVEN DRIED TOMATO AND GOAT CHEESE TERRINE \$75.00

A puree of homemade oven dried tomatoes is layered with pesto and goat cheese. Served with garlic toast points

CHICKEN LIVER PATE \$40.00

Chicken livers sautéed with caramelized onion and butter, pureed and served with toast points

SMOKED TROUT DIP \$50.00

Georgia smoked trout mixed with whipped cream and horseradish.

Lavosh from our bakery is served for dipping

ANTIPASTO PLATTER \$8.00 (minimum 30 servings)

An array of Italian cured meats, melon, mozzarella and Parmesan Reggiano Cheese, sun dried tomatoes, tapenade, artichoke hearts in lemon and garlic, roasted peppers, cannelloni bean spread, garlic toast points and focaccia

SUSHI AVAILABLE UPON REQUEST

SNACKS FOR THE BAR

PUFF PASTRY CHEESE STRAWS .85 each

SPICY CHEDDAR CHEESE STRAWS .85 each

OLIVES \$18.00 per pound

The Epicurean special marinated mix of European olives

MARCONA ALMONDS \$20.00 per pound

FRUIT AND NUT MIX \$20.00 per pound

The following are "buffet size" portions.

The Epicurean recommends 2 – 3 total servings of poultry, seafood, beef, pork or lamb per person

CHICKEN

CHICKEN AND ALMOND SALAD \$6.00

Roasted chicken tenderloins with toasted almonds, celery, lemon juice and mayonnaise

CHICKEN AND FRUIT SALAD \$6.50

Roasted chicken tenderloin with grapes, celery, curry, almond, soy, pineapples and mayonnaise

SMOKED CHICKEN BREAST \$6.50

Moist, sliced smoked chicken breast served with cranberry chutney and butter flake rolls on the side

ITALIAN CHICKEN BREAST \$6.00

Chicken Breast stuffed with ricotta, parmesan, mozzarella and spinach.

Sliced and served chilled with marinara sauce

SESAME CHICKEN \$5.50

One of our signature dishes. The chicken tenderloins are marinated in buttermilk and spices, coated with bread crumbs and sesame seeds, and served with our own honey mustard sauce made from freshly ground mustard seeds.

POULET A LA MOUTARD \$6.50

A traditional French dish. Sautéed, boneless and skinless chicken thighs with a sauce of wine, Dijon mustard, crème fraiche and thyme.

SOUTHWESTERN CHICKEN BBQ \$5.00 each

A jalapeno corn muffin is hollowed and filled with cumin flavored BBQ chicken (also available in miniature – see page 2 of the hors d'oeuvres section)

SOUTHERN FRIED CHICKEN \$6.00

Breasts, thighs and drumsticks, fried the old southern way!

ROASTED TURKEY BREAST \$6.00

Herb roasted turkey breast, sliced on a platter

DUCK

DUCK BREAST \$9.00

Served the way the French do it-- seared until pink in the center, sliced and served hot with a blackberry and port glaze

DUCK CONFIT \$7.00

Duck legs served again the way the French do it. Presented in a chafing dish

SEAFOOD

ICED SHRIMP Large \$2.00 each/Colossal \$4.00 each

Peeled with the tail on and served with our own cocktail sauce

AHI TUNA \$14.00

This delicate tuna is seared briefly, served very rare and cold on ice with seaweed salad and a soy and ginger sauce

SHRIMP SALAD \$9.00

Medium steamed shrimp with water chestnuts, celery and a mayonnaise based sauce, served on a bed of fresh spinach

SHRIMP BREAD \$6.50

Shrimp sautéed in a scampi sauce and baked in a French bread loaf

MARINATED GRILLED SALMON \$7.00

Wild salmon filets are marinated in grand marnier sauce, grilled and garnished with tri-colored pepper confetti

SALMON AND LENTILS \$8.50

Mustard crusted salmon served over French green lentils, presented hot in a chafing dish

SALMON COULIBIAC \$8.00

Salmon filets, mushrooms, leeks, eggs and rice, covered with puff pastry, baked and sliced in small medallions. Served with cucumber dill sauce

SEA BASS \$9.00

Roasted Sea Bass served with warm caper vinaigrette

CRAB CAKES (2 per serving) \$7.00

Made with fresh blue claw crabmeat and deep fried. Served with cocktail sauce

JUMBO LUMP CRAB AND CORN CAKES (2 per serving) \$11.00

Fresh jumbo lump blue crab and fresh white corn go into these crab cakes. Then sautéed in clarified butter. **Add MANGO SALSA for \$2.00**

JUMBO SNOW CRAB CLAWS \$3.50

SHRIMP AND SCALLOP KABOB \$6.50

Medium shrimp, sea scallops, red and yellow bell pepper, mushroom, zucchini and garlic, lemon butter roasted on a stick

LOBSTER MEDALIONS \$15.00

Bite size pieces of lobster tail, breaded, fried and served with honey mustard dipping sauce

SUSHI AVAILABLE ON REQUEST

BEEF

BLACK ANGUS BEEF TENDERLOIN: Roasted until medium, sliced and served on a platter with béarnaise and horseradish sauce \$15.00

Roasted and served on a small butter flake roll
with horseradish sauce \$4.00 each

Bordelaise – Cut in small pieces and presented with caramelized pearl onions, sautéed mushrooms and a red wine sauce \$ 8.00

FLANK STEAK \$7.00

Marinated in a ginger soy sauce, grilled, sliced and served on a platter with horseradish sauce

MINI MEAT LOAVES \$4.50 each

Ground beef, pork and veal combined to make perfect little loaves. They are wrapped in apple wood smoked bacon and finished with a bourbon BBQ glaze.

MEATBALLS \$4.00

Italian style, made with ground beef and pork. Can be made to order with Turkey or Chicken. Served in marinara sauce and pesto

PORK

SOUTHWESTERN STYLE BBQ PORK \$5.00 each

A Jalapeno corn muffin is hollowed out and filled with cumin flavored BBQ pork

HAM EN CROUTE \$7.00

A sliced honeyed ham is covered with brioche and garnished with mini corn and mint

LUSCIOUS HAM \$6.50

Brown sugar, bourbon, pineapple glaze, falling off the bone delicious ham

PORK TENDERLION \$7.00

Juicy – mustard and herb crumb coated pork tenderloins, sliced and served on a platter **Add PAPAYA SALSA for \$2.00**

ITALIAN SAUSAGE PINWHEELS \$5.50

Fennel flavored sausage rolled in pinwheel and served in a chafing dish with onions peppers and mozzarella or marinara sauce

PORK CHEEKS \$6.00

Braised in apple cider and beer/ Add sweet and Sour Red Cabbage and Fingerling Potatoes to the Chafing Dish \$4.00 additional

LAMB

RACK OF LAMB \$14.00

Coated with herb crumbs, roasted, cut in lollypops and served in a chafing dish with mint jelly on the side

LAMB LOIN \$8.50

A very tender cut seared until medium, sliced and presented in a chafing dish with mint sauce on the side

RACK OF VEAL \$14.00 Coated with a sundried tomato and Morel Mushroom Crust then roasted and
Cut in lollipops

CARVING STATION

Requires a Chef in attendance

Suggested Items:

Roasted Turkey Breast \$6.00

Beef Tenderloin \$15.00

Grilled Flank Steak \$7.00

Luscious Ham \$7.00

Grilled Pork Tenderloin \$7.00

Duck Breast \$9.00

Lamb Loin \$9.50

Rack of Lamb \$14.00

Rack of Veal \$14.00

MASHED POTATO BAR

A choice of shallot or truffle mashed potatoes - Served in martini glasses
\$9.00 Small Portions or \$21.50 full dinner portion

Braised Short Ribs

Braised Pork Cheeks

Chicken and Port Sauce

Herbed Zucchini

FAJITA BAR

Requires a Chef in attendance

Shrimp \$13.50

Skirt Steak Beef \$10.00

Chicken \$9.50

Triple Combo \$12.50

Sautéed selection of shrimp, beef or chicken served with Spanish rice,
guacamole and fresh tomato salsa

SALAD PLATTERS

GOAT CHEESE POTSTICKERS \$7.00

Served on a bed of watercress with black beans, mango, plums,
spicy peanuts and a ginger soy vinaigrette

SOUTHWESTERN GRILLED CHICKEN \$7.00

Served on a bed of field greens with poblano corn salsa, tomatoes,
cumin vinaigrette and topped with fried tortilla ribbons

POLLO FORTE \$7.25

Grilled chicken served on field greens with a relish made of peppers,
olives, grape tomatoes and basil

TUNA NICOISE

Served on field greens with the traditional accoutrements: hard boiled
egg, haricots vert, tomatoes, potatoes, nicoise olives and vinaigrette

Italian Yellowfin Tuna packed in olive oil \$7.00

Fresh Ahi Tuna \$15.00

SAN FRANCISCO SALAD \$14.00

A marinated seared tenderloin of beef, served on a bed of field greens
with hard boiled eggs, tri colored peppers, scallions, tomatoes and a
fresh tomato vinaigrette

VEGETABLES AND FRUIT

The following are buffet size portions, 2 servings of vegetables are recommended for dinner

FRESH FRUIT DISPLAY \$3.00

An array of melon, pineapple, berries, grapes and assorted exotic fruit

FRESH FRUIT KABOBS \$1.75

A knotted bamboo skewer with melon, pineapple, mango, strawberry

MANGO SALSA \$3.00

Mango, tomato, onion, scallions, cilantro, and lime juice.

PREMIUM CRUDITE \$2.50

A medley of seasonal vegetables: baby carrots, asparagus, hearts of palm, radishes, cucumbers, olives, red and yellow bell peppers, grape tomatoes, and celery served with cucumber dill or Maytag blue cheese dipping sauce

VEGETABLES CONTINUED

The following is our selection of blanched vegetables

ASPARAGUS \$2.75

Steamed and served on a platter with tomato garnish and fresh basil vinaigrette on the side

JUMBO ASPARAGUS \$3.50

Peeled, steamed and served cold with cold hollandaise sauce on the side

HARICOTS VERTS \$2.50

Miniature French green beans, steamed and served cold on a platter with fresh basil vinaigrette on the side

BROCCOLINI \$2.50

Steamed and served on a platter with tri-colored pepper garnish and fresh basil vinaigrette on the side

TARRAGON CARROTS \$2.50

Carrots with the green tops are prepared with tarragon, served hot or at room temperature

MEDLEY OF BLANCHED VEGETABLES \$3.00

A variety of colorful blanched vegetables, served with fresh basil vinaigrette on the side

TOMATOES

GRAPE TOMATOES \$2.00

VINE RIPE TOMATOES

a. **Sliced** \$2.25

b. **Sliced, with crumbled blue cheese and vinaigrette on the side**
\$3.25

c. **Sliced, with bufala mozzarella, fresh basil and a balsamic vinaigrette reduction** \$4.00

TOMATO SALSA – a mix of tomatoes, cilantro, onions, garlic and lime juice with tortilla chips on the side \$2.25

HERBED ZUCCHINI \$2.75

A sauté of zucchini with bell peppers, purple onion, chives, garlic, fresh basil, oregano, parsley and dill. Served at room temperature on a platter

ROASTED VEGETABLES \$2.75

Yellow squash, zucchini, red and yellow bell peppers, roasted with sea salt and olive oil. Served at room temperature on a platter

ROASTED CARROT AND ASPARAGUS \$2.75

Baby carrots and asparagus roasted with sea salt and garlic olive oil.
Served at room temperature on a platter

VEGETABLE BOUQUET \$3.50

Zucchini wrapped carrots, asparagus, broccolini, red and yellow pepper

ROASTED WINTER VEGETABLES AND APPLES \$3.00

Butternut squash, parsnips, carrots & granny smith apples, roasted with butter and served hot in a chafing dish

VEGETABLES CONTINUED

EGGPLANT TOWERS

Eggplant, tomato, caramelized onion and bufala mozzarella, stacked, served on marinara and presented hot in a chafing dish.

Available two ways:

Large dinner size portion \$7.50 each

Miniature made with Japanese eggplant \$3.50 each

GRILLED VEGETABLES WITH BUFALA MOZZARELLA \$7.00

Eggplant, zucchini and red bell pepper are brushed with three infused oils (mint, red pepper flakes and basil), grilled, served with bufala mozzarella and presented on a platter with the infused oils on the side

MINIATURE ROASTED BEETS \$5.00

Served cold with balsamic vinaigrette.

Add blue cheese or goat cheese \$2.00 additional

HEART TO HEART SALAD \$3.00

A mix of hearts of palm, artichoke hearts, tomato, red and yellow bell peppers, scallions, European cucumbers, and dressed with an aged sherry vinaigrette

FRESH GARDEN SALAD \$3.00

Field greens, tomato, cucumber, scallions and choice of dressing on the side

EPICUREAN SALAD \$3.50

Field greens, tomato marinated purple onions, haricots vert, mandarin oranges, toasted pine nuts and choice of dressing on the side

CAESAR SALAD \$3.25

Traditional salad served with croutons and Caesar dressing on the side

GREEK SALAD \$3.50

Salad greens with tomatoes, cucumbers, green bell pepper, scallions, olives, beets and goat cheese served over homemade potato salad and choice of dressing on the side

SPINACH SALAD \$2.75

Baby spinach dressed with hard boiled egg, apple wood smoked bacon, tomato and lemon poppy seed dressing on the side

THAI CUCUMBERS \$2.25

European cucumbers tossed with soy and ginger sauce

JALAPENO COLE SLAW \$2.25

Cabbage, carrots, jalapenos and scallions are tossed with a mayonnaise based dressing

POTATOES, PASTA, RICE, ETC.

BABY STUFFED POTATOES

Boiled potatoes are hollowed and stuffed

Red bliss potato, cream and Parmesan cheese \$2.00

Yukon gold potato, cream and truffle butter \$2.50

SCALLOPED POTATOES

Dauphenoise – cream and garlic \$2.25

Truffle – cream and truffle butter \$2.75

Potato and Leek au gratin- cream, leeks and Maytag blue cheese \$2.50

MASHED POTATOES

Creamed – Yukon Gold with butter and cream \$2.25

Truffle – Yukon Gold with truffle butter and cream \$2.75

Shallot Mashed – Russet potatoes with shallots, butter and cream \$2.50

POTATO SALADS \$3.00

Potato and Bacon Salad - Red bliss potatoes with apple wood smoked bacon, scallions and a mayonnaise based dressing

Dill and Chive Potato Salad – Red Bliss potatoes tossed with creamy cucumber dressing and chives

German Potato Salad – A Traditional warm salad made with apple wood smoked bacon

PASTA SALAD

Spinach and Radicchio Pasta Salad \$2.50

Rotini pasta and red bliss potatoes are tossed with fresh baby spinach, roasted red and yellow peppers, garlic, scallions, radicchio, toasted pine nuts, dressed with mustard vinaigrette

Penne Pasta Salad – \$2.50

Penne pasta mixed with chopped broccoli, red onion, carrots, zucchini, yellow squash, and red pepper tossed with fresh basil vinaigrette

Toasted Couscous Salad – \$3.00

Italian toasted couscous with tri-colored bell pepper, parsley, scallion and fresh basil vinaigrette

PASTA SERVED HOT IN A CHAFING DISH

Cheese Tortellini \$3.25

With marinara sauce

With tomato, vodka cream sauce

Spinach and Walnut Ravioli \$3.50

Served with a tarragon cream sauce, chopped and seeded tomatoes, chives and crumbled goat cheese on the top

Wild Mushroom Ravioli \$3.50

Served with shitake mushroom and spinach cream sauce

Penne with Mint and Basil Pesto \$3.50

Penne pasta and red bliss potatoes tossed with mint and basil pesto cream sauce

Butternut Squash Ravioli \$3.50

Served in a creamy browned butter sauce

RICE

JASMINE RICE \$2.95

A fragrant Asian rice pilaf served warm in a chafing dish

SPANISH RICE \$2.95

A tomato based rice served warm in a chafing dish

MUFFIN SIZED TARTS (3••• inch)

SWEET ONION TART \$4.00 each

A sweet onion custard, baked and topped with parmesan cheese.

Made with Vidalia onions when they are available.

SPINACH and GRUYERE TART \$4.00

BROCCOLI and WHITE CHEDDAR CHEESE \$4.00

**ETHNIC DISHES, I.E. INDIAN, ITALIAN, ASIAN, FRENCH, ETC.
UPON REQUEST**

SWEETS

MINIATURE DESSERTS

Available for individual purchase – minimum order 24 per selection

CREAM PUFF \$1.50

CHOCOLATE ECLAIR \$1.75

**WHITE CHOCOLATE ÉCLAIR WITH CHOCOLATE MOUSSE AND BRICKLE
TOPPING** \$1.75

HAZELNUT TORTE \$1.85

CHOCOLATE MOUSSE CUP WITH FRUIT \$1.85

LEMON MERINGUE TART \$1.75

PECAN TART \$1.50

KEY LIME TART \$ 1.50

PETITS FOURS \$ 1.75

FRUIT TART \$1.50

VARIETY OF ABOVE MINIATURE DESSERTS

A selection of 3 per serving \$5.00

MINIATURE DESSERTS PRESENTED IN SMALL GLASS CUPS \$2.50 each

TROPICAL MOUSSE AND PANNA COTTA

CHOCOLATE MOUSSE

TIRAMISU

CRÈME BRULEE

ESPRESSO CRÈME BRULEE

BROWNIES \$3.50 May be cut in half or quartered

COOKIES \$9.50 per dozen

A choice of chocolate chip, white chocolate chip, oatmeal, heath bar crunch, or peanut butter

PREMIUM COOKIES \$10.50 per dozen (Minimum of two dozen per type)

Selections include: lemon bars, double chocolate cherry, shortbread, linzer or Russian tea cakes

CUPCAKES A choice of: chocolate, vanilla, carrot, coconut, gingerbread

\$1.50 each 1" miniature (Minimum order one dozen per type)

\$2.50 each 3•••" full size (Minimum order one dozen per type)

LONG STEM CHOCOLATE COVERED STRAWBERRIES \$2.00 each

(When available)

REGULAR CHOCOLATE COVERED STRAWBERRIES \$1.75 each

RUGULAH \$1.75 each

DESSERT BAR \$8.00 per person

Available for a minimum of 40 people. Includes a selection of assorted cakes, pies, flans, fruits, etc. with selections to be determined when event is planned.

**WHOLE CAKES AND PIES ARE AVAILABLE
FOR ANY OCCASION**

DISPOSIBLE UTENSILS ARE AVAILABLE BY REQUEST FOR \$1.50 pp