

# DEAN & DELUCA

CATERING



DEAN & DELUCA has developed a catering program that promotes the celebration of food. We bring the best that Kansas City has to offer to your table. This is just a small sampling of what we have to offer. Please ask about your custom catering needs. We encourage you to use the services of our experienced event planners who will customize a menu tailored to your specific requests. From small private affairs to large corporate events, we pride ourselves in the ability to continually surpass the expectations of our customers.

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# BREAKFAST

Six-guest minimum order. Place your order by 3 p.m. for next-day delivery.

**THE ST. HELENA** ..... *per guest* **\$3.95**

Assorted muffins, bagels, scones, croissants and butter Danish. Based on 1.5 pieces per guest. Butter, preserves and cream cheese.

**THE CHARLOTTE** ..... *per guest* **\$5.95**

Assorted muffins, bagels, scones, croissants and Danish. Fresh orange juice or seasonal fruit salad. Based on 1.5 pieces per guest. Butter, preserves and cream cheese.

**THE NEW YORKER** ..... *per guest* **\$7.95**

Assorted muffins, bagels, scones, croissants and Danish. Fresh orange juice and seasonal fruit salad. Based on 1.5 pieces per guest. Butter, preserves and cream cheese.

**THE KANSAS CITY** ..... *per guest* **\$9.95**

Assorted muffins, bagels, scones, croissants and Danish. Fresh orange juice and seasonal fruit salad, our house blend coffee (regular or decaffeinated) brought to you freshly ground and brewed with all of the essentials. Served with Half and Half, sugar, Sweet 'N Low, Equal, stirrers and cups. Based on 1.5 pieces per guest. Butter, preserves and cream cheese.

**SMOKED NORWEGIAN SALMON** ..... *small, 5 – 10 guests* **\$80**

Served with chopped onions, chopped eggs, capers, crème fraiche, sliced tomato, sliced freshly baked bagels, baguettes and crackers. *medium, 10 – 15 guests* **\$125**  
*large, 16 – 25 guests* **\$200**

**TOWN CENTER FRUIT BASKET** ..... *small, 5 – 10 guests* **\$40**

A bountiful basket of assorted seasonal fresh fruits. Sliced and garnished with seasonal berries and grapes. *medium, 10 – 15 guests* **\$65**  
*large, 16 – 25 guests* **\$90**

# BREAKFAST

Six-guest minimum order. Place your order by 3 p.m. for next-day delivery.

**DAILY BAKED BREAKFAST BREADS**

- Almond Croissant *dozen\** **\$27**
- Cinnamon Rolls *dozen\** **\$27**
- Cream Cheese Danish *dozen\** **\$27**
- Candied Orange and Cranberry Scones *dozen\** **\$27**
- Pain au Chocolat *dozen\** **\$27**
- Traditional Croissant *dozen\** **\$27**
- Traditional Scones *dozen\** **\$27**
- Assorted Bagels and Muffins *dozen\** **\$27**
- Cinnamon Scones *dozen\** **\$18**
- Ham and Cheese Croissant *each\** **\$4.95**
- Crème Fraiche Coffee Cake *each\** **\$5**
- Pumpkin Bread *each\** **\$5**

(Served with butter, preserves and cream cheese)

**DEEP DISH QUICHE (48 HOUR NOTICE REQUIRED)** ..... *8 – 10 guests* **\$36**

- Broccoli and ham
- Asparagus
- Four cheese
- Red pepper and cheese

**FRESH FRUIT SALAD** ..... *1 lb, 3 – 4 guest* **\$8.95**

Chef's selection of the finest seasonal fruit.

**GRANOLA PARFAIT** ..... *per guest* **\$4.95**

With fresh berries and yogurt.

**BOTTLED JUICES** ..... *each* **\$2.75**

Nantucket Nectars in assorted flavors.

**COFFEE SERVICE** ..... *per guest* **\$3.95**

Dean & DeLuca House Blend regular or decaffeinated coffee. Brought to you in one of our air pots. Served with Half and Half, sugar, Sweet 'N Low, Equal, stirrers and cups.

**ODWALLA FRESH SQUEEZED ORANGE JUICE** ..... *1 gallon, 10 guests* **\$16**

**TEA SERVICE** ..... *per guest* **\$2.25**

Dean & DeLuca assorted teas, served with Half and Half, sugar, Sweet 'N Low, Equal, honey and lemon wedges.

\*Two-dozen minimum.

## BOX LUNCHES

Six-guest minimum order. Place your order by 3 p.m. for next-day delivery.

All of our sandwich box lunches are served with a bag of gourmet chips, a homemade cookie or brownie and a complimentary beverage. Made-to-order sandwich bar available for in-store visits.

**BASIL PESTO CHICKEN SALAD** ..... *per guest* **\$10.75**  
With spring mix and tomato with basil pesto on multi-grain.

**CURE 81 HAM AND BRIE** ..... *per guest* **\$10.75**  
With sliced green apples and apricot mustard on a French baguette.

**CURED NORWEGIAN SALMON** ..... *per guest* **\$10.75**  
With capers, thinly sliced cucumber and red onion, tomato and herb chevre on New York rye.

**DEAN & DELUCA CLUB** ..... *per guest* **\$10.75**  
With cure 81 ham, smoked turkey, applewood smoked bacon, leaf lettuce, tomato and mayo on three slices of San Francisco sourdough.

**FRESH MOZZARELLA, TOMATO AND BASIL** ..... *per guest* **\$10.75**  
With balsamic vinaigrette on baguette.

**GRILLED PORTOBELLO WITH ROASTED RED PEPPERS** ... *per guest* **\$10.75**  
With grilled asparagus, fresh mozzarella and sun-dried tomato pesto on foccacia.

**MEDITERRANEAN GRILLED CHICKEN WITH HUMMUS** ..... *per guest* **\$10.75**  
With Kalamata olives, roasted red peppers and spinach on foccacia.

**PROSCIUTTO, GENOA SALAMI, COPPA AND PROVOLONE** *per guest* **\$10.75**  
With tomato and balsamic vinaigrette on baguette.

**ROAST BEEF AND FONTINA** ..... *per guest* **\$10.75**  
With chipotle mayonnaise, leaf lettuce and tomato on sourdough.

**TUNA AND WHITE BEAN SALAD** ..... *per guest* **\$10.75**  
With leaf lettuce and tomato on Kalamata olive hearth bread.

**SMOKED TURKEY AND CHEDDAR** ..... *per guest* **\$10.75**  
With stoneground mustard on multi-grain.

## SALADS

Ten-guest minimum order. Place your order by 3 p.m. for next-day delivery.

### SALADS

All salads are served with their own freshly baked roll, choice of homemade cookie or brownie and a complimentary beverage.

**DEAN & DELUCA HOUSE SALAD** ..... *per guest* **\$11.75**  
Spring greens, roasted red peppers, goat cheese, pine nuts and balsamic vinaigrette.

**MIXED GREENS SALAD** ..... *per guest* **\$11.75**  
With tomato, cucumber, mushrooms, carrots, red onion and buttermilk ranch.

**SPINACH SALAD** ..... *per guest* **\$11.75**  
With applewood smoked bacon, egg, red onion, mushrooms, croutons and feta vinaigrette.

**TRADITIONAL CAESAR SALAD** ..... *per guest* **\$11.75**  
Romaine, parmigiano and croutons.

Add chicken to any salad. *additional* **\$1.75**  
Add salmon to any salad. *additional* **\$3.50**  
Add shrimp to any salad. *additional* **\$3.50**

**THE COLLEGE BOULEVARD** ..... *per guest* **\$14.95**  
Grilled, thick sliced chicken breast, stuffed with prosciutto ham, fontina cheese and fresh sage. Accompanied by your choice of pasta salad, wild rice orzo cranberry salad or tossed salad. Served with a basket of fresh baked rolls and dessert tray of cookies, brownies and chocolate dipped coconut macaroons.

**THE WARD PARKWAY** ..... *per guest* **\$15.95**  
Grilled salmon fillet with orange rosemary glaze. Accompanied by your choice of pasta salad, wild rice orzo cranberry salad or tossed salad. Served with a basket of fresh baked rolls and dessert tray of cookies, brownies and chocolate dipped coconut macaroons.

**THE METCALF AVENUE** ..... *per guest* **\$16.95**  
Herb crusted tenderloin of beef sliced and plattered with horseradish cream and red onion marmalade. Accompanied by your choice of pasta salad, wild rice orzo cranberry salad or tossed salad. Served with a basket of fresh baked rolls and dessert tray of cookies, brownies and chocolate dipped coconut macaroons.



## LUNCHEON PRIX FIXE

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Six-guest minimum order. Place your order by 3 p.m. for next-day delivery.

**THE DOWNTOWN** ..... per guest **\$12.95**

Assorted sandwich platter. Choice of one salad (potato, pasta or tossed house salad) and our assorted dessert platter.

**THE MIDTOWN** ..... per guest **\$14.95**

Assorted sandwich platter. Choice of two salads (potato, pasta or tossed house salad) and our assorted dessert platter.

**THE UPTOWN** ..... per guest **\$16.95**

Assorted sandwich platter with three salads (potato, pasta and tossed house salad) and our assorted dessert platter.

**THE ROE AVENUE** ..... per guest **\$15.95**

A platter of assorted freshly baked dollor rolls with Black Forest ham, oven roasted beef and smoked turkey, condiments tray with stone ground mustard, horseradish cream and chipotle mayonnaise. Served with potato salad, Town Center Fruit Basket and our assorted dessert platter.

**THE BROADWAY** ..... per guest **\$14.95**

Our chef's fresh selection pasta salad. Mixed green salad with pear vinaigrette. Freshly baked rolls with butter and our assorted dessert platter.

**THE MAIN STREET** ..... per guest **\$15.95**

Grilled chicken salad with grapes and pecans. Mixed green salad with pear vinaigrette, freshly baked rolls, Town Center Fruit Basket and our assorted dessert platter.

## ACCOMPANIMENTS

24-hour notice requested. Minimum of six persons.  
Prices include disposable plates, napkins and utensils.

### SALADS

BLACK BEAN AND ROASTED CORN SALAD ..... *per guest* **\$3.25**

MIXED GREEN GARDEN SALAD ..... *per guest* **\$3.95**  
 • Dean & DeLuca house salad ..... *small bowl, 5 guests* **\$16.25**  
 • Dean & DeLuca spinach salad ..... *large bowl, 10 guests* **\$32.50**  
 • Dean & DeLuca caesar salad

DIJON POTATO SALAD OR BAKED POTATO SALAD ..... *per guest* **\$3.25**

GRILLED CHICKEN SALAD WITH GRAPES AND PECANS ... *per guest* **\$4.95**

GRILLED CHICKEN WITH APRICOTS AND CRANBERRIES ... *per guest* **\$4.95**  
 With almonds and housemade honey mustard dressing.

CUCUMBER SALAD ..... *per guest* **\$2.95**

GRAPE TOMATOES, MOZZARELLA  
BOCCONCINI AND BASIL ..... *per guest* **\$3.95**

## ACCOMPANIMENTS

24-hour notice requested. Minimum of six persons.  
Prices include disposable plates, napkins and utensils.

### STARCHES

FIRE ROASTED RED BELL PEPPER POLENTA ..... *per guest* **\$4.95**  
 With parmigiano reggiano.

POTATO AU GRATIN ..... *per guest* **\$4.95**

ROASTED GARLIC MASHED POTATOES ..... *per guest* **\$3.25**

ROASTED POTATOES ..... *per guest* **\$4.95**  
 With caramelized onions.

STUFFED BAKED POTATO ..... *per guest* **\$5.95**  
 With applewood smoked bacon, cheddar cheese and scallions.

SWEET POTATO AU GRATIN ..... *per guest* **\$4.95**

WILD RICE, ORZO AND CRANBERRY ..... *per guest* **\$3.75**

WILD RICE PILAF ..... *per guest* **\$3.50**

### VEGETABLES

GREEN BEANS WITH SHALLOTS AND BACON ..... *per guest* **\$4.25**

GRILLED ASPARAGUS ..... *per guest* **\$4.95**

HONEY-MAPLE GLAZED CARROTS ..... *per guest* **\$3.25**

MARINATED AND GRILLED VEGETABLES ..... *per guest* **\$4.25**

GREEN BEANS ..... *per guest* **\$4.25**  
 With roasted garlic and pine nuts.

## HORS D'OEUVRE PLATTERS

Variations are possible with proper notice; please inquire. 24-hour notice required.

**ANTIPASTO MISTO** ..... *medium, 10 - 15 guests* **\$125**  
*large, 16 - 25 guests* **\$220**  
 Soppressata, venetta, sweet coppa, Genoa Parma prosciutto, hand-pulled fresh mozzarella, roasted red peppers, grilled eggplant, zucchini, marinated artichokes and assorted olives. Accompanied by hearth baked breads and stone ground mustard.

**CHARCUTERIE** ..... *medium, 10 - 15 guests* **\$85**  
*large, 16 - 25 guests* **\$155**  
 Sliced Black Forest ham, turkey and roast beef platter garnished with cornichons and imported olives. Accompanied by a platter of lettuce, red onions, tomatoes, pickles and cheese condiments, chipotle mayonnaise, stone ground mustard, horseradish cream and a basket of fresh baked dollar rolls.

### CHEESES

**ENGLISH** ..... *medium, 10 - 15 guests* **\$75**  
*large, 16 - 25 guests* **\$100**  
 A rich selection of Huntsman, Farmhouse Cheddar, Caerphilly and Cotswold Cheeses garnished with dried fruit, grapes and assorted nuts. Complemented with sliced baguette, walnut raisin hearth bread and crisp crackers.

**FRENCH** ..... *medium, 10 - 15 guests* **\$75**  
*large, 16 - 25 guests* **\$100**  
 A sensational selection of France's finest fromage, including brie, morbier, port salut and goat cheese. Garnished with dried fruit, grapes and assorted nuts. Complemented with sliced baguette, walnut raisin hearth bread and crisp crackers.

**ITALIAN** ..... *medium, 10 - 15 guests* **\$75**  
*large, 16 - 25 guests* **\$100**  
 A selection of artisan Italian cheeses, including fontina, gorgonzola, fresh mozzarella and provolone. Garnished with assorted olives, grilled and marinated vegetables, dried fruit and nuts. Complemented with sliced baguette, walnut raisin hearth and crisp crackers.

**TRADITIONAL** ..... *medium, 10 - 15 guests* **\$75**  
*large, 16 - 25 guests* **\$100**  
 Grafton and Tillamook cheddar, Emmenthaler Swiss and Farmhouse Gouda. Garnished with dried fruit, grapes and assorted nuts. Complemented with sliced baguette, walnut raisin hearth and crisp crackers.

**GOURMAND** ..... *medium, 10 - 15 guests* **\$85**  
*large, 16 - 25 guests* **\$185**  
 A selection of pates and terrines, cured sausages and ham accompanied by cornichons, imported olives, stone ground and Dijon mustards and sliced hearth breads.

**GRAND SHRIMP COCKTAIL** ..... *medium, 10 - 15 guests* **\$85**  
*large, 16 - 25 guests* **\$165**  
 Perfectly cooked, extra-large shrimp accompanied by housemade cocktail sauce and lemon wedges.

## HORS D'OEUVRE PLATTERS

Variations are possible with proper notice; please inquire. 24-hour notice required.

**GRILLED VEGETABLE CRUDITE** ..... *small, 5 - 10 guests* **\$40**  
*medium, 10 - 15 guests* **\$65**  
*large, 16 - 25 guests* **\$80**  
 Zucchini, squash, red onions, bell peppers asparagus with dijon vinaigrette and blue cheese dipping sauce.

**FRESH VEGETABLE CRUDITE** ..... *small, 5 - 10 guests* **\$40**  
*medium, 10 - 15 guests* **\$65**  
*large, 16 - 25 guests* **\$80**  
 Carrots, broccoli, zucchini, squash, asparagus, grape tomatoes, cauliflower with herb chevre dip.

**HERB CRUSTED TENDERLOIN** ..... *medium, 10 - 15 guests* **\$175**  
*large, 16 - 25 guests* **\$265**  
 Herb crusted tenderloin of beef cooked medium rare, thinly sliced and displayed on a platter. Accompanied with assorted dollar rolls and served with horseradish cream sauce and red onion marmalade.

**MEDITERRANEAN DIPPING** ..... *medium, 10 - 15 guests* **\$90**  
*large, 16 - 25 guests* **\$160**  
 Turkish grilled chicken skewers, hummus, baba ganoush, dolmas, assorted olives and raita sauce. Accompanied by grilled pita chips.

**PACIFIC RIM** ..... *medium, 10 - 15 guests* **\$90**  
*large, 16 - 25 guests* **\$160**  
 Skewers of Szechuan shrimp and red curried chicken, vegetable hand rolls, crunchy spring rolls, pickled ginger, wasabi and soy-scallion dipping sauce.

**PAN-ASIAN** ..... *medium, 10 - 15 guests* **\$90**  
*large, 16 - 25 guests* **\$160**  
 Vietnamese beef sate, lemon-grass shrimp, asparagus spears, gingered carrots and crispy wontons.

**PROVENCE GRILL** ..... *medium, 10 - 15 guests* **\$90**  
*large, 16 - 25 guests* **\$160**  
 Skewers of fire grilled shrimp and rosemary garlic chicken, grilled zucchini and sun-dried tomatoes, Belgian endive, marinated olives, herb chevre dip and roasted red pepper hummus.

**SMOKED NORWEGIAN SALMON/CAVIAR** ..... *small, 5 - 10 guests* **\$80**  
*medium, 11 - 15 guests* **\$125**  
*large, 16 - 25 guests* **\$200**  
*Caviar (market price)*  
 Served with chopped onions, chopped eggs, capers, crème fraiche, diced tomato, sliced baguette, N.Y. rye bread and crackers.

**TANGIER** ..... *medium, 10 - 15 guests* **\$90**  
*large, 16 - 25 guests* **\$160**  
 Curried beef skewers, morrocan chicken skewers, hummus, olive tapenade and pita chips.

**TOWN CENTER FRUIT** ..... *small, 5 - 10 guests* **\$40**  
*medium, 11 - 15 guests* **\$65**  
*large, 16 - 25 guests* **\$90**  
 A bountiful basket of assorted seasonal fresh fruits, sliced and garnished with seasonal berries and grapes.



## HORS D'OEUVRES – TEMPERATE

ARTICHOKE HEARTS STUFFED WITH CRAB DIP .....	<i>per dozen</i>	<b>\$36</b>
CURRIED BEEF.....	<i>per dozen</i>	<b>\$30</b>
DOLMAS .....	<i>per dozen</i>	<b>\$30</b>
HERB CRUSTED TENDERLOIN.....	<i>per dozen</i>	<b>\$36</b>
<i>With horseradish cream sauce served on crostini.</i>		
JUMBO BASIL PESTO SHRIMP SATÉ .....	<i>per dozen</i>	<b>\$36</b>
LEMONGRASS SHRIMP .....	<i>per dozen</i>	<b>\$36</b>
LOBSTER MEDALLIONS .....	<i>per dozen</i>	<b>\$36</b>
<i>With caviar aioli on crostini.</i>		
MOROCCAN CHICKEN .....	<i>per dozen</i>	<b>\$26</b>
ROSEMARY GARLIC CHICKEN.....	<i>per dozen</i>	<b>\$26</b>
SESAME SEARED TUNA .....	<i>per dozen</i>	<b>\$36</b>
<i>With wasabi cream on crostini.</i>		
SMOKED SALMON .....	<i>per dozen</i>	<b>\$28</b>
<i>With crème fraiche on crostini.</i>		
THAI RED CURRIED CHICKEN.....	<i>per dozen</i>	<b>\$26</b>
SZECHUAN SHRIMP.....	<i>per dozen</i>	<b>\$36</b>
TOMATO, BASIL AND MOZZARELLA CROSTINI .....	<i>per dozen</i>	<b>\$18</b>
TURKISH GRILLED CHICKEN .....	<i>per dozen</i>	<b>\$26</b>
TUSCAN CRUSTINI WITH MIXED OLIVE TAPENADE .....	<i>per dozen</i>	<b>\$18</b>
VEGETABLE HAND ROLLS.....	<i>per dozen</i>	<b>\$30</b>
VIETNAMESE BEEF SATÉ .....	<i>per dozen</i>	<b>\$28</b>
CUSTOM HORS D'OEUVRES PLATTER. ....	<i>per 3 dozen</i>	<b>\$90</b>
<i>Three dozen of your specially selected hors d'oeuvres.</i>		
THAI CHICKEN SPRING ROLLS. ....	<i>per dozen</i>	<b>\$30</b>
<i>With sesame ginger dipping sauce.</i>		

## HORS D'OEUVRES – A LA CARTE

### SPREADS / DIPS

CRAB DIP DISPLAY .....	<i>8 - 10 guests</i>	<b>\$65</b>
<i>Served with sliced baguette and crackers.</i>		
HUMMUS DISPLAY .....	<i>8 - 10 guests</i>	<b>\$45</b>
<i>Served with grilled pita and sliced baguette.</i>		
ROASTED RED PEPPER HUMMUS DISPLAY.....	<i>8 - 10 guests</i>	<b>\$55</b>
<i>Served with grilled pita and sliced baguette.</i>		
SPICY LOBSTER DIP DISPLAY.....	<i>8 - 10 guests</i>	<b>\$75</b>
<i>Served with sliced baguette and crackers.</i>		
SPINACH ARTICHOKE DIP DISPLAY .....	<i>8 - 10 guests</i>	<b>\$50</b>
<i>Served with sliced baguette and crackers.</i>		
WHEEL OF BRIE .....	<i>10 - 15 guests</i>	<b>\$55</b>
<i>With goat cheese and dried fruit.</i>		
<b>TO SERVE HOT</b>		
BAKED WHEEL OF BRIE.....	<i>10 - 15 guests</i>	<b>\$45</b>
BAKED WHEEL OF BRIE .....	<i>10 - 15 guests</i>	<b>\$55</b>
<i>With pesto or wild mushrooms.</i>		
QUESADILLA QUARTERS .....	<i>per dozen</i>	<b>\$30</b>
<i>Barbecue steak or chicken.</i>		
MINIATURE CHESAPEAKE BAY CRAB CAKES .....	<i>per dozen</i>	<b>\$18</b>
<i>With chipotle mayonnaise.</i>		
PARMESAN STUFFED ARTICHOKE HEARTS .....	<i>per dozen</i>	<b>\$26</b>
SPANAKOPITA .....	<i>per dozen</i>	<b>\$20</b>
<i>Phyllo dough with spinach and feta.</i>		
SHRIMP AND BASIL SPRING ROLLS .....	<i>per dozen</i>	<b>\$48</b>
<i>With sesame dipping sauce.</i>		
SPIEDINI STUFFED MUSHROOM CAPS .....	<i>per dozen</i>	<b>\$26</b>



## ENTRÉES

24-hour notice requested. Minimum of six guests.

### BEEF

**BEEF TENDERLOIN AND VEGETABLE KABOBS** ..... *per guest* **\$15.95**  
With pineapple teriyaki.

**HERB CRUSTED, GRILLED TENDERLOIN** ..... *per guest* **\$14.95**  
With red onion marmalade and manchego cheese.

**HERB CRUSTED, GRILLED 12 OUNCE K.C. STRIP** ..... *per guest* **\$15.95**

### CHICKEN

**BARBECUE CHICKEN BREAST** ..... *per guest* **\$7.25**

**BASIL PESTO CHICKEN BREAST** ..... *per guest* **\$7.75**

**BONELESS CHICKEN BREAST** ..... *per guest* **\$9.95**  
Stuffed with prosciutto ham, fontina cheese and fresh sage.

**HERB ROASTED HALF CHICKEN** ..... *per guest* **\$7.75**

### FISH

**GRILLED SALMON FILLET** ..... *per guest* **\$7.95**  
With orange rosemary glaze.

**GRILLED SWORDFISH** ..... *per guest* **\$15.95**  
With grape tomatoes and basil.

**HORSERADISH CRUSTED SALMON** ..... *per guest* **\$7.95**

**JUMBO LUMP CRABCAKE** ..... *per guest* **\$12.95**  
With chipotle mayonnaise.

**SESAME SEARED TUNA STEAK** ..... *per guest* **\$15.95**  
With wasabi cream and pickled ginger.

**SOY AND RED CHILI DIVER SCALLOP SATÉ** ..... *per guest* **\$13.95**

### PORK

**APRICOT GINGER GLAZED PORK TENDERLOIN** ..... *per guest* **\$9.25**

**DOUBLE-CUT BARBECUE PORK CHOP** ..... *per guest* **\$8.95**

# DESSERTS

24-hour notice required. Minimum of six guests.

## CAKES & TARTS

• Carrot Cake	9"	<b>\$40</b>	<i>slice</i>	<b>\$5</b>
• Chocolate-Raspberry Layer Cake	9"	<b>\$40</b>	<i>slice</i>	<b>\$5</b>
• Chocolate-Mousse Cake	9"	<b>\$40</b>	<i>slice</i>	<b>\$5</b>
• Flourless Chocolate Torte	9"	<b>\$40</b>		
• Fresh Fruit Vanilla Tart	9"	<b>\$30</b>	<i>slice</i>	<b>\$5</b>
• German Chocolate Cake	9"	<b>\$40</b>		
• Key Lime Tart	9"	<b>\$30</b>	<i>slice</i>	<b>\$5</b>
• New York Cheesecake	9"	<b>\$40</b>		
• Peach Almond Tart	9"	<b>\$30</b>		
• Pear Almond Tart	9"	<b>\$30</b>	<i>slice</i>	<b>\$5</b>
• Pecan Praline Carrot Cake	9"	<b>\$40</b>		
• Tiramisu	<i>whole</i>	<b>\$40</b>	<i>half</i>	<b>\$20</b>
• Lemon Raspberry Cake	9"	<b>\$40</b>	<i>slice</i>	<b>\$5</b>
• Vanilla Layer Cake	9"	<b>\$40</b>	<i>slice</i>	<b>\$5</b>

## INDIVIDUAL DESSERTS

• Cherry Tart	<i>each</i>	<b>\$6</b>
• Chocolate Dipped Coconut Macaroons	<i>dozen</i>	<b>\$36</b>
• Chocolate Dipped Strawberries	<i>dozen (seasonal)</i>	<b>\$30</b>
• Chocolate Pots de Crème	<i>each</i>	<b>\$4.50</b>
• Crème Brulee	<i>each</i>	<b>\$4.50</b>
• French Coconut Tart	<i>each</i>	<b>\$6</b>
• Key Lime Tart	<i>each</i>	<b>\$6</b>
• Lemon Bars	<i>each</i>	<b>\$3.50</b>
• Lemon Curd Tart	<i>each</i>	<b>\$6</b>
• Oatmeal Berry Bars	<i>each</i>	<b>\$3.50</b>
• Panna Cotta	<i>each</i>	<b>\$4.50</b>
• Peach Almond Tart	<i>each</i>	<b>\$6</b>
• Pear Almond Tart	<i>each</i>	<b>\$6</b>
• Fresh Fruit Vanilla Tart	<i>each</i>	<b>\$6</b>

## PLATTERS

• Assorted fresh baked brownies, cookies and macaroons	<i>small, 10 - 15 guests</i>	<b>\$40</b>
	<i>large, 16 - 25 guests</i>	<b>\$70</b>
• Assorted fresh baked cookies and biscotti	<i>small, 10 - 15 guests</i>	<b>\$40</b>
	<i>large, 16 - 25 guests</i>	<b>\$70</b>
• Sheet cakes, personalized cakes and specialty dessert platters available with 48 hours notice. Prices may vary with specific decorating needs.	<i>quarter sheet cake, 25 - 30 guests</i>	<b>\$75</b>
	<i>half sheet cake, 50 - 60 guests</i>	<b>\$95</b>
	<i>full sheet cake, 100 - 120 guests</i>	<b>\$150</b>

Note: Price includes your dessert platter displayed on our signature willow tray and includes all disposable plates, napkins and utensils. Prices do not include \$25 delivery fee outside of a 20 mile radius of our store; and minimum of six persons. Forty-eight hours notice required for all cancellations. Prices subject to change without notice.



# BEVERAGES

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**BOTTLED JUICES** ..... *each* **\$2.75**

- Nantucket Nectars (assorted flavors)

**BOTTLED TEA** ..... *each* **\$3.25**

- The Republic of Tea (assorted flavors)
- Tea's Tea (assorted flavors)

**ODWALLA FRESH SQUEEZED ORANGE JUICE** ..... *1 gallon, 10 guests* **\$16**

**MINERAL WATERS**

- Dean & DeLuca spring water *500 ml bottle, each* **\$2**
- Fiji Spring Water *500 ml bottle, each* **\$2**
- San Pellegrino Sparkling Water *500 ml bottle, each* **\$3.95**
- Tynant Water, Still or Sparkling *1L bottle, each* **\$5.95**

**SOFT DRINKS**

- Pepsi® *each* **\$1.50**
- Diet Pepsi® *each* **\$1.50**
- Sierra Mist® *each* **\$1.50**
- Loring® Sparkling (Lemon, Lime and Orange Aide) *each* **\$3**
- Orangina *each* **\$1.50**
- Stewart's Fountain Classics (assorted flavors) *each* **\$1.75**

