

Welcome to Reto's Kitchen,

Where we prepare homemade gourmet food for all your catering events.

Many of our dishes are available for pickup, however, you must order ahead of time so we can plan, shop and cook for you.

Just give us a call, and we will do our best to make your wish happen.

We are glad to prepare special requests and we have many other recipes than those listed here.

Thank you, and Bon Appetit!

Chef Reto

Table of contents

Hors D'Oeuvres for pickup or parties –
pages 1 – 2

Brunch – Page 3

Dinner Buffets – pages 4- 5

Dinner entrees for pickup or parties – page
6

Stations – page 7

Side Dishes – page 8

Salads and Soups – page 9

Desserts – page 10

Hors d'Oeuvres

Chicken

Thai-Marinated Grilled Satays with Peanut Sauce \$60 for 60 pieces

Jerk Skewers with Mango-Rum dipping sauce \$60 for 60 pieces

Grilled Tandoori Skewers with Raita \$60 for 60 pieces

Chicken Saltimbocca Bites with Sage and Prosciutto \$60 for 48 pieces

Beef, Pork & Lamb

Roasted Beef Tenderloin Platter includes Horseradish Sauce, Grain Mustard and soft rolls, cooked medium rare* \$200 (serves 16)

Mini Steak Sandwiches with Arugula and Horseradish 40 pieces, \$70

Swedish Meatballs made with beef and pork, in cream sauce \$90 for 90 meatballs

Asian Beef Meatballs, in Garlic Hoisin sauce \$72 for 72 meatballs

Sweet Potato Prosciutto Ham Biscuits 50 pieces for \$50

Shrimp

Shrimp Cocktail with house-made cocktail sauce, garnished with fresh lemons, & parsley \$100 for 60 shrimp

Reto's Provençale Marinated Shrimp in white wine-Dijon vinaigrette with fresh herbs and lemon, served with lemon wedges \$86 for 48 pieces of shrimp

Bacon-Wrapped Shrimp \$116 for 50 pieces

Shrimp Spoons with warm spice, avocado and, orange segments, served in a Chinese-style spoon \$64 for 48 pieces

Crab, Lobster

Maryland-Style Crab Cakes with mild Cajun-style remoulade \$108 for 48 pieces

Baked Crab Dip with house-made crostini and assorted crackers \$60 per pan

Lobster Mac & Cheese Cupcakes creamy and bite-sized \$72 for 48 cupcakes

Hors d'Oeuvres

Salmon

Smoked Salmon Platter with capers, red onion, chopped egg, cream cheese, lemon wedges, house-made crostinis and assorted crackers \$110 for one side

Smoked Salmon & Dilled Goat Cheese Parfaits served in clear, plastic shot glasses & garnished with fresh dill and capers \$46 for 24 parfaits

Reto's Signature Smoked Salmon & Leek Tartlets in flaky mini phyllo shells \$65 for 45 tartlets

Poached Scottish Salmon Platter with Lemon and Dill, capers, red onion, chopped egg, cream cheese, lemon wedges, house-made crostinis and assorted crackers, cooked medium rare* \$110 for one side

Cheese Dishes

Classic Cheese Tray Vermont cheddar, Aged Provolone, Manchego, apricots, Marcona almonds & crackers \$42 (serves 15)

Charcuterie platter Prosciutto, Salami, Manchego, Aged Provolone, Pickles, Jam \$80 (serves 15)

Caprese Skewers with Fresh Mozzarella, Grape Tomato and Fresh Basil \$50 for 40 pieces

Spinach & Artichoke Dip with crostinis & crackers \$50 (serves 30)

Goat Cheese & Fig Jam Crostinis \$50 for 30 pieces

Parmesan Pistachio Crisps with goat cheese mousse \$48 for 24 crisps

Pear and Gorgonzola Crostinis with Bacon and Walnuts \$50 for 30 pieces

Mini Tomato -Cheese Pies \$58 for 30 pieces

Apricot Medallions with Manchego Cheese and Marcona Almonds (GF) \$26 for 20 pieces

Mac and Cheese Cupcakes \$66 for 48 pieces

Tuna

Seared Tuna with Curried Onion Jam served on sesame cracker, served rare* \$48 for 30 pieces

Sesame-Crusted Tuna with Wasabi-Citrus Aioli served on fresh cucumber slices, served rare* \$60 for 30 pieces

Thai Tuna Tartare with lime and cilantro, on crispy wonton squares, served raw* \$65 serves 15

Eggs

Classic Deviled Eggs with Paprika \$58 for 48 pieces

Deviled Eggs with Shrimp & Parsley \$88 for 48 pieces

Confetti Deviled Eggs with red, yellow & green bell pepper \$66 for 48 pieces

Vegetables & Fruit

Prosciutto-Wrapped Asparagus with goat cheese \$66 for 40 pieces

Herb Crêpe-Wrapped Asparagus with tarragon béarnaise \$58 for 36 pieces

Mushrooms Stuffed with Goat Cheese and Rosemary \$52 for 40 pieces

Mini Quiches with Mushroom & Leek \$65 for 40 pieces

Baby Potatoes stuffed with Cheddar, Scallions & Chipotle (GF) 60 pieces for \$72

Baby Potatoes stuffed with Bacon and Gruyere (GF) 60 pieces for \$72

Fresh Fruit Platter or Mixed Fruit Bowl pineapple, seasonal melon, berries & kiwi \$50 serves 30

Vegetable Crudité Platter with choice of two dips (ranch, blue cheese, béarnaise or creamy curry), carrots, grape tomatoes, broccoli, cauliflower and zucchini \$55 serves 45

Crudité Shot Glasses with Lemon-Feta Dip 24 pieces for \$56

Grilled Marinated Vegetable Platter with zucchini, yellow squash, red bell pepper, mushrooms and asparagus \$70 serves 25

Tomato Canapés with lemon-basil aioli on whole wheat toast rounds \$58 for 48 pieces

Chilled Spinach-Feta Dip with pita chips \$52 (serves 30)

Deep Dish Spanakopita Pie with Spinach and Feta \$62 (serves 30)

Brunch Dishes

Muffins strawberry, blueberry, banana nut \$24 per dozen, minimum two dozen per item

Breakfast pastries Croissants, almond croissants, Sweet brioche \$24 per dozen, minimum two dozen per item

Mini biscuits with assorted jams and butter \$40 for 3 dozen

Mini sweet potato biscuits with Prosciutto ham \$40.00 for 3 dozen

Mini sausage biscuits \$43.00 for 3 dozen

Casseroles

(V)Spinach and Gruyère strata

Italian baked egg casserole with cheese and layers of bread

\$46 half pan (serves 12)

Sausage, mushroom, and mozzarella strata

\$48 half pan (serves 12)

(V)French toast casserole with pecans

\$38 half pan (serves 12)

(V)Bread Pudding with Vanilla Sauce

\$50 half pan (serves 20)

Sausage egg and cheese casserole

\$32 half pan (serves 10)

Sausage bacon and cheese casserole

\$50 half pan (serves 15)

(GF)Potato frittata with prosciutto and Gruyère

\$35 (serves 10)

(V)Ratatouille casserole

\$31 (serves 10)

Quiches

Quiche Lorraine with Bacon and Gruyère \$24 (serves 6)

Quiche with Tomatoes and Gruyère \$24 (serves 6)

Fruit

Mini fruit, yogurt, and granola parfaits in small disposable shot glasses with tiny spoons, \$40 for 30 pieces

Fresh Fruit Platter or Mixed Fruit Bowl pineapple, seasonal melon, berries & kiwi \$59 (serves 35)

Brunch Stations

Omelet station: Chef attended \$20 per person (staffed)

Omelets prepared to order by a Chef at your event
Ham, bacon, cheddar, diced tomatoes, red bell peppers, sautéed onions, sautéed mushrooms

Crêpe station: Chef Attended \$22 per person (staffed)

Crepes prepared to order by a Chef at your event
Savory: ham, cheddar, tomatoes, chicken, mozzarella, pesto
Sweet: Nutella, banana, Belgian chocolate, berries, whipped cream

Beverages

Please contact us for our beer and wine menu.

Sweet or Unsweetened Iced Tea \$8 (serves 12)

Reto's Fresh Lemonade \$8 per gallon (serve 12)

Ice \$5 per 10-pound bag (delivery/ staffed events only)

Compostable Cups \$3 for 20 cups (12oz)

Orange juice \$10 per half gallon, (serves 10)

Coffee includes disposable cups, sweeteners, half and half \$21 per gallon (serves 12)

Dinner Buffets

for 10 guests

French Menu 1 \$25 per person

Chicken Breast with French Tarragon Shallot Sauce
Provençale Beef Daube Stew with Tomatoes, Olives and Orange Zest
Roasted Potatoes with Garlic and Rosemary
Tian Vegetable Gratin with herbes de Provence, Zucchini, Yellow Squash and Tomatoes
Provençale Salad with Green Beans, Grape Tomatoes, French Shallot Vinaigrette
Rolls and Butter

French Menu 2 \$26 per person

Coq Au Vin – Braised in Red Wine with Mushrooms and Bacon
Beef Tips Stroganoff with Mushrooms
Egg Noodles
French Glazed Carrots with Butter and Parsley
Lettuce with Roasted Beets, Goat Cheese, French Dijon Vinaigrette
Rolls and Butter

French Menu 3 \$24 per person

French Chicken Fricassee with Mushroom White Wine Sauce
Beef Burgundy Braised in Red Wine with Mushrooms and Bacon
Egg Noodles
Green Beans and French Glazed Carrots
Salad with Dried Cherries, Blue Cheese, Walnuts, Red Onion, Honey Balsamic Dressing
Rolls and Butter

Italian Menu 1 \$24 per person

Chicken Scaloppini Marsala with Mushrooms, over Penne Pasta
Beef and Sausage Lasagna
Or Vegetarian Spinach Lasagna
Roasted Zucchini and Squash with Herbs
Garden Salad with Cucumber, Carrots, Tomatoes, Balsamic Vinaigrette and Ranch Dressing
Rolls and Butter

Italian Menu 2 \$26 per person

Chicken Scaloppini Piccata with Lemon Caper Sauce
Shrimp Fra Diavolo with Red Pepper, Tomatoes, White Wine, Oregano and Basil
Spaghetti Pasta
Braised Cauliflower with Garlic and Tomatoes
Caesar Salad with Parmesan, Garlic Croutons, Caesar dressing
Rolls and Butter

Italian Menu 3 \$26 per person

Chicken with Sun Dried Tomato Pesto Cream
Italian Braised Beef Short Ribs
Polenta with Parmesan (Yellow Grits)
Roasted Zucchini and Squash with Herbs
Caesar Salad with Parmesan, Garlic Croutons, Caesar dressing
Rolls and Butter

American Menu 1 \$24 per person

Pecan Crusted Chicken with Honey Cream Sauce
Grilled Flank Steak with Horseradish Sauce
Buttermilk Mashed Potatoes
Green Beans and Roasted Yellow Squash
Salad with Cranberry, Feta Cheese, Sliced Almonds, Honey Balsamic Dressing
Rolls and Butter

American Menu 2 \$26 per person

Grilled Marinated Chicken Breast
Shrimp and Grits, Mushrooms, Bacon, and Sherry Sauce
Slow Cooked Yellow Grits with Cheddar
Yellow squash Casserole
Garden Salad with Cucumber, Carrots, Tomatoes, Homemade Ranch Dressing
Rolls and Butter

Dinner Buffets

for 10 guests

Barbecue \$24 per person

Slow Roasted Smoked Pulled Pork

Grilled Marinated Chicken Breasts

Lexington Vinegar sauce, South Carolina Mustard Sauce,
Smoky Barbecue Sauce

Sandwich Rolls

Cole Slaw with Chipotle

Potato Salad with Dill

with

Pasta Salad with Buttermilk Dressing and Baby Spinach

Or Broccoli Slaw with Almonds

Or Fresh cut fruit

Additional Options:

Vegetarian: smoky roasted mushrooms and caramelized
onions with BBQ spices, \$42 serves 10

Sweet and Savory Corn pudding

Mac and Cheese

Yellow Grits with Cheddar

Asian Menu 1 \$26 per person

Yellow Chicken Coconut Curry

Salmon Teriyaki

Steamed Jasmine Rice

Asian Sautéed Zucchini, Yellow Squash, Onions and Carrots

Asian Broccoli Slaw with Crispy Noodles and Almonds

Asian Menu 2 \$25 per person

Thai Ginger Chicken

Beef Flank Steak Teriyaki

Steamed Jasmine Rice

Asian Spicy Green Beans with Sesame

Salad with Napa Cabbage, Spinach, Carrots, Cucumber, Red
Bell Peppers, Thai Lime Dressing

Greek Menu \$26 per person

Roast Leg of Lamb with Parsley and Garlic, Piquant Caper
Sauce

Greek Style Shrimp with Tomatoes, Garlic, Lemon and Feta

Roasted Potatoes with Garlic and Rosemary

Green Beans with Tomatoes and Basil

Greek Salad with Cucumber, Tomato, Red Onion, Feta, Olives,
Greek Lemon Herb Dressing

Rolls and Butter

Spanish Menu \$23 per person

Spanish Paella with Shrimp, Chicken and Chorizo

Green Beans with Tomatoes

Orange and Manchego Salad with Almonds, Spicy Orange
Dressing

Rolls and Butter

Moroccan Menu \$25 per person

Moroccan Marinated Roasted Cornish Hens

Lamb Tagine with Apricots and Honey

Whole Wheat Couscous

Vegetable Couscous Stew with Chickpeas

Lettuce with Moroccan Carrot and Orange Salad

Rolls and Butter

Latin Menu \$26 per person

Chicken Enchiladas with Cheddar and Red Sauce

Cilantro Lime Shrimp

Black Beans and Rice

Mexican Salad with Red Onion, Tomatoes, Cucumber,
Cheddar, Cilantro Lime Dressing

Rolls and Butter

Entrées

Available for pickup

Chicken

Chicken Pot Pie with peas & carrots, \$80 (serves 8)

Chicken Normandy with mushrooms in cognac-cream sauce, served with egg noodles, \$80 (serves 8)

Pecan-Crusted Chicken Breast with honey-orange cream sauce, basmati rice on the side \$90 (serves 8)

Chicken with French Tarragon-Shallot Sauce with basmati rice on side, \$100 (serves 10)

Chicken Piccata with lemon-caper sauce and buttered penne on the side, \$80 (serves 8)

Beef, Pork

Beef and Sausage Lasagna \$90 (serves 10)

Beef Burgundy with red wine, mushrooms and bacon, served over egg noodles \$120 (serves 12)

Provençale Beef Daube Stew with Tomatoes, Olives and Orange Zest, with Roasted Potatoes \$120 (serves 12)

Beef Tips in Cognac-Mustard Sauce served with egg noodles \$122 (serves 10)

Beef Tips Stroganoff with Mushrooms, with Egg Noodles \$120 (serves 10)

Braised Beef Brisket with Kentucky Bourbon sauce, buttermilk mashed potatoes on the side \$120 (serves 12)

Seafood

Greek Style Shrimp Scampi with tomatoes, feta, lemon & parsley with orzo pasta \$96 (serves 8)

Shrimp Fra Diavolo with Red Pepper, Tomatoes, White Wine, Oregano and Basil, with spaghetti \$96 (serves 8)

Shrimp and Grits, Mushrooms, Bacon, and Sherry Sauce, with Slow Cooked Yellow Cheese Grits \$108 (serves 8)

Herb-Crusted Scottish Salmon with garlic-tomato confit, brown basmati rice on the side \$124 (serves 8)

Vegetarian

Spinach Lasagna with mushrooms \$80 (serves 10)

Sweet Potato & Cashew Korma with seared tofu, coconut-basmati rice on the side \$80 (serves 8)

Moroccan Vegetable couscous stew with chickpeas, with wheat couscous \$80 (serves 8)

African Vegetable Stew with Chickpeas, with Steamed Jasmine Rice \$80 (serves 8)

Chicken with Sun Dried Tomato Pesto Cream, with Penne Pasta, \$80 (serves 8)

Coq Au Vin braised in red wine with mushrooms, bacon & pearl onions, served with egg noodles, \$85 (serves 8)

Chicken Tikka Masala with Creamy Tomato Sauce, with Basmati Rice \$80 (serves 8)

Moroccan marinated roasted Cornish Hen, with Wheat couscous \$100 (serves 8)

Beef Flank Steak Teriyaki, Jasmine Rice \$90 (serves 8)

Beef Tenderloin Medallions with Sauce Diane, with Egg Noodles \$190 (serves 8)

Pork Tenderloin Medallions with dried cherries, rosemary-port sauce, Gorgonzola polenta on the side, \$100 (serves 10)

Provençal Garlic Herb Roasted Pork Tenderloin with Tomato Sauce, with Penne Pasta \$100 (serves 10)

Pork Tenderloin with Mustard Maple Glaze, with Mashed Sweet Potatoes \$100 (serves 10)

Pecan Crusted Scottish Salmon Filet with Honey Orange Cream Sauce, with Basmati Rice \$124 (serves 8)

Greek Style Mahi Mahi with Lemon and Feta, with Roasted Potatoes \$110 (serves 8)

Maryland-Style Crab Cakes served with Cajun remoulade \$100 for 12 cakes (serves 6-10)

Black Bean Cakes with Pico de Gallo Salsa, with Basmati Rice \$80 (serves 8)

Eggplant parmesan with tomato sauce and mozzarella \$80 (serves 8)

Buffet stations

Roasted Beef New York Strip Loin with horseradish sauce and grain mustard, baguette & rolls, cooked medium rare* \$170 serves 15

Roasted Beef Tenderloin with horseradish sauce, baguette & rolls, cooked medium rare* \$200 serves 9

Porcini-Crusted Roasted Beef Tenderloin, with truffled red wine demi-glace, baguette & rolls, cooked medium rare* \$220 serves 9

Prime Rib of Beef with horseradish sauce, grain mustard, baguette & rolls, cooked rare* \$240 serves 15

Prosciutto & Sage-Stuffed Turkey Breast with Grand Marnier cranberry sauce \$90 serves 8

Roast Leg of Lamb with Parsley & Garlic with aioli, piquant caper sauce, baguette & pita, cooked medium* \$90 serves 8

Porchetta: Slow-Roasted Pork Loin Wrapped in Pork Belly with marinara sauce, baguette & rolls \$240 serves 15

Mashed Potato Bar with sour cream, cheddar, Gruyere, bacon, scallions & sliced jalapeños \$100 serves 10

Grilled Cheese Bar: Pimento, Bacon, Mozzarella, Vermont Cheddar, Rosemary Ham, Mustard Spreads, Fig Jam, Whole Wheat and White Toast, Butter \$140 serves 10

Blini Station: Buckwheat blinis made to order; with smoked salmon, minced red onions, chopped boiled egg, capers & lemon \$120 serves 10

Fajita Station: Choice of two proteins (chicken, pulled pork pastor, black beans or flank steak), small tortillas, guacamole, lettuce, salsa and spicy crema. \$180 serves 10

Gourmet Petite Dessert Station: chef's trio of bite sized desserts

Side Dishes

Starch Side Dishes

French Potato Gratin with Gruyère cheese \$32 (serves 4)
Buttermilk-Chive Mashed Potatoes \$22 (serves 6)
Creamy Garlic Mashed Potatoes \$23 (serves 6)
Pan Fried Risotto Cakes \$32 (serves 6)
Sweet & Savory Corn Pudding \$50 (serves 12)
Jalapeño Corn Pudding \$50 (serves 12)
Roasted Potatoes with Garlic and Rosemary \$22 (serves 6)
Basmati and Wild Rice \$20 (serves 6)
Brown Basmati Rice \$20 (serves 6)
Mashed Sweet Potatoes \$22 (serves 6)

Slow Cooked Yellow Grits with Cheddar \$28 (serves 6)
Polenta with Parmesan \$24 (serves 6)
Quinoa Pilaf \$22 (serves 6)
Mac and Cheese \$48 (serves 12)
Sesame Red Lentils with Scallions \$46 (serves 12)
French Green Lentils with Onions \$26 (serves 6)
German-Style Warm Potato Salad with bacon, grain mustard and dill \$38.00 (serves 8)
Twice Baked Potatoes with Cheddar and scallions \$48.00 (serves 8)

Vegetable Side Dishes

Asparagus with Balsamic Reduction \$44 (serves 8)
Asparagus with Lemon Garlic Gremolata \$50 (serves 8)
Baby Bok Choy with ginger & garlic \$44 (serves 8)
Maple-Roasted Brussels Sprouts \$44 (serves 8)
French Glazed Carrots with butter & parsley \$44 (serves 8)
Green Beans with brown butter & almonds \$44 (serves 8)
Grilled Seasonal Vegetables with Herbes de Provence \$78 (serves 15)
Ratatouille with Eggplant, Zucchini and Tomato \$58 (serves 8)
Reto's Herbed Trian Provençale with garlic, fresh tomatoes, zucchini & yellow squash \$72 (serves 12)
Roasted Broccoli and Cauliflower with Turmeric and Warm spices \$44 (serves 8)
Braised Cauliflower with Garlic and Tomatoes \$48 (serves 8)
Asian Spicy Green Beans with Sesame \$44 (serves 8)
Green Beans Stewed with Tomatoes, Basil \$44 (serves 8)

Southern Green Beans with Bacon and Onions \$44 (serves 8)
Garden Peas with Sautéed Shallots and Thyme \$40 (serves 8)
Green Beans and French Glazed Carrots \$48 (serves 8)
Green Beans and Roasted Yellow Squash \$48 (serves 8)
Roasted Zucchini, Squash and Red Bell Pepper with Herbes de Provence \$48 (serves 8)
Collard Greens with Bacon and Onion \$50 (serves 8)
Steakhouse Style Creamed Spinach \$50 (serves 8)
Creamy Parmesan Spinach and Artichoke Gratin \$56 (serves 8)
Roasted Root Vegetables: sweet potatoes, carrots, turnips, butternut squash, beets \$54 (serves 8)
Roasted Butternut Squash with Herbes de Provence \$50 (serves 8)
Asian Sautéed Vegetables: Zucchini, Yellow Squash, Onions and Carrots \$50 (serves 8)
Yellow Squash Casserole \$50 (serves 8)

Salads - buffets and pickup

Garden with cucumber, tomatoes and carrots, balsamic vinaigrette \$37 (serves 14)

Greek with cucumber, tomato, red onions, feta, olives, lemon-herb vinaigrette \$39 (serves 14)

Classic Caesar with shaved parmesan, garlic croutons, creamy Caesar dressing \$39 (serves 14)

Cherries & Gorgonzola with toasted walnuts, red onions and honey-balsamic vinaigrette \$39 (serves 14)

Cranberries & Feta with toasted almonds and honey-balsamic vinaigrette \$39 (serves 14)

Pear & Walnut Roasted Pears, Gorgonzola Cheese, Toasted Walnuts, Lemon Vinaigrette \$39 (serves 14)

Fresh Orange & Manchego Cheese with toasted almonds and mildly spiced Harissa-Orange vinaigrette \$46 (serves 14)

Asian Broccoli Slaw with sesame oil vinaigrette, red bell peppers, toasted almonds and crisp noodles \$54 (serves 14)

Seasonal Fruit Salad pineapple, melon, berries, grapes & kiwi \$68.00 (serves 20)

Mixed Salads

Creamy Chipotle Coleslaw \$32 (serves 15)

Pesto Farfalle Pasta Salad with red onions, peas & fresh lemon zest \$48 (serves 15)

Watermelon & Jicama salad with cucumber, tossed with fresh lime juice, basil, cilantro and mint \$42 (serves 20)

Southern-Style Creamy Potato Salad with bacon and cheddar \$44 (serves 20)

French Lentil Salad with fresh herbs, green leaf lettuce and goat cheese \$44 (serves .12)

Buttermilk-Feta Pasta Salad with organic fresh spinach \$36 (serves 16)

Soups

Carrot-Ginger coconut \$54 for 6 pints

Chicken & Bacon Corn Chowder \$62 for 6 pints

Reto's Creamy Mushroom \$64 for 8 pints

Butternut Squash Soup with Apples and Garam Masala \$64 for 8 pints

Butternut Squash Soup with Thai red Curry \$64 for 8 pints

Black Bean Soup with Chipotle \$64 for 8 pints

Curried Lentil Soup \$64 for 8 pints

Minestrone with Italian Sausage \$62 for 6 pints

Vichyssoise Cold Potato Leek Soup \$58 for 5 pints

Chicken and Sausage Gumbo, with or without Okra \$70 for 7 pints

Desserts

Classic Desserts

Banana Pudding with meringue topping \$64 (serves 15)

Carrot Cake with cream cheese frosting \$64 (serves 15)

Tiramisu with Italian mascarpone & dark rum, in disposable wine cups or in pan \$64 (serves 10)

Reto's Tarte Tatin, a French apple pie with vanilla bean crème Anglaise on the side \$42 (serves 8)

Coconut Cake with sweet cream frosting \$60 (serves 12)

Lemon Bars with shortbread crust \$42 for 20 bars

Bread Pudding with cinnamon and warm vanilla cream sauce \$48 (serves 15)

Bourbon Pecan Pie \$27 (serves 6)

Lemon Meringue Pie \$27 (serves 6)

Chocolate cake with Chocolate Frosting \$50 (serves 15)

Pineapple Upside Down Cake \$54 (serves 15)

Blueberry Pie \$20 (serves 8)

Flourless Chocolate Cake with Raspberry Coulis \$40 (serves 10)

Petite Desserts

Mini Flourless Chocolate Cakes with Raspberries \$54 for 36 pieces

Mini Flourless Chocolate Cakes with Mexican Spices \$50 for 36 pieces

Belgian Chocolate Mousse with Espresso Bean in edible chocolate shell \$78 for 60 pieces

Belgian Chocolate Mousse with Candied Orange in edible chocolate shell \$78 for 60 pieces

Belgian Chocolate Mousse with Fresh Raspberry in edible chocolate shell \$78 for 60 pieces

Almond Macaroon Cookies \$44 for 30 pieces

Mini Lemon Tartlets in shortbread shell with whipped cream topping \$56 for 30 pieces

Mini Key Lime Tartlets in shortbread shell with whipped cream and toasted coconut topping \$56 for 30 pieces

Mini French Fruit Tartlets with Vanilla Pastry Cream, Raspberries, Kiwis, Blueberries \$56, 24 pieces

French Pear and Almond Tartlets \$60, 36 pieces

Assorted French Macarons \$60 for 36 pieces

Chocolate Chip Cookies \$64 for 40 cookies

Banana Pudding Shots - Whipped Cream, Wafers Crumbs (in a shot glass) \$70, 40 pieces

Mini Gingerbread Squares with Grand Marnier Chantilly Cream \$54 for 36 pieces