



Price lists

Prices subject to change without notice

All items are customizable for dietary needs or for personal preference. Contact our Chef to create new items

APPETIZERS

Price

**Our appetizers are priced per serving

Appetizers- I

Bronze Package: <i>Choose any 3 appetizers from the "Appetizers-I" category</i>	\$5.99
<i>additional appetizers will be \$1.99 each</i>	
Tomato Bruschetta: <i>roasted Crostini with fresh tomatoes, basil and mozzarella cheese</i>	\$2.29
Focaccia Bread: <i>handmade herbed Focaccia bread</i>	\$2.29
Chips & Mango Salsa: <i>handmade mango salsa with blue, yellow and green Tortilla chips</i>	\$2.29
Handmade meatballs: <i>"from-scratch" meatballs with choice of one sauce. Sauce options may include barbacoa, teriyaki, sweet chile, classic marinara</i>	\$2.29
Risotto Cakes: <i>creamy and cheesy risotto cups sprinkled with Pancetta and melted smoked Gouda cheese</i>	\$2.29
Tortellini Skewers: <i>red, plain, and green tortellini on a knotted skewer with roasted red peppers and a spinach leaf. Marinated in our house made French Vinaigrette (served cold)</i>	\$2.29
Petite Cupcakes: <i>fluffy cupcakes topped with a swirl of flavored whipped cream. Flavors like dulce de leche, mango, lime, etc</i>	\$2.29
Full Cupcakes: <i>traditional moist cupcakes with a swirl of flavored whipped cream. Flavors like mango, chocolate, guava, etc</i>	\$2.29
Handmade Brownies: <i>thick and fudgery brownies with frosting. Comes in original, Oreo, Rocky road, mint, etc.</i>	\$2.29
Cookie Bar: <i>classic cookie in bar form. Flavors like: peanut butter, chocolate chip, sugar cookie, etc</i>	\$2.29
Meringue Stars: <i>any color meringue stars, garnished with edible glitter</i>	\$2.29
Chocolate & Candy covered Marshmallows: <i>jumbo marshmallows covered in milk and white chocolate with crushed candies designed to match your colors</i>	\$2.29

Appetizers- II

Silver Package: <i>Choose any 3 appetizers from the "Appetizers-II" category</i>	\$7.99
<i>additional appetizers will be \$2.49 each</i>	
Mini Mac 'n' Cheese: <i>Mac 'n' Cheese in a Ramekin topped with buttery Panko crumbs</i>	\$2.69
Sea Salt Wontons: <i>wontons with herbed cheese, roasted red pepper, and Balsamic reduction</i>	\$2.69
Stuffed Mushroom Caps: <i>sausage, smoked gouda, Parmesan, breadcrumbs, and herbs stuffed into Button mushrooms, then drizzled with butter</i>	\$2.69



Fruit Trays: <i>fresh fruit displays featuring melons, strawberries, grapes, kiwis, berries, and pineapple</i>	\$2.69
Pork Quesadilla: <i>warm shredded pork with red and green peppers melted together with cheese</i>	\$2.69
Scalloped Potatoes: <i>from scratch layered scalloped potatoes with heavy cream, four cheeses, in a Ramekin, garnished with fresh chopped herbs</i>	\$2.69
Prosciutto-wrapped Melon Balls: <i>melon spheres wrapped in prosciutto on a skewer with a Balsamic reduction and basil Chiffonade for garnish</i>	\$2.69
Chicken or Beef Satay with sauce: <i>chicken or beef on a knotted bamboo skewer with accompanying sauce</i>	\$2.69
Focaccia Bread Sandwiches: <i>in house baked herb Focaccia bread with turkey, Muenster cheese and crisp romaine lettuce</i>	\$2.69
Hot Wings with sauce: <i>spicy and tangy BBQ wings and accompanying sauce. Flavors like original, honey, Bleu cheese</i>	\$2.69
Prosciutto-wrapped Asparagus: <i>grilled, Prosciutto-wrapped asparagus spears (seasonal)</i>	\$2.69
Pulled Pork Slider: <i>slow roasted pork with a sweet barbacoa sauce, layered on a handmade mini Kaiser roll. Served with optional "Diablo Onions" on the side - these are super spicy caramelized onions for the brave at heart.</i>	\$2.69
Cheeseburger: <i>modernized cheeseburger with Muenster cheese and garden-fresh romaine lettuce</i>	\$2.69
Strawberry Bruschetta: <i>slightly sweet diced strawberries on a roasted Baguette, savory cream cheese and drizzled with a Balsamic reduction</i>	\$2.69
Spinach Artichoke Dip with Crackers (gluten free option): <i>warm, three cheese spinach artichoke dip with an assortment of crackers</i>	\$2.69
Beef and Sausage Slider: <i>beef and sausage with herbed cheese on a knotted sesame Kaiser roll</i>	\$2.69
Buttery Pinyons: <i>pine nuts, golden raisins, and kale resting on a buttery Baguette slice with a Bleu cheese spread</i>	\$2.69
Feta Cucumber Rolls: <i>seasoned feta in cucumber with chopped bacon</i>	\$2.69
Potato Bites: <i>mini sea salt baked potatoes with Boursin cheese and chives</i>	\$2.69
Pork Crostini: <i>marinated pork tenderloin medallions, caramelized onions, and sage whipped cream on a toasted bread round</i>	\$2.69
Mini Pie Cubes: <i>any flavor pie cubes with a crumb base, served with a 4" fork</i>	\$2.69
Apple-Cranberry Crisp: <i>Served warm in a rustic mini pie tin or in elegant white ramekins, with a touch of cinnamon, and accompanied by a handmade vanilla bean gelato.</i>	\$2.69
Mini "Killer Chocolate Cakes": <i>dense dark chocolate with a milk chocolate French mousse icing</i>	\$2.69
Éclairs: <i>from scratch éclairs filled with French pastry cream and drizzled with a dark chocolate Ganache</i>	\$2.69
Pineapple watermelon Sorbet: <i>watermelon-pineapple sorbet served in a crystal martini glass with a sour sugar rimmer and a cookie Tuile</i>	\$2.69



Handmade Parfaits: <i>parfaits with real pound cake or brownie crumbles with whipped cream, gelee, pastry cream in any flavor and served in a small dessert glass. Flavors like Lemon-raspberry, Guava and Coconut, Reeses, Chocolate-raspberry, etc</i>	\$2.69
Panna Cotta & Berries: <i>silky smooth Panna Cotta served in a small ramekin with raspberries, blackberries, strawberries, and blueberries</i>	\$2.69
Mini Fruit Tarts: <i>handmade fruit tarts with French pastry cream, varied sliced fruits and an apricot-scented glaze</i>	\$2.69
Gelato, Ice Cream or Sorbet: <i>house made in any flavor you wish and served in a tall dessert glass. Flavors like peach-raspberry, Rocky Road, chocolate, toasted sesame seed, peppermint, lavender, etc</i>	\$2.69
Chocolate Mousse Cups: <i>chocolate cups in different shapes filled with three different flavored silky smooth mousses. Flavors like strawberry, chocolate, key lime, caramel, cookies 'n' cream, etc</i>	\$2.69
White Chocolate Berry Bread Pudding: <i>home made break chunk and tart cranberries baked in a sweet custard with white chocolate drizzles</i>	\$2.69
Indoor S'mores: <i>indoor s'mores station consisting of fire pots nestled in lava rocks in a rustic wooden box. Guests individually roast marshmallows and sandwich it between two chocolate graham crackers</i>	\$2.69
Appetizers- III	
Gold Package: <i>Choose any 3 appetizers from the "Appetizers-III" category</i>	\$9.99
<i>additional appetizers will be \$2.99 each</i>	
Turkey Bacon Avocado Slider: <i>hearty turkey and bacon with ripe avocado and on a handmade Kaiser knot</i>	\$3.39
Guacamole Burger: <i>ripe avocado and diced tomato guacamole hamburger on a homemade Kaiser knot</i>	\$3.39
Bacon Cheeseburger: <i>traditional cheeseburger topped with hearty bacon slices</i>	\$3.39
Pistachio encrusted Pork Tenderloin: <i>pork tenderloin coated in a pistachio-Panko mixture, fried, and served with mango aioli</i>	\$3.39
Barbacoa Pork Crisps: <i>barbacoa flavored pulled pork on a crispy wonton chip with pepperjack cheese and topped with a fresh tropical salsa</i>	\$3.39
Shrimp & Snow Peas: <i>cold shrimp on a skewer wrapped in a bright green snow pea and served with traditional Cocktail sauce</i>	\$3.39
Chicken Teriyaki: <i>dark meat chicken on a skewer with a "pyramid" of molded rice, topped with Teriyaki sauce, black sesame seeds and slanted green onions</i>	\$3.39
Beef Sirloin Slider: <i>beef sirloin with herbed cheese spread on a knotted sesame Kaiser roll</i>	\$3.39
Coconut Shrimp: <i>crispy coconut shrimp with sweet-hot chili dipping sauce</i>	\$3.39
Bacon-wrapped Shrimp: <i>shrimp wrapped in hearty bacon slices served with a sweet-hot chili sauce</i>	\$3.39
Mango Crab Bites: <i>creamy crab with a tropical fruit salsa and Cayenne pepper bits on an Asian spoon</i>	\$3.39
Crudité: <i>bright and crisp veggies in a small glass with a handmade dill dip</i>	\$3.39
Pork or Duck Wontons: <i>wontons layered with orange-sautéed duck breast, roasted yams and fresh tropical salsa</i>	\$3.39



Dim Sum Chinese Dumplings: <i>shrimp and pork combination folded into a "purse string" soft wonton shell and tied off with chives</i>	\$3.39
Steak & Bleu cheese Slider: <i>marinated steak with crisp romaine lettuce and a creamy Bleu cheese spread</i>	\$3.39
Beef Tenderloin Slider: <i>balsamic marinated beef slices on mini handmade Kaiser knots with herbed cheese spread and crisp romaine lettuce</i>	\$3.39
Crab Roll with Mascarpone cheese: <i>crab and Mascarpone cheese encased in an egg roll with a hint of cayenne pepper</i>	\$3.39
Caramel Mousse Cups: <i>smooth caramel mousse in a mini chocolate cup topped with Heath bar crunches</i>	\$3.39
Financiers: <i>French financiers made of pound cake dipped in a light glaze and topped with any flavor fruit gelee</i>	\$3.39
French Macaroons: <i>traditional French macaroon in bright colors with flavored filling (pistachio, blueberry, strawberry, vanilla and others)</i>	\$3.39
Vacherin: <i>meringue "nests" filled with various fresh fruits, topped with strawberry whipped cream</i>	\$3.39
Mini Crème Brulee: <i>traditional crème brulee in a Ramekin served with a fresh berry and dusted with Confectioner's sugar</i>	\$3.39
Berries 'n Cream: <i>fresh quadruple berry mix in vanilla bean sweet cream</i>	\$3.39

OTHER

Dessert Bar package: <i>handmade thick and chewy brownies, bright key lime bar, and jumbo marshmallows with chocolate and crushed candy pieces decorated to match your colors</i>	\$6.99
Crepe Bar: <i>Fresh crepes with choice of four different toppings. Popular toppings include chocolate sauce, real whipped cream, mixed berries, and cheesecake mousse</i>	\$6.99
International Cheese Platter: <i>Cheese platter featuring fresh fruits in season, three kinds of crackers (gluten free available upon request) and five different cheeses including: Brie, Cheddar, Cambazola, Apple Walnut, and Boursin</i>	\$5.99

SPECIALTY DRINKS AND MOCKTAILS

**All drinks may be dispensed in a beverage dispenser at your convenience

	<u>Price/Person</u>
Flavored water: <i>specialty combinations include strawberry-cucumber, lemon, raspberry-mint, lemon-lime</i>	\$0.39
Crystal Punch: <i>lemon flavored punch- light and refreshing</i>	\$0.99
Home made Root Beer: <i>old school bubbly root beer</i>	\$1.29
Non-alcoholic Champagne: <i>fancy non-alcoholic fizzy drink</i>	\$1.59
Hot Cocoa: <i>warm and rich hot cocoa</i>	\$1.99
Cherry Pina Colada: <i>pina colada served in a crystal martini glass with a shot of cherry and served with a cookie Tuile</i>	\$2.99
Blood Orange Pomtini: <i>mixture of blood orange and pomegranate juice in a crystal martini glass rimmed with sugar and edible glitter</i>	\$2.99



Horchata: <i>traditional horchata rimmed in crushed almonds and served with a cinnamon stick</i>	\$2.99
Peachy-keen Mocktail: <i>peach-infused slushy mocktail with striped straw</i>	\$2.99
Watermelon Colada: <i>refreshing watermelon and pineapple colada served in a crystal martini glass and caramelized orange slice</i>	\$2.99
Rubber Ducky Mocktail: <i>blue raspberry "foamy" mocktail with sour blue rimmer and floating rubber ducky</i>	\$2.99
Blueberry Basil Lemonade: <i>refreshing blueberry and tart lemon with a hint of basil, served in a tall glass with a glitter sugar rimmer</i>	\$2.99
Berry Basil Limeade: <i>Mixed berries with lime juice and fresh minced basil for a unique and refreshing drink option. Served in a tall glass with a berry basil skewer and a sugar rimmer</i>	\$2.99
Bubbly Blue Raspberry: <i>blue raspberry with a hint of coconut bubbled together. Served in a tall glass with a glitter sugar rimmer</i>	\$2.99
Brazilian Mojito: <i>creamy lime and mint infusion, garnished with a lime wedge and a crushed mint rimmer</i>	\$2.99
Mango Lemonade: <i>bright lemon and sweet mango drink, garnished with a lemon wedge and a sugar rimmer</i>	\$2.99
Grapfruit Lychee Cranberry- <i>a tart and sweet blend of grapefruit, cranberry and lychee flavors, garnished with a cranberry skewer and a glitter rimmer</i>	\$2.99
Hot Chocolate Bar: <i>hot chocolate with chocolate-dipped marshmallows, whipped cream, "flavor shots", peppermint sticks, cinnamon sticks, butterscotch marshmallows and mint chocolate sprinkles</i>	\$4.99