



## *Private Event Menu*

*BRUSCHETTA* - 25 PC - \$69.99

*Ahi Tuna TARTARE W/ Blue CORN CHIPS* - 2.5 LB - \$111.99

*SMOKED WHITEFISH SPREAD W/ Pita CHIPS* - 1 LB - \$72.99

*EDAMAME HUMMUS W/ Pita* - 2 LB - \$59.99

*AUTHENTIC BAVARIAN PRETZEL W/ Cheese Dip* - \$15

*SMOKED CHEX MIX* - 1 LB - \$19.99

*Cheese (3) & Meat (2) PLATTER WITH CRACKERS* \$75.99

*WARM ARTICHOKE Feta Dip WITH BREADSTICKS* - 2.5 LB - \$55.99

*BACON GOUDA Dip WITH BREADSTICKS* - 2.5 LB - \$69.99

*CHEVRE Dip, Honey, Dates & BACON WITH  
BREADSTICKS* - 2.5 LB - \$89.99

*MEATBALLS IN Wine Glaze* – 50 PC- \$65.99

*DOUBLE STUFFED MUSHROOMS* – 25 PC - \$50.99

*Bite SIZED WEDGE SALADS* - 12 PC - \$29.99

*JUMBO 4' Cheese & CHARCUTERIE BOARD* - \$279.99

*VEGETABLE PLATTER* - \$39.99

*FRUIT PLATTER* - \$49.99

### *Pizzas & FLATBREADS*

*AVAILABLE FROM REGULAR MENU*

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*CHAMPAGNE FOUNTAIN & BUBBLY FILL  
(6 BOTTLES) - APPROX. 30 GLASSES - \$99.99*





# Private event dessert menu

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## TORTA NOCCIOLA (HAZELNUT CAKE)

Alternating layers of hazelnut cake, hazelnut cream and chocolate cream, topped with praline hazelnuts  
Serves 10 - \$48.99



## ASSORTED CUPCAKES

Rich, all natural cupcakes made with decadent ingredients stuffed with a luscious center and topped with creamy icing. A deep and satisfying flavor experience: Vanilla, Chocolate, Red Velvet, Jelly Roll, Peanut Butter Cup  
Qty - 32 - \$98.99



## CHOCOLATE TEMPTATION CAKE

Layer of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze.  
Serves 12 - \$52.99



## CAPPUCCINO CAKE

Alternating layers of espresso drenched chocolate sponge cake and coffee cream, decorated with cocoa powder.  
Serves 12 - \$52.99



## CARAMEL BROWNIE BITE CHEESECAKE

White chocolate cheesecake entwined with gooey pockets of salted dulce de leche caramel & scattered with brownie bites  
Serves 14 - \$75.99



## FLOURLESS CHOCOLATE CAKE

Chocolate cake made with a blend of four chocolates and finished with a ganache topping. so tempting, so classic, so lusciously gluten-free  
Serves 14 - \$58.99