The Moveable Feast Catering

CANAPES

Spiced Seared Ahi Tuna – *on teriyaki rice cracker with wasabi cream*

Skewered Mediterranean Style Shrimp – *pesto glaze with tomato and olive*

Skewered Tropical Shrimp – *marinated and grilled skewered with fresh mango and cilantro*

Smoked Duck – *sliced with orchard fruit chutney on a blue corn chip* GLUTEN FREE

Pastrami Style Smoked Salmon – *on crostini with capers, onions, and sour cream*

Cowboy Steak Crostini – *grilled steak, sliced and topped with glazed onions and blue cheese*

Open Faced New Orleans Muffuletta – *with provolone, salami, ham, and olive salad*

Asian Wonton cup – *pulled chicken in a teriyaki sauce with green onions, carrot, and Asian slaw*

Gorgonzola Mousse – *on crostini with apple and pecan* VEGETARIAN

White Lotus Farm Goat Cheese – *on multi-grain cracker with honey from our farm* VEGETARIAN

French Brie Cheese – *on baguette with mango habanero chutney*

Avocado and Goat Cheese Crostini – *with herbed tomato chutney*

Fresh Mozzarella on Bruschetta – *with tomato and black olive relish* VEGETARIAN

Cucumber Dill Bites – *topped with a dill cream cheese and grape tomatoes*

Cashew Chicken Profiterole – *with honey Dijon dressing*

Southwest Chicken Salad Profiterole – *with peppers and onions in adobo sauce*

Fire Roasted Red Pepper Hummus in a Cucumber "Cup" – *with tahini, garlic, lemon, and olive oil* VEGAN

Eggplant Caviar Crostini – *with roast pepper relish*

Fresh Guacamole – *in a crisp cup with grilled corn salsa* VEGAN

Red Pepper Hummus Profiterole – *with tahini, garlic, lemon, and olive oil* VEGETARIAN

Our Famous Smoked Fish Pate – *served on a cracker, lightly smoked with a hint of horseradish*

2OZ. CLEAR TASTING CUPS

Fire Roasted Red Pepper Hummus – *with tahini, garlic, lemon and olive oil*

Seafood Ceviche – *with salmon, cucumbers, capers, peppers in an olive oil herb dressing*

Spinach and Artichoke Dip – *with diced vegetables*

Vegetable Gazpacho – *fresh garden vegetables with extra virgin olive oil, garlic and herbs (seasonal)*

Fresh Guacamole – *with tomato salsa, sour cream and tortilla strips (seasonal)*

EDIBLE MINI CONES

Pulled Barbecue Pork – *lightly smoked and slow cooked tossed with tangy BBQ sauce*

Pulled Barbecue Chicken – *lightly smoked and slow cooked tossed with tangy BBQ sauce*

Buffalo Chicken Salad – *with minced crisp celery and creamy blue cheese dressing*

Quinoa Salad – *with dried apricots, carrots, apples, celery, onions and curry dressing* VEGAN

Tikka Masala Vegetables – *assorted vegetables in a tomato curry sauce*

SMALL BITE SKEWERS

Assorted Fresh Fruit – *melons, pineapple and strawberry medley*

Antipasto Skewer – *mozzarella, artichoke, olive, and grape tomato*

Tortellini Skewer - *tossed in a house made pesto sauce and skewered with roasted red pepper*

(3 pc bites per skewer)

PLATTER DISPLAYS

Domestic Cheese Display – *Cheddar, Swiss and Pepperjack served with assorted crackers*

Dip Display – *with homemade smoked paprika chips,* GLUTEN FREE *blue corn chips and a creamy spinach and artichoke dip*

Roasted Red Pepper Hummus – *fire roasted peppers blended with chickpeas, lemon, juice, tahini, garlic and olive oil garnished with black olives and peppers.*

Black Bean and Green Chili Hummus – *black beans, green chilies, tahini, fresh lime juice, extra virgin olive oil and fresh garlic*

Roasted Carrot and Sriracha – *fire roasted carrots blended with sriracha, chickpeas, lemon juice, tahini, garlic and olive oil*

Our Famous Smoked Fish Pate – *lightly smoked with a hint of horseradish*

Fresh Cut Fruit Display – *(Seasonal) fresh seasonal fruit artfully displayed including pineapple, assorted melons, grapes and berries*

Raw Vegetable Display – *(Seasonal) assorted seasonal fresh garden vegetables served with a smoked tomato ranch dipping sauce*

Grilled Asparagus Display – *with a light sesame ginger dressing*

Caprese Platter – *fresh mozzarella marinated in basil pesto, slices of Roma tomatoes and olives drizzled with extra virgin olive oil and balsamic syrup*

Mexican Nine Layer Dip – *Layers of fat-free refried beans, Spanish rice, diced onions, jalapeno peppers, salsa and cheddar cheese. Baked and topped with diced tomatoes, lettuce and guacamole, served warm with yellow corn chips*

Artesian Cheese Platter – *dill Havarti, smoked gouda, gruyere, English cheddar, stilton and French brie garnished with fresh fruit, served with assorted crackers*

Grilled Marinated Vegetable Display – *assorted seasonal fresh garden vegetables marinated with olive oil and herb blend, grilled to perfection*

Baked Brie – *a wheel of brie wrapped with puff pastry, baked golden brown, served with fresh fruit and French baguette bread*

Pastrami Style Smoked Salmon Platter – *cured and smoked Atlantic salmon, sliced thin topped with capers, diced onions and olive oil served with sliced baguette bread*

Antipasto Display – *assorted marinated olives, beets and artichoke hearts displayed with Italian cured meats*

Island Flank Steak Platter – *Marinated in jerk seasoning, pineapple and papaya juice, grilled and sliced thin served with Jamaican dipping sauce*

Asian Flank Steak Platter – *marinated in pineapple juice, soy, ginger and garlic, grilled and sliced thin served with Chile ponzu dipping sauce*

Chilled Gulf Shrimp – *traditional shrimp cocktail platter served with cocktail Chile sauce*

Charred Beef tenderloin – *tenderloin of beef served with smoked marinated bell peppers and herbed Dijon sour cream*

Salmon in Salt Crust – *whole Atlantic salmon wrapped in an herb salt crust baked whole. Remove the crust for serving and the result in a beautifully moist fish steamed in its own juices. Served with fresh herb chimichurri sauce or lemon caper aioli*

Chicken Roulade – *thin slices of prosciutto, spinach and dill Havarti cheese, coated with herb breadcrumbs baked and sliced. Served at room temperature served with Dijon mustard sauce*

Spiced Seared Ahi Tuna and Assorted Sushi Roll Display – *Hawaiian yellow fin tuna seared rare, served with assorted sushi rolls, pickled ginger, wasabi paste and soy sauce*

WARM APPETIZERS

(NOT HOUSE MADE-SOURCED QUALITY PRODUCTS)

Chicken and Vegetable Potstickers – *with Chile ponzu dipping sauce*

Spinach and Cheese in Filo – *spinach, garlic and parmesan cheese* VEGETARIAN

Black Angus Cocktail Meatballs – *with tangy barbecue sauce*

Black Angus Cocktail Meatballs - *simmered in whiskey peppercorn sauce*

Mini vegetable Egg Rolls – *with sweet and sour sauce* VEGETARIAN

Spinach Vegetable Potsticker – *with Chile ponzu dipping sauce* VEGAN

Mini mac and Cheese Bites – *cheddar*

Chicken Empanadas - *with a chipotle ranch*

Breaded Coconut Shrimp – *with port plum dipping sauce*

Beyond Meatball – *served in a house made portobello sauce*

SKEWERED ITEMS

Beyond Sausage Skewer – *served with peppers and onions* VEGAN, GLUTEN-FREE, NUT-FREE

Garlic Shrimp – with lemon, white wine, butter and herb glaze

Tandoori Chicken – *an exotic blend of spices and coconut milk*

Indonesian Chicken Sate – *strips of chicken with a sunflower seed glaze* – NUT-FREE, GLUTEN FREE, DAIRY FREE

Chipotle BBQ Steak – *sirloin grilled with a zesty barbecue glaze*

SMALL BITES SERVED WARM

(ALL ARE HOUSE MADE)

Sesame Salmon Bites – *with mango and port plum sauces*

Beef Tenderloin – *with barbecue horseradish sauce*

Parmesan Crusted Tuna – *with tomato cream, balsamic and basil oil*

Pretzel Crusted Walleye Bites – *with Bavarian mustard sauce and lemon oil*

Mini Portobello Mushroom Wellington – *with spinach-vegetable stuffing*

Sirloin Steak Bites – *skewered with mushrooms, grilled and basted with steak glaze*

Shrimp Beignets – *with lemon aioli and cocktail sauce*

Vegetable Stuffed Mushroom Caps – *assorted vegetables topped with Vio life parmesan*

SALAD SERVED OR DISPLAYED W/ ROLLS & BUTTER

Moveable Feast House Salad – *assorted spring mix greens, tossed with candied pecan pieces, sun dried cranberries and carrot threads with a house made cranberry vinaigrette*

SALAD - GLUTEN FREE, VEGAN (WITHOUT NUTS – NUTS CONTAINS BUTTER)

DRESSING – GLUTEN FREE, VEGAN

Warm Goat Cheese Salad – SERVED ONLY *mesclun mixed greens, tossed with a balsamic herb dressing, topped with a warm mixture of black and crimson lentils, roasted peppers, and a warm goat cheese crouton*

SALAD – GLUTEN FREE, VEGAN (WITHOUT GOAT CHEESE CROUTON – CONTAINS DAIRY AND GLUTEN)

DRESSING – GLUTEN FREE, VEGAN

Garden Salad – *mixed romaine, head, and leaf lettuce, topped with onions, tomatoes, cucumbers, herb croutons, sunflower seeds and vegetable threads served with your choice of dressing*

SALAD – GLUTEN FREE, VEGAN

DRESSINGS –

ITALIAN (NOT HOUSEMADE) VEGAN, GLUTEN FREE

SMOKEY TOMATO RANCH (HOUSEMADE) GLUTEN FREE

GREEK (NOT HOUSEMADE) GLUTEN FREE

CRANBERRY VINAGARETTE (HOUSEMADE) GLUTEN FREE, VEGAN

AVOCADO RANCH (HOUSEMADE) GLUTEN FREE

BUTTERMILK RANCH (HOUSEMADE) GLUTEN FREE

BLUE CHEESE (HOUSEMADE) GLUTEN FREE

CAESAR (NOT HOUSEMADE) GLUTEN FREE

BALSAMIC (HOUSEMADE) GLUTEN FREE, VEGAN

ASIAN SESAME DRESSING (HOUSEMADE) GLUTEN FREE, VEGAN

Spinach Salad – SERVED ONLY *tender baby spinach leaves tossed with a smoked tomato ranch dressing topped with warm sauteed mushrooms, crisp bacon, curried almonds and red onions*

SALAD - GLUTEN FREE

DRESSING – GLUTEN FREE

Italian Chopped Salad – *Crisp romaine lettuce chopped and blended with asiago cheese, herb croutons, peppers and onions tossed with a creamy parmesan dressing*

SALAD – VEGETARIAN, NUT FREE

DRESSING – GLUTEN FREE

Italian Chopped Salad – *crisp romaine lettuce chopped and blended with asiago cheese, herb croutons, peppers, onions, and tossed with a creamy parmesan dressing*

SALAD – VEGETARIAN, NUT FREE, GLUTEN FREE

DRESSING – VEGETARIAN, NUT FREE, GLUTEN FREE

Asian Mandarin Salad – SERVED ONLY *assorted greens, blended with thin cut vegetables, almonds, mandarin oranges topped with a sesame ginger dressing and crisp wonton strops*

SALAD – VEGETARIAN

DRESSING – VEGETARIAN, NUT FREE, GLUTEN FREE

Greek Salad – SERVED ONLY *assorted greens, tomatoes, capers, olives, onions, cucumbers, chickpeas and artichokes drizzled with Greek dressing with feta cheese*

SALAD – VEGETARIAN, NUT FREE, GLUTEN FREE

DRESSING – VEGETARIAN, NUT FREE, GLUTEN FREE

Roasted Beet Salad – *roasted local beets on arugula with white lotus farm goat cheese, candied pecans and topped with citrus vinaigrette*

SALAD- VEGETARIAN

DRESSING – VEGAN, NUT FREE, GLUTEN FREE

Micro Greens and strawberries – *a nice mix of baby arugula, red oak, spinach and mache, sliced fresh strawberries served with a balsamic vinaigrette and aged feta*

SALAD – VEGETARIAN

DRESSING – VEGAN, NUT FREE, GLUTEN FREE

Blue Crab Louie Wedge – *lumps of crab meat, sliced tomato, red onion, hard-boiled egg and capers served on an iceberg lettuce wedge with a smoked tomato dressing*

SALAD – NUT FREE, GLUTEN FREE

DRESSING – VEGETARIAN, NUT FREE, GLUTEN FREE

Salad Wedge – *topped with bacon bits, diced tomato and crumbled blue cheese with a house made smokey tomato ranch dressing*

SALAD – GLUTEN FREE

DRESSING – VEGETARIAN, NUT FREE, GLUTEN FREE

ENTREES

POULTRY

Italian Stuffed Chicken Breast – NUT FREE – *thin slices of prosciutto, spinach and dill Havarti cheese coated with herb breadcrumbs, baked and sliced and topped with a tomato olive sauce*

Spinach & Artichoke Stuffed Chicken – NUT FREE, GLUTEN FREE – *stuffed with creamy garlic parmesan sauce*

Tomato Mozzarella Stuffed Chicken – NUT FREE, GLUTEN FREE – *topped with pesto cream sauce*

Chicken of the Woods - NUT FREE, GLUTEN FREE – *grilled chicken breast, sliced and topped with an artichoke, leek, mushrooms and wine flavored demi-glaze*

Chicken Picatta – NUT FREE, GLUTEN FREE – *grilled chicken breast topped with a creamy white wine, lemon caper and hard sauce*

Breaded Chicken Parmesan – NUT FREE – *coated with an Italian herb breading served on a bed of oven roasted tomato sauce with a melted blend of mozzarella, parmesan, Reggiano and Romano cheeses*

Chicken Yakitori – NUT FREE, GLUTEN FREE – *marinated chicken breast, grilled, sliced and glazed with a soy, ginger, and sweet chili sauce, topped with pineapple, green onions and diced red pepper*

Chicken Portobello – NUT FREE, GLUTEN FREE – *a twin breast stuffed with Swiss cheese, garlic, onion and mushroom stuffing with a marsala wine reduction glaze*

Honey Ginger Chicken – NUT FREE, GLUTEN FREE, DAIRY FREE – *marinated in paprika, honey, mustard and ginger dressing, char-grilled topped with a pineapple salsa*

BBQ Glazed Chicken – NUT FREE, GLUTEN FREE – *oven baked chicken breast basted with a smokey barbecue sauce topped with grilled corn salsa and cilantro sour cream*

Traverse City Cherry Chicken – NUT FREE, GLUTEN FREE – marinated grilled chicken breast, topped with a cherry reduction sauce

BEEF

Whole Roasted Beef Tenderloin – NUT FREE, GLUTEN FREE – *seasoned with our house steak rub, grilled, seared and roasted to medium-rare carved and served with whiskey green peppercorn sauce*

Tuscan Style Beef Tenderloin – (CONTAINS PORK) NUT FREE, GLUTEN FREE – *marinated in garlic, rosemary and olive oil grilled and sliced thin topped with a stewed mixture of Roma tomatoes, fresh oregano, onions, garlic and prosciutto topped with a marsala wine sauce*

Traditional Beef Lasagna – NUT FREE – *layers of pasta, cheese and seasoned ground beef in an oven roasted tomato sauce*

Santa Fe Style tenderloin – NUT FREE, GLUTEN FREE – *spiced rubbed whole tenderloin with chiles, sauteed and baked to medium-rare, sliced and served with a black bean demi-glace, poblano and cilantro aioli*

Hunter Style Whole Roasted Tenderloin – NUT FREE, GLUTEN FREE – *lightly smoked over hickory, sliced thin and topped with a sauteed mixture of wild mushrooms, leeks, tomatoes and herbs in a stoneground mustard demi-glace*

Short Ribs – (UP CHARGE) NUT FREE, GLUTEN FREE - *beef short ribs served with a traditional brown sauce*

Rib Roast – (SERVED OR CARVING STATION ONLY) (NO BUFFET) *roast prime rib rubbed with garlic, rosemary and cracked peppercorns, slow roasted for hours au jus and horseradish cream sauce*

Roast Rack of Lamb – NUT FREE, GLUTEN FREE, DAIRY FREE *marinated frenched rack in rosemary, wine, garlic and olive oil served with a natural reduction sauce flavored with burgundy wine*

SEAFOOD

Sesame Salmon – NUT FREE, GLUTEN FREE, DAIRY FREE – *coated with black and white sesame seeds, baked and served with fresh mango puree and port plum sauce*

Lake Superior Whitefish – NUT FREE, GLUTEN FREE – *lightly seasoned and baked with lemon, wine and herbs served with a lemon caper Beurre Blanc sauce*

Corn Chip Crusted Barramundi with Latin Succotash – NUT FREE, GLUTEN FREE – *barramundi filled dipped in finely ground corn chips, sauteed and served with black bean sauce, grilled corn succotash*

Potato Encrusted Salmon – NUT FREE, GLUTEN FREE – fillet of salmon topped with a thin layer of salmon mousse, dipped in shredded potatoes sauteed golden brown and baked topped with a lemon Dijon sauce

Pretzel Crusted Lake Michigan Walleye – NUT FREE GLUTEN FREE – fresh walleye filet sauteed and served with a creamy Bavarian mustard sauce

Southwest Chipotle BBQ Salmon – NUT FREE, GLUTEN FREE, DAIRY FREE *fresh salmon filet, basted with a chipotle barbecue glaze and char-grilled topped with a roasted corn salsa and Poblano pepper sauce with fresh lime*

Mediterranean Style Mahi – NUT FREE, GLUTEN FREE sauteed with a light crust of seasoned breadcrumbs, topped with a mixture of stewed Roma Tomatoes, garlic, fresh oregano and basil with capers and olives drizzled with extra virgin olive oil

Blackened Walleye – NUT FREE GLUTEN FREE *fresh filet coated with blacked seasoning served with a cilantro lime butter*

Chipotle Glazed Swordfish – NUT FREE, GLUTEN FREE – *fresh block island sword steak grilled and glazed with a house made barbecue cream sauces*

Sun Dried Tomato Crusted Bass Fillet – NUT FREE, GLUTEN FREE, DAIRY FREE - *with lemon artichoke gremolata*

VEGETARIAN

Southwest Vegetable Roulade – VEGAN, NUT FREE, GLUTEN FREE - *assorted grilled vegetables blended with black beans, fresh corn, tomatoes and Vio life cheddar cheese, topped with black bean sauce and poblano lime aioli*

Moroccan Spiced Strudel – VEGAN, NUT FREE, GLUTEN FREE – *a curried mixture of mushrooms, onions, squashes, chickpeas, apples and raisins wrapped in eggplant baked and topped with a red Thai curry sauce*

Italian Vegetable Crepe – VEGAN, NUT FREE, GLUTEN FREE – *sauteed garden vegetables, blended with Vio life mozzarella cheese and herbs rolled in a slice of eggplant served with a homemade tomato marinara sauce*

Grilled Vegetable Paella – VEGAN, NUT FREE, GLUTEN FREE – *assorted vegetables and vegan chorizo sausage simmered in a roasted tomato broth with a bed of saffron rice*

Portobello Wellington - (CONTAINS GLUTEN AND DAIRY) *grilled whole mushroom cap topped with a spinach, mushroom duxelles mixture wrapped with a pastry and baked*

Grilled Zucchini Lasagna – (CONTAINS GLUTEN AND DAIRY) *with 24-hour tomato and roasted red pepper sauce, layers, layers of pasta and cheese, topped with herbed breadcrumbs*

Quinoa Stuffed Peppers – VEGAN, NUT FREE, GLUTEN FREE – *made with multi-colored bell peppers stuffed with spinach, quinoa, diced tomatoes, black beans, onions and spices topped with arrabbiata sauce*

Rotini Pasta Bolognese – VEGAN, NUT FREE, GLUTEN FREE – *vegan ground meat simmered in a spicy tomato sauce with dices potatoes and onions served on a bed of gluten free rotini pasta*

Stuffed Portobello Steak – NUT FREE, GLUTEN FREE – *filled with a spinach, quinoa and vegan Italian sausage stuffing topped with a slice of smoked provolone on a bed of sauteed power greens with root vegetable demi-glace*

Plant Based Chili Relleno – VEGAN, NUT FREE, GLUTEN FREE – *with quinoa, lentils, black beans and tomatoes served with a butternut squash puree and tomatillo salsa*

COMBINATION PLATES

(SERVED ONLY)

Pacific Rim Sampler – *Whole beef tenderloin, sliced thin and glazed with teriyaki demi-glace, served with black and white sesame crusted Pacific salmon with mango and port plum sauces*

A Taste of Michigan – *spiced rubbed tenderloin, grilled and sliced thin topped with morel mushroom sauce served with pretzel crusted Lake Huron walleye filet drizzled with stoneground mustard remoulade*

Mediterranean Mixed Grill – *wine marinated whole tenderloin, roasted and sliced topped with a Barolo wine sauce flavored with garlic, fresh oregano, Roma tomatoes and thin strips of prosciutto served with a parmesan herb crusted sea bass filet drizzled with lemon aioli*

STARCHES

Garlic Mashed Yukon Gold Potatoes – NUT FREE, GLUTEN FREE

Potato Onion Torte – NUT FREE, GLUTEN FREE

Yukon Gold Mashers with Ancho Chile and Cheddar Cheese – NUT FREE, GLUTEN FREE

Truffled Mashed Russet Potato – NUT FREE, GLUTEN FREE

Cheddar Potato Bake – NUT FREE, GLUTEN FREE

Jasmine Rice Pilaf with Confetti Vegetables – VEGAN, NUT FREE, GLUTEN FREE

Quinoa and Brown Rice Pilaf – VEGAN, NUT FREE, GLUTEN FREE

Creamy Orzo Pasta with Tomato, Basil and Goat Cheese – NUT FREE

Herbed Roasted Yukon Gold Potatoes – VEGAN, NUT FREE, GLUTEN FREE

VEGETABLES

Fresh Steamed Green Beans – VEGAN, NUT FREE, GLUTEN FREE

Asparagus – VEGAN, NUT FREE, GLUTEN FREE

Fresh Corn off the Cob – VEGAN, NUT FREE, GLUTEN FREE

Baked Broccoli and Cheddar Casserole – NUT FREE, GLUTEN FREE

Winter Root Vegetable Sauté with Maple and Cinnamon Chile – NUT FREE, GLUTEN FREE

Ratatouille Style Vegetables with Stewed Tomatoes and Parmesan – NUT FREE, GLUTEN FREE

Oven Roasted Cauliflower – VEGAN, NUT FREE, GLUTEN FREE

Braised Greens – VEGAN, NUT FREE, GLUTEN FREE – *chard, kale, spinach and collard with onions*

Sauté of Matchstick Cut Vegetables with Fresh Herb Pesto – NUT FREE, GLUTEN FREE

Zucchini Gratin with Swiss Cheese – NUT FREE, GLUTEN FREE

Creamed Brussel Sprouts with Smoked Bacon and Caramelized Onions – NUT FREE, GLUTEN FREE

BAKERY

FINGER PASTRIES

Assorted Shortbread – *classic butter, chocolate, white chocolate, cherry or chocolate chip almond*

Mini Cannoli – *pastry shell filled with ricotta, chocolate chips, pistachios and a hint of orange*

Macaroons – *chewy coconut mounds dipped in dark chocolate*

French Macarons – GLUTEN FREE – *sandwich cookies made from almond meringue filled with buttercream*

Pecan bars – (SEASONAL OPTION) *a bite sized caramel pecan pie square on a cookie crust*

Miniature Fruit Tarts - with vanilla custard, fresh fruit and apricot glaze

Salted Caramel Chocolate Tarts – *dark chocolate shell filled with salty caramel topped with ganache*

Sugar Cookies – (CUSTOM CUT-OUT SHAPES AND COLORS AVAILABLE) *glazed and decorated with icing*

Assorted Cheese Cake Bites – *creamy cheesecake baked with fresh fruit, caramel and chocolate*

Linzer Cookies – *hazelnut cinnamon cookie sandwich between raspberry jam*

Baileys Truffles – *rich chocolate and Bailey's Irish cream coated in crushed Oreo*

Key Lime Tarts – *decadent key lime custard on a shortbread crust served with whipped cream*

Mini Blueberry and Cherry Pies – *a summer favorite with whipped cream*

Melt Cakes – GLUTEN FREE - *a flourless chocolate petite cake with fresh berries*

Chocolate Dipped Strawberries – *in a bittersweet chocolate and drizzled with white chocolate*

Financiers – *a light and moist almond cake*

Assorted Mousse Cups – *with either dark or white chocolate or fruit flavored mousse*

Baklava Bites – *mini phyllo shells filled with chopped pecans and pistachios soaked in honey*

Mexican Wedding Cookies – *a rich pecan cookie coated in powdered sugar*

Caramel Wrapped Chocolate Dipped Pretzel Sticks – *with sprinkles, coconut or nuts*

VEGAN-GLUTEN FREE FINGER PASTRIES

Assorted Cheese Cake Parfaits – NUT FREE -*creamy cheesecake with fresh fruit, caramel and chocolate*

Mini Carrot Cake with Cream Cheese Frosting – NUT FREE

Dark Chocolate Dipped Strawberries

Mini Melt Cakes -NUT FREE

Devil's Food Cake

SERVED DESSERTS

Individual Fresh Fruit Tart – *a delicate pastry crust filled with pastry cream and topped with fresh fruit and coated with apricot glaze*

Chocolate Devastation Mousse Dome – GLUTEN FREE – *a dense brownie crust topped with white and dark chocolate mousse shaped in a small dome and glazed with ganache served with marinated strawberries*

Rustic Apple Tart – *assorted apples baked in a free form pastry crust flavored with cream cheese topped with a Mexican cajeta caramel sauce*

Italian Tiramisu – CONTAINS ALCOHOL *marsala flavored mascarpone cheese layered with espresso-soaked lady fingers topped with dark chocolate shavings and cocoa*

Mini Spice Bundt Cakes – *topped with a salted caramel glaze*

Personal mixed Berry Pie

Pumpkin Cheesecake

Cheesecake – *plain with a strawberry garnish*

Lemon Cheesecake – *topped with lemon zest*

Chocolate Cheesecake – *served with strawberry puree*

Turtle Cheesecake – *caramel filling swirled with chocolate topped with pecans nestled in a honey graham crust*

Key Lime Pie – *house made in a graham cracker crust topped with lime zest and whip cream*

Banana Chocolate Mousse – VEGAN, GLUTEN FREE - *served in a glass and garnish with strawberries*

Strawberry Shortcake Bar – SEASONAL – *choice between the traditional shortcake biscuit, vanilla sponge and* GLUTEN FREE *brownie*

TOPPINGS

fresh sliced strawberries

marinated strawberries in grand mariner and mint

strawberries blended with blueberries and pineapple

warm strawberry rhubarb topping

whipped cream

bourbon candied pecans

ICE CREAM SUNDAE BAR

French vanilla Ice Cream

TOPPINGS

Candy sprinkles

Oreo cookie pieces

Fresh strawberries

Mini M&M's

Whipped cream

Caramel sauce - SERVED WARM

Saunder's hot fudge - SERVED WARM

Bananas Foster – SERVED WARM

CHOCOLATE FOUNTAIN

(SERVED WITH "DIPPERS")

3 ½ feet tall with 25 lbs. of dark flowing chocolate

DIPPERS

Fresh strawberries

Marshmellows

Nilla wafers

Pineapple cubes

Rice crispy bites

Pretzels

Chocolate chunk brownie bites

Cream puffs

Bananas

STANDARD CAKES

(COMES IN 9", ½ SHEET, OR FULL SHEET)

CAKE FLAVORS

Vanilla Sponge

Chocolate Truffle

Coconut

White Buttermilk Cake

Carrot

Hazelnut Sponge

Almond Sponge

Cherry Chip

Spice

FROSTING FLAVORS

Cream Cheese Icing

Chocolate Mousse

White Chocolate Mousse

Italian Buttercream – can be flavored

Cream Cheese and Buttercream Blend

Dark Chocolate Ganache

Fudge Frosting

FILLING FOR STANDARD CAKES

Italian Buttercream

(available flavors include vanilla, chocolate, caramel, strawberry and raspberry)

Lemon, Nutella and Almond

(customized flavors are available)

White Chocolate Mousse

Dark Chocolate Mousse

Fruit Flavored mousse

(standard flavors include raspberry, strawberry and lemon)

(customized flavors are available)

STANDARD CUPCAKES (FILLED)

MINI CUPCAKES (NON-FILLED)

PIES

Pecan

Caramel Apple with a Crumble Top

Mixed Berry with a Lattice Top

Banana Cream

French Silk

Peanut Butter Cream Topped with Chopped Peanuts