

Jenny Tavor

Custom Catering

Tel: (713) 669-8350 (713) 542-6530

Email: tavorjenny@gmail.com

Fax: (713) 664-0516

www.jennytavorcustomcatering.com

Breakfast and Brunch Ideas

ASSORTED QUICHES AND TARTS
SCRAMBLED EGGS
EGG CHILI PUFF
BREAKFAST BREAD PUDDINGS—SWEET OR SAVORY
STRATAS AND FRITTATAS
BLINTZES
FRENCH TOAST AND PANCAKES
WAFFLE BAR
BLINTZE SOUFFLES
KUGEL
CHICKEN OR BEEF SAUSAGE
BEEF OR TURKEY SAUSAGE PATTIES
VEAL OR BEEF GRILLADES
BREAKFAST POTATOES
CRUSTY SPINACH GRATIN
SHAKSHOOKAH
PIZZETTAS WITH BRIE AND BLACKBERRIES

GRANOLA AND YOGURT BAR WITH FRESH FRUIT
FRESH FRUIT
WINTER FRUIT SALAD
TROPICAL FRUIT SALAD
POACHED PEARS
DRIED FRUIT COMPOTE

ROMAINE AND BOSTON LETTUCE SALAD WITH ASSORTED BERRIES AND CANDIED NUTS WITH A RASPBERRY POPPYSEED DRESSING

ROMAINE AND BOSTON LETTUCE SALAD WITH CRANBERRIES, MANDARIN ORANGES, CANDIED NUTS AND A CITRUS VINAIGRETTE

GRILLED PEAR SALAD
MELON AND PLUM SALAD (SEASONAL)
STRAWBERRY FIELDS SALAD WITH CANDIED NUTS AND FETA CHEESE

WALDORF SALAD

TUNA SALAD
SALMON RILETTE
CAPRESE SALAD

HUMMUS AND TEHINA OR 7 LAYER MEDITERRANEAN DIP

MOCK CRAB CAKES WITH REMOULADE SAUCE

SMOKED SALMON, CREAM CHEESE, HOT HOUSE CUCUMBER AND HEIRLOOM TOMATO TRAYS WITH BAGELS AND DELI BREADS

SMOKED TROUT SALAD WITH SAVOY CABBAGE, APPLE AND CELERY ROOT SLAW, WALNUTS AND A WALNUT SHERRY VINAIGRETTE

SMOKED TROUT AND POTATO SALAD WITH DILL AND HORSERADISH

POACHED SALMON WITH CUCUMBER DILL SAUCE

HERBED CRUMB SALMON

SESAME CRUSTED FRIED TILAPIA

MUFFINS
CINNAMON BUNS
PULL APART CARAMEL AND PECAN BREAD
CHEESE CAKE
APPLE CAKE
SWEET AND SAVORY BREAKFAST PANNINI
BISCUITS AND SCONES

English Tea

ASSORTED OPEN AND CLOSED TEA SANDWICHES
SWEET BRUCHETTA AND CROSTINI
ENGLISH CREAM SCONES (PLAIN OR WITH DRIED FRUITS) SERVED WITH PRESERVES AND CRÈME FRAICHE
MINI GRILLED CHEESE PANINI
FRUIT SOUP OR GAZPACHO SHOTS
SAVORY TARTS
SWEET FRUIT TARTS
CHEESE CAKES, MELKERT, LEMON MERINGUE TART, TRIPLE ALMOND APRICOT RASPBERRY TART, COCONUT TART

ASSORTED CAKES AND CUPCAKES
FRESH FRUIT
ALMOND CAKE
SHORTBREAD, BISCOTTI, TEA COOKIES
PIZZETTAS WITH BRIE AND BLACKBERRIES

Appetizers

Pareve Choices (No Dairy or Meat)

ASSORTED PEPPERS, WHITE BEAN SALAD AND ANY OTHER IDEAS WE COME UP WITH.

SLOW ROASTED BEAN AND TOMATO SALAD

CROSTINI OR BRUCHETTA (TOASTED BREAD IN THE ITALIAN STYLE) SERVED WITH ONE OR MORE OF THE FOLLOWING:

- CAPONATA (ITALIAN EGGPLANT RELISH)
- TAPENADE (BLACK OLIVE SPREAD)
- FRESH MUSHROOM SAUTE
- ARTICHOKE SPREAD

FRESHLY MADE HUMMUS AND TEHINA TRAYS WITH PITA WEDGES

SEVEN LAYER MEDITERRANEAN DIP WITH PITA AND LAFFAH BREADS

FRIED POLENTA WITH VARIOUS TOPPINGS

MINIATURE POTATO LATKES/ROESTI SERVED WITH HOMEMADE APPLESAUCE AND/OR SOUR CREAM
THRICE BAKED POTATO SKINS

MASALA ROASTED POTATO WEDGES IN THE INDIAN STYLE SERVED WITH A COOLING CHUTNEY

DEMITASSE CUPS OF YELLOW OR RED GAZPACHO WITH CILANTRO OIL AND AVOCADO SALSA GARNISH OR ROASTED PEPPER SOUP OR CUCUMBER-MINT GAZPACHO OR STRAWBERRY

THAI STYLE SPRING ROLLS WITH PEANUT AND SWEET CHILI SAUCES (CAN ALSO BE PREPARED WITH CHICKEN)

FALAFEL BALLS OFFERED WITH TEHINA AND PARSLEY DIPPING SAUCE

Dairy Choices

TO ADD TO THE ANTIPASTO DISPLAY:

MARINATED FRESH MOZARELLA BALLS

FETA CHEESE WITH HERBS

CAPRESE SKEWERS (BUFFALO MOZARELLA, GRAPE TOMATOES, BASIL AND BLACK OLIVES)

SAVORY CHEESECAKE SERVED WITH TOAST POINTS

ASSORTED QUICHES AND SAVORY TARTS

Dairy Choices Continued

QUESADILLAS SERVED WITH SOUR CREAM AND SALSA

SOUP SHOTS

GOURMET TORTILLA CHIP "STATION" WITH:

- SMOKY GRILLED EGGPLANT DIP
- TOMATILLA AND FRESH PINEAPPLE SALSA
- GUACOMOLE
- CHILI CON QUESO
- MANGO AND PAPAYA SALSA
- SOUTHWESTERN SPINACH DIP WITH JACK CHEESE AND CHILIES
- 7 LAYER MEXICAN DIP

WHOLE BRIE CHEESE BAKED IN PUFF PASTRY CROSTINI WITH FIG PRESERVES, BRIE, DRIED FIGS AND FRESH THYME (yummy)

PASTRY TURNOVERS WITH POTATO AND CHEESE FILLING

CHIVE CREPE CORONETS WITH A CREAM CHEESE-CAPER FILLING AND TOPPED WITH SMOKED TROUT CHEVRONS, WHOLE CHIVES, AND JULIENNE OF CARROT AND CELERY

JALAPENO-CORN MUFFINS FILLED WITH PEPPER JACK OR PLAIN JACK CHEESE

MINI CORN-JALAPENO BLINI SERVED WITH SOUR CREAM AND AVOCADO SALSA

MINIATURE CHEESE GRITS CAKES

CROSTINI WITH FIG PRESERVES, BRIE, DRIED FIG AND FRESH THYME

CAPRESE CROSTINI

CROSTINI WITH GRUYERE CHEESE, SAUTEED MUSHROOM, FRIED SAGE AND WHITE BALSAMIC VINEGAR SPLASH

PAN FRIED HALOUMI CHEESE WITH BLOOD ORANGE AND GRILLED FIGS (SEASONAL)

TOASTED BRIOCHE WITH CRÈME FRAICHE AND CAVIAR

PIZZETTAS WITH BRIE AND BLACKBERRIES

Fish Offerings

SMOKED SALMON CARVING STATION WITH TRADITIONAL ACCOMPANIMENTS

MINIATURE "MOCK CRAB CAKES" SERVED WITH REMOULADE SAUCE AND FRUIT SALSA

MINIATURE MOCK CRAB CAKES OFFERED ON A SPOON WITH TOMATILLA SALSA AND AIOLI

SMOKED SALMON OR HOME CURED GRAVALAX SERVED ON PUMPERNICKEL OR RYE BREAD WITH LEMON PARSLEY BUTTER AND FRESH DILL GARNISH

SMOKED TROUT PATE SERVED WITH CRACKERS OR TOAST POINTS

WHOLE POACHED FILET OF SALMON SERVED WITH TWO SAUCES

FRIED GOURGENIERRE OF FISH SERVED WITH TARTAR SAUCE

ALMOND OR COCONUT CRUSTED FRIED TILAPIA SKEWERS WITH CREOLE REMOULAD SAUCE

HERRING PREPARED IN A NUMBER OF WAYS

FRESH TUNA, ROASTED PEPPER AND CAPERS SERVED ON CROSTINI OR BRUCHETTA

SEARED BLACK AND WHITE SESAME SEED CRUSTED AHI TUNA OFFERED WITH A SWEET SOY AND CHILI PEPPER SAUCE

SEARED AHI TUNA ON GOURMET TORTILLA CHIPS WITH CORN-AVOCADO SALAD

FRESH FISH SLIDERS WITH CREAMY TARTAR SAUCE AND FRESH SLAW

TOSTADITAS TOPPED WITH SMOKED TROUT OR SEARED AHI TUNA WITH AVODADO AND CILANTRO GARNISH

SMOKED SALMON SMORREBROD WITH HORSERADISH SOUR CREAM

ROASTED TOMATO TARTINES (OPEN SANDWICHES) WITH MOZARELLA AND BASIL

Chicken Offerings

SESAME CHICKEN ON SKEWERS BEAUTIFULLY ARRANGED ON PLATTERS AND SERVED HONEY MUSTARD SAUCE OR SPICY APRICOT SAUCE OR MUSTARD JALAPENO SAUCE

FRIED CHICKEN TENDERS WITH HONEY MUSTARD OR SPICY APRICOT SAUCE

CHICKEN SATAY IN THE THAI STYLE SERVED WITH PEANUT SAUCE

CHICKEN DRUMETTES PREPARED VARIOUS WAYS

CURRIED CHICKEN SALAD SERVED WITH SILVER DOLLAR ROLLS

TINY FRIED CHICKEN CAKES SERVED WITH SAUCES

GRILLED CHICKEN BREAST SLIDERS

CHICKEN SOUP SHOTS WITH MINI MATZAH BALLS

GRILLED CHICKEN SKEWERS WITH RASPBERRY CHIPOTLE GLAZE

Turkey Offerings

SMOKED TURKEY AND CRANBERRY RELISH SERVED ON HOMEMADE BISCUITS (LIKE SCONES)

Duck Offerings

SEARED DUCK WITH MAPLE SYRUP IN CHIVE PANCAKES WITH SCALLIONS, FRESH GINGER SLIVERS, AND CILANTRO, OFFERED WITH SWEET SOY AND CHILI PEPPER SAUCE

Lamb Offerings

FRIED LAMB KEFTES SERVED WITH SAUCES

BABY LAMB CHOPS WITH FRESH ENGLISH MINT DIPPING SAUCE

Beef Offerings

ORIENTAL LETTUCE WRAPS WITH CHICKEN OR BEEF

CARVING STATIONS:
BEEF, PASTRAMI, CORNED BEEF

BRESAOLA (AIR CURED ITALIAN BEEF) AND CANTELOUPE SKEWERS WITH BABY ARUGULA

BOBOTIE TARTLETS (SPICED MINCED MEAT BAKED WITH AN EGG-BASED TOPPING)

"BLT" MINI SANDWICHES WITH BEEF "BACON"

CORN DOGS (DOUBLE CORN MINI MUFFENS WITH COCKTAIL SAUSAGES)

SHORT RIB MARTINIS WITH HORSERADISH MASHED POTATOES AND GARNISHED WITH A MARTINI SKEWER

BEEF CHILI BAR WITH TRADITIONAL ACCOMPANIMENTS

Beef Offerings Continued

FRANKS IN A BLANKET (COCKTAIL SAUSAGES BAKED IN A PUFF PASTRY SHELL) SERVED WITH HONEY MUSTARD

FINGERLING POTATO AND GRILLED SAUSAGE SKEWERS WITH DIPPING SAUCE

BEEF SLIDERS WITH "MONKEY GLAND SAUCE"—SOUTH AFRICAN BBQ SAUCE—AND ARUGULA

SWEET AND SOUR MEATBALLS

JAMAICAN BEEF PIES

MUSTARD ROASTED WHOLE SALAMI (KOSHER), SLICED AND SERVED WITH RYE BREAD OR SILVER DOLLAR ROLLS, ASSORTED MUSTARDS AND ASSORTED PICKLES

ROASTED BEEF SLICED AND SERVED ON PUMPERNICKEL BREAD WITH HORSERADISH MAYONNAISE AND FRESH HERB GARNISH

SOUP SHOTS

Themed Dinners - Menus Custom

Designed

MEXICAN
ITALIAN
MEDITERRANEAN
ISRAELI
SOUTH AFRICAN
ASIAN
MOROCCAN
CUBAN

Salad Options

(We can do any salad you wish, if none of these suit)

Green Salads

MIXED GREEN SALAD WITH ROASTED BUTTERNUT SQUASH, APPLE OR PEAR, DRIED CHERRIES OR CRANBERRIES, ROASTED SUNFLOWER SEEDS, CANDIED NUTS AND A BOUBON APPLE VINAIGRETTE

MIXED GREENS WITH SHAVED RED, YELLOW AND RAINBOW BEETS, SLICED APPLE OR PEAR, DRIED CRANBERRIES OR BLUE BERRIES, CANDIED NUTS AND A HONEY DIJON VINAIGRETTE

MIXED GREENS WITH DRIED DATES AND FIGS, SLICED APPLES, FETA CHEESE AND BALSAMIC GLAZED WALNUTS

MIXED GREENS SERVED WITH DRIED CRANBERRIES, CANDIED PECANS AND MANDARIN ORANGES SERVED IN A LIGHT ORANGE VINAIGRETTE

SOUTHWESTERN STYLE SALAD WITH CHOPPED GREENS, CHOPEED RED CABBAGE, AVOCADO, CILANTRO, TOMATO, FRESH CORN, TOASTED PECANS, SHREDDED JACK CHEESE (OPTIONAL) WITH FRIED TORTILLA STRIPS AND GRILLED CHUNKS OF FRESH CORN GARNISH SERVED WITH AN ANCHO CHILIE VINAIGRETTE

CREOLE CAESAR SALAD, TRADITIONAL CAESAR SALAD OR SOUTHWESTERN CAESAR SALAD

GEM ROMAINE AND CHARRED CORN SALAD WITH CREAMY AVOCADO DRESSING AND PECORINO CHEESE

ICEBERG WEDGES OR GEM ROMAINE HALVES WITH ROASTED TOMATO DRESSING, BABY CARROTS, RADISHES AND SALTED TOASTED PUMPKIN SEEDS

BABY KALE, BABY ARUGULA, BUTTER LETTUCE, JULIENNED APPLES, AVOCADO, CHOPPED EGG (OPTIONAL), ROASTED SUNFLOWER SEEDS, CANDIED ALMONDS IN A BOURBON-APPLE CIDER VINAIGRETTE

GREEK PEASANT SALAD

FATTUOUSH SALAD WITH SUMAC DRESSING

THAI STYLE COLESLAW

TANGY COLESLAW WITH HORSERADISH DRESSING

Vegetable Salads

STACKED CAPRESE SALAD (LAYERED SLICES OF RED AND YELLOW BEEFSTEAK TOMATO AND BUFFALO MOZARELLA CHEESE WITH BLACK OLIVE TAPENADE AND FRESH BASIL SERVED WITH MESCLUN GREENS AND GARNISH WITH CAPER BERRIES AND TOASTED PINENUTS)

GRILLED VEGETABLE PRESENTATION

PROVENCAL VEGETABLE SALAD WITH ROASTED VEGETABLES ON A PUFF PASTRY DISC WITH TAPENADE, AND TOPPED WITH SPRING GREENS

FRESH HERB AND ARUGULA SALAD WITH SLICED GREEN APPLE, BRIE CHEESE WEDGE AND TOASTED PISTACHIO NUTS WITH AN APPLE CIDER VINAIGRETTE

POTATO SALAD WITH 9 MINUTE EGGS AND A MUSTARD VINAIGRETTE

JULIENNED CARROT AND BEET SALAD

HEIRLOOM TOMATO WITH FRESH PEACH VINAIGRETTE (SEASONAL)

FRESH CORN AND SNAP PEA WITH FRESH LIME VINAIGRETTE

PANTESCA SALAD (HARRICOTS VERTE, FINGERLING POTATO, OLIVES, EGGS, TOMATO, CAPERS)

GRILLED EGGPLANT WITH GRILLED RED ONION WEDGES AND RED AND YELLOW PEPPADEW PEPPERS

Protein Salads

ISLAND SALMON SALAD WITH CITRUS VINAIGRETTE

COMPOSED SALAD NICOISE WITH FRESH OR ALBACORE TUNA OR WITH GRILLED SALMON

SMOKED TROUT SALAD WITH CELARIAC-APPLE SLAW OR WITH POTATO AND DILL

CURRIED CHICKEN SALAD

ROMAINE AND CHICKEN WALDORF

FRIED CHICKEN SALAD

WATERMELON, BRESAOLA (AIR CURED ITALIAN BEEF) AND MINT WITH ARUGULA AND TOASTED ALMONDS

SPICY BABY GREENS WITH SHAVED BEEF JERKY OR FRIED PASTRAMI, CANDIED NUTS

RAW ASPARAGUS SALAD WITH ANCHOVIES, TOMATOES AND BOILED EGGS

Grain Salads

ORDER ANY GRAIN WITH YOUR SALAD: FARRO, RICE, COUSCOUS, QUINOA

BABY KALE AND BLUEBERRY SALAD

FRESH CHERRIES (IN SEASON) OR DRIED CHERRIES, CELERY AND WALNUT SALAD

CURRIED WITH PEACHES AND GREEN PEPPERS

THAI STYLE WITH CRUNCHY SEEDS

WITH ROASTED SWEET POTATO, CORN AND ARUGULA

Grain Salads Continued

FARMER'S MARKET WITH GRAINS, CUCUMBER,
GREEN BEANS AND PEAS, BROCCOLI

CHERRIES, CELERY AND WALNUTS

TANGERINES AND CRUNCHY NUTS AND SEEDS

SPICED WITH PISTACHIOS AND CURRANTS

Pasta Salads

ASIAN

ORZO PASTA WITH FETA, TOMATO AND BASIL

FARFALLE WITH ROASTED VEGETABLES AND BASIL

NICOISE STYLE

Dinners are served with FRESH DINNER ROLLS or
ARTISAN BREAD BASKETS

We can also make a salad more substantial by adding a
"MOCK CRAB CAKE" (made with fish) and serving it with
REMOULADE SAUCE and a FRESH FRUIT SALSA

Soup Options

(These are only a sampling of our selections)

LENTIL SOUP

LIGURIAN VEGETABLE SOUP

TUSCAN BEAN SOUP

SPLIT PEA SOUP

CURRIED PUMPKIN AND BUTTER NUT SQUASH
SOUP

BUTTERNUT SQUASH SOUP WITH APPLE CIDER
CREAM GARNISH

YELLOW OR RED TOMATO GAZPACHO

CHICKEN SOUP WITH MATZAH BALLS

MUSHROOM BARLEY SOUP IN THE HUNGARIAN
STYLE

WILD MUSHROOM SOUP WITH MADEIRA AND FRESH
CHIVE GARNISH OR WITH ORANGE-HAZELNUT
GREMOLATA

Entrees

Fish Options

HERB CRUSTED FILET OF SALMON SERVED WITH A
DOUBLE MUSTARD SAUCE

HERB CRUSTED AND OVEN ROASTED FILET OF
HALIBUT SERVED WITH A FRESH CORN OR FRUIT
RELISH

ORIENTAL-STYLE ROASTED SALMON

WHOLE ROASTED FILET OF SALMON WITH SUN
DRIED TOMATO PESTO

FRIED PECAN OR ALMOND CRUSTED TILAPIA OR
RED SNAPPER FILET

LIGHTLY SPICED FRESH FISH SOUP IN THE STYLE
OF BOUILLEBAISE SERVED WITH COUSCOUS OR
RICE

POACHED FILET OF SALMON SERVED WITH TWO
SAUCES

TROUT ALMONDINE SERVED WITH LEMON BUTTER
SAUCE

MIDDLE EASTERN STYLE FRIED FISH IN VINEGAR
SAUCE

THAI STYLE FRIED FISH WITH PEPPERS AND
CILANTRO

PAN FRIED TILAPIA COOKED IN A ROMAN STYLE
SWEET AND SOUR SAUCE

Chicken Options

SAUTEED BONELESS BREAST OF CHICKEN COOKED
IN A LEMON WINE SAUCE AND TOPPED WITH
MUSHROOMS AND ARTICHOKEs

ISLAND CHICKEN (CURRY, ALMONDS, MANDARIN
ORANGES, RAISINS)

SPICY (Not TOO hot, I promise!!!) CHICKEN
CASSEROLE

COUNTRY CAPTAIN CHICKEN (WITH CURRY AND
TOMATOES)

CHICKEN MARSALA

SESAME-GINGER CHICKEN WITH CASHEWS,
CARROTS AND SNAP PEAS

CHICKEN WITH DRIED APRICOTS, PRUNES,
CURRANTS COOKED IN AN ORANGE AND APRICOT
SAUCE

CHICKEN SAUCE PIQUANT GARNISHED WITH
GREEN OLIVES, SCALLIONS AND FRESH HERBS

CHICKEN CACCIATORE

CURRIED CHICKEN SERVED WITH ASSORTED
SAMBAL

MOROCCAN CHICKEN WITH PRUNES, ZUCCHINI,
POTATOES AND BUTTERNUT SQUASH

CRANBERRY BBQ CHICKEN

Meat Options

BEEF TENDERLOIN (Regular)

PRIME RIB OF BEEF (Kosher or Regular)

BRAISED SHORTRIBS (Kosher or Regular)

BRISKET (Kosher or Regular) - WE COOK IT
VARIOUS WAYS

BOBOTIE (SOUTH AFRICAN CURRY SPICED GROUND
BEEF CASSEROLE SERVED WITH ASSORTED
SAMBAL) (Kosher or Regular)

BEEF STUFFED EGGPLANT IN SWEET AND SAVORY
TOMATO SAUCE (Kosher or Regular)

Lamb & Veal Options

RACK OF LAMB (Regular)

BABY LAMB CHOPS

GRILLED LAMB KEBABS WITH TURKISH FLAVORS
AND TOASTED PITA BREAD

VEAL CHOP (Kosher or Regular)

VEAL OSSO BUCCO

VEAL MARSALA

Vegetable Choices

ROASTED RATATOUILLE

ROASTED SEASONAL VEGETABLES WITH FRESH
HERB GARNISH

GRILLED VEGETABLE SKEWER

LIGHTLY SAUTEED JULIENNE OF CARROT, HARICOT
VERTE, ASPARAGUS, ASPIRATION AND PEARL
ONIONS

ASPARAGUS (Prepared as you like it)

SAUTE OF FRESH WILD MUSHROOMS AND
ASPARAGUS

SAUTE OF HARICOTS VERTE, JULIENNED CARROTS
AND SNAP PEAS WITH A HAZEL NUT GREMOLATA

Vegetable Choices Continued

GRILLED VEGETABLE STACKS (INCLUDING EGGPLANT, ZUCCHINI, PEPPERS, PORTOBELLO

MUSHROOM, ASPARAGUS WITH FRESH ROSEMARY SKEWER

SPINACH CASSEROLE (DIARY OR PAREV)

SAUTEED SPINACH WITH GARLIC AND LEMON

PROVENCAL TOMATOES
GLAZED BABY CARROTS

VEGETABLE "BUNDLES"

Starch Options

OVEN ROASTED POTATO IN THE FRENCH STYLE

ROASTED HASSLEBACK POTATOES

POTATO ROESTI OR POTATO GRATIN OR POTATO KUGEL

SMASHED AND ROASTED BABY POTATOES

MASHED POTATOES (WITH ROASTED GARLIC OR PLAIN)

ROASTED SWEET POTATO WEDGES

RICE PILAF

VEGETABLE RICE PILAF

RICE PILAF WITH GREENS AND HERBS

RICE PILAF WITH EGGPLANT

ISRAELI COUSCOUS WITH VEGETABLE, DRIED FRUIT AND NUTS

PASTA PUTANESCA

PASTA A LA NORMA (WITH EGGPLANT AND RICOTTO)

ORZO PASTA WITH ROASTED VEGETABLES

"NOT YOUR MOM'S" MAC AND CHEESE
PENNE AND CAULIFLOWER GRATIN WITH COMTE CHEESE AND PARMESAN

Desserts

ASSORTED COOKIES, SHORTBREAD BARS, BISCOTTI AND BOWNIES

TRIFLES—PLAIN AND CHOCOLATE

BREAD PUDDINGS- PLAIN AND CHOCOLATE AND BANANA AND DULCE DE LECHE

ITALIAN CREAM CAKE

CHOCOLATE CAKE OR HUMMING BIRD CAKE OR CARROT CAKE

CHEESE CAKE

ESPRESSO MOCHA CHOCOLATE POTS D' CRÈME

ECLAIRS AND CREAM PUFFS

FRUIT SHELLS FILLED WITH SORBET

APPLE BLUEBERRY CRISP (OR OTHER FRUITS)

MILE HIGH APPLE PIE

POACHED PEAR (DIPPED IN CHOCOLATE AND ALMONDS OR NOT)

FRESH FIG CROSTATA

TIRAMISU—WHOLE OR INDIVIDUAL

ICE CREAM TACOS DIPPED IN CHOCOLATE WITH OR WITHOUT PEANUTS

ICE CREAM SANDWICHES

FRUIT SALADS

Other Services Available:

- *Professional Staff*

- *Wine and Other Drinks*

We can purchase any or all of your beverages for you and deliver them to your venue.

- *Rentals*

- *Flowers*

- *Disposables*

Dishes, flatware, napkins and glasses

- *Delivery*