Seafood Hors d’Oeuvres

Jumbo Lump Crab Crostini
Avocado, Tomato Fresca, Espelette Chile

Lobster Roll
Lobster Salad, Brioche, Celery

Smoked Salmon Canapé
Pumpernickel, Crème Fraîche, Hackleback Caviar

Diver Sea Scallop
Sassafras Glazed Pork Belly

Smoked Swordfish Mini Taco
Pickled Jalapeño, Corn Shell

Yellow Fin Tuna Poke
Compressed Melon, Mustard Oil

Rock Shrimp & Tomato Escabeche
Pickled Jalapeño, Cilantro

Fried Oyster
Bacon, Onion, Poppy Seed, Pickled Fresno Chile

Shrimp & Bilbao Chorizo Brochette
Parsley Pesto

Shrimp Toast
Brioche, Shrimp, Black Sesame Seeds

Hamachi Ceviche
Squid Ink Cornet, Rocoto, Passion Fruit, Avocado

Consuming raw or undercooked eggs, beef, lamb, milk products, pork, poultry, seafood or shellfish may increase your chances of foodborne illness.
Meat Hors d’Oeuvres

**Lamb Sope**
Mint Pipian, Corn Cake

**Albóndigas**
Lamb Meatballs, Shaved Manchego

**Kobe Beef Tartar**
Nora Cracker, Black Truffle Aioli

**Plantanos Riano**
Duck Barbacoa, Lemon Crema, Mustard Seed

**Kobe Beef Montadito**
Seared Kobe, Romesco, Idiazábal Cheese

**Duck Liver Mousse Profiterole**
Elderflower Caramel, Marcona Almonds

**Dátiles on Almendras**
Bacon-Wrapped Medjool Dates, Almonds, Cabrales

**Barbacoa Chicken Dumpling**
Smoked Chicken, Blue Cheese Crema, Chives

**Chicken Brochette**
Grilled Chicken, Pickled Grape, Smoked Apple Crema

**Short Rib Empanada**
Truffle Goat Cheese Fondue

**Fennel Chicken Sausage**
House Made Sausage, Chickpea Sauce, Cherry Jus

**Lamb Slider**
Ground Lamb, Goat Cheese, Caramelized Onion, Sambal Mayo

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Butlered Hors d’Oeuvres

Vegetable Hors d’Oeuvres

**Patatas Bravas**  
Spicy Potatoes

**Tempura Maitake**  
Yuzu Crema, Soy, Shallots

**Miniature Veggie Croque Monsieur**  
La Serena Cheese, Zucchini, Roasted Pepper, Brioche, Pesto Béchamel

**Provençal Pissaladière**  
Zucchini, Goat Cheese, Tomato

**Leek, Brie & Black Olive Tart**  
Brie Melted Leeks, Mini Savory Tart, Black Olive Tapenade

**Corn Croquette**  
Huitlacoche Crema, Cilantro, Pickled Pearl Onion

**Wild Mushroom Croquettes**  
Smoked Onion Puree

**Tortilla Española**  
Saffron Aioli, Wild Mushroom

**Pickled Baby Beets**  
Honey Whipped Ricotta, Candied Pecans

**Falafel Croquette**  
Cucumber, Sesame Labne, Piquillo Pepper

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Garces Trading Company Antipasti Station

Includes: Charcuterie & Cheese Display, Eggplant, Piquillo Peppers, Olives

Charcuterie & Cheese Display  Served with House Made Accompaniments and Baguette
Prosciutto di Parma, Speck, Coppa, Bianco Sardo, Tomme Crayuese, Gorgonzola Dolce

Eggplant
Roasted Red Peppers, Confit Cherry Tomatoes, Modena Aged Balsamic

Piquillo Peppers
Sherry Vinegar & Thyme Marinated, Pickled Pearl Onion

Imported Mixed Olives
Marinated in Garlic, Thyme & Orange

Additional Items

Baby Artichokes
Preserved Lemon, Honey, Dates, Walnuts

Cauliflower
Orange, Tarragon, Black Garlic

Seasonal Luna Farm Vegetables
Marinated Seasonal Vegetables

Handmade Mozzarella Bar

Chef Action Station
Includes: Basil Pesto, Prosciutto, Heirloom Tomatoes, Ricotta, Extra Virgin Olive Oil, Maldon Sea Salt
Volvér Bar Snacks

Includes: Paella Maki Roll, Tortilla Espanola, Corn Croquettes, Smoke Salmon Tartine

Paella Maki Roll
Saffron Rice, Shrimp, Chorizo, Piquillo Peppers, Pozu

Tortilla Espanola
Egg, Potato, Mushroom, Saffron Aioli

Corn Croquette
Huitlacoche Crema, Cilantro, Pickled Pearl Onion

Smoke Salmon Tartine
Chive Cream Cheese, Red Onion

Additional Items

Pierre Robert Tartine
Shaved Apple, Membrillo, Sour Dough Crostini

Lamb Silder
Red Onion Marmalade, Harissa Aioli, Sheep's Milke Feta

Ham Tartine
Tomme Savoie, Red Pepper Confit, Basil Aioli

Crispy Turnip
Grated Botarga, Yuzu Aioli, Sliced Radish

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Ceviche and Raw Bar

Includes: Jumbo Shrimp Cocktail Shooters, East Coast or West Coast Oysters, Salmon Ceviche

**Jumbo Shrimp Cocktail Shooters**
Marinated Shrimp, Horseradish Cocktail Sauce

**East Coast or West Coast Oysters**
Sherry Shallot Mignonette, Fresh Lemon, Cocktail Sauce

**Salmon Ceviche**
Tequila Cured, Charred Pineapple, Tepache

Additional Items

**Hamachi Ceviche**
Squid Ink Cornet, Rocoto, Passion Fruit, Avocado

**Atún**
Big Eye Tuna, Serrano-Coconut Sauce, Lime

**Camarones**
Shrimp, Spicy Tomato, Avocado, Plantain Chip

**Lobster Cocktail**
Chilled Maine Lobster, Lemon Caper Remoulade

**Stone Crab Claws Seasonal October through December**
Lemon Caper Remoulade

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Stationary Hors d’Oeuvres

Pintxo Bar

Includes: Jamon Con Tomate, Croquetas De Jamon, Peppadew Rellenos, Spanish Olives, Aged Manchego

Jamon Con Tomate
Fresh Tomato, Handcarved Serrano, Sourdough

Croquetas De Jamon
Ham Croquettes, Romesco

Peppadew Rellenos
Crab Stuffed Peppers, Toasted Almonds

Spanish Olives
Arbequina Olive Oil

Additional Items

Tuna Tartare Bocadillo
Squid Ink Cornet, Rocoto, Passion Fruit, Avocado

Artichofas y Setas Coca
Big Eye Tuna, Serrano-Coconut Sauce, Lime

Crab Montadito
Shrimp, Spicy Tomato, Avocado, Plantain Chip

Charcutería y Quesos
Chilled Maine Lobster, Lemon Caper Remoulade

Costillas de Ternera Coca
Lemon Caper Remoulade

Dátiles con Almendras
Chilled Maine Lobster, Lemon Caper Remoulade

Figs Wrapped in Serrano Ham
Agro Dolce Turkish Figs, Serrano Ham
Distrito Taco Station

Chef Action Station
Includes: Guacamole Bar, Mahi Mahi Taco, Carnitas Taco

Guacamole Bar  Served with House Made Tortilla Chips
Jumbo Lump Crab, Camarones, Cotija Cheese,
Salsa Mexicana, Tortilla Chips, Pickled Jalapeño

Mahi Mahi Taco
Chipotle Remoulade, Avocado, Red Cabbage, Lime

Carnitas Taco
Pulled Pork, Black Beans, Pineapple Salsa

Additional Items

Carne Kobe Taco
Flat Iron Steak, Truffle Potato, Tomato Horseradish Escabeche

Pollo Taco
Chicken Ropa Vieja, Queso Fresco, Crema, Radish

Cordero Taco
Adobo Braised Lamb, Mint Pipian, Queso Panela

Veggie Taco
Wild Mushrooms, Roasted Poblano, Queso Fresco, Crema, Radish

Huarache de Costillas
Beef Short Ribs, 3 Chile BBQ Sauce, Queso Mixto, Poblano, Crema

Huarache de Hongos
Forest Mushrooms, Huitlacoche Sauce, Black Truffle, Corn Shoot

Ignacio Nacho
Black Beans, Tomato, Queso Mixto, Jalapeño, Chile de Árbol, Radish

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Stationary Hors d’Oeuvres

Village Whiskey Slider Station

Chef Action Station
Includes: Village Burger, Veggie Slider, Turkey Slider, Luna Farm Pickles

Village Burger
Vermont Cheddar, Tomato, Boston Bibb Lettuce, House Made Thousand Island

Veggie
Tomato Confit, Fried Eggplant, Parsley Pesto

Oven Roasted Turkey
Avocado Mayo, Red Onion Confit, Red Leaf

Luna Farms Seasoned Pickles
Whipped Ricotta, Black Olive Tapenade, Toasted Sourdough

Additional Items

Cubano
Roast Pork, Country Ham, Mustard, Pickle, Gruyère, French Roll

Kobe Beef
Romesco, Idiazábal, Pickled Pepper, Brioche

Jumbo Lump Crab
Avocado, Tomato Fresca, Espelette, Brioche

Village Whiskey Deviled Eggs
Smoked Salmon, Chive, Truffle

Nashville Hot Chicken
Buttermilk Fried Chicken, Bread and Butter Pickle

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A La Plancha Station

Includes: Chicken Brochettes, Wagyu Beef Brochettes, Vegetable Brochettes.
Served with Grilled Green Onion, Romesco, Guindilla Aioli, Paella Valenciana

- Organic Chicken
- Wagyu Beef
- Grilled Vegetables
  Cremini Mushroom, Zucchini, Red Onion, Red Pepper
- Paella Valenciana
  Saffron Vegetable Stock, Sofrito, Pea Shoot, Sourdough

Additional Items

- Fresh Water Prawns
- Lobster
- Lamb Chops
- Scallops
- Chorizo Bilboa

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Garces Trading Company Pasta Station

Served with Tuscan Bread Display

Choose Two Pasta Dishes From Below

**Linguine with Clams**
Crab, Garlic, White Wine, Parsley

**Rigatoni**
Pork & Beef Meatballs, Pork Gravy, Parmesan

**Lamb Bolognese**
Gramigna, Horseradish Fonduta, Shaved Pantaleo

**Gnudi**
Wild Mushroom, Bianco Sardo, Whole Milk, Ricotta

**Fusilli**
Chicken Fennel Sausage, Basil Pesto, Roasted Peppers

**Tortellini**
Shrimp, Roasted Tomato, Pecorino Cream
First Course

Soups

Tortilla
Tomato, Chicken, Pasilla Chile, Queso Fresco, Avocado

Sopa de Castaño
Truffle Chestnut Soup, Duck & Wild Mushroom Hash

Gazpacho Seasonal
Summer Melon, Heirloom Tomato & Crab Panzanella

White Gazpacho Seasonal
Marcona Almonds, Marinated Gooseberry, Chive

Vichyssoise
Fingerling Potato, Truffle, Diver Sea Scallop

Butternut Squash Seasonal
Apple, Fennel, Crème Fraîche

Salads

Organic Beet Salad
Baby Arugula, Candied Pepitas, Aged Balsamic, Garroxta

Semplice Salad
Organic Baby Greens, Shaved Red Onion, Grapefruit White Balsamic

Baby Romaine
Brown Butter Croutons, Garlic Dressing, Shaved Pecorino

Arugula & Spinach Salad
Turkish Figs, Spicy Almonds, Manchego Cheese, Aged Sherry

Chilango Chop
Romaine, Baby Arugula, Watercress, Cranberry, Pecans, Honey-Lime Vinaigrette

Ensalada Verde
Green Salad, Asparagus, Fava Beans, Haricots Verts, Sherry Shallot Vinaigrette

Charred Asparagus Cobb Salad
Asparagus, Avocado Green Goddess, Quail Egg, Smoked Beet Bacon

Wedge Salad
Iceberg Lettuce, Lemon Buttermilk Vinaigrette, Roasted Cherry Tomatoes, Pickled Red Onions

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Appetizers

**Crab Montadito**
Jumbo Lump Crab, Avocado, Espelette Chile

**Duck Montadito**
Duck Confit, Serrano Ham, Black Cherry, La Peral Spread

**Tuna Tartare Bocadillo**
Big Eye Tuna, Pickled Guindilla, Chorizo Aioli

**Prawn Brochetas**
Shrimp, Chorizo, Grape Tomato, Espelette Chile

**Ceviche of Vegetables on the Garden**
Beets, Asparagus, Celery Root, Pumpernickel Black Pepper Dirt

**Corn Chasing Tomatoes** *Seasonal July through September*
Corn Bread Pudding, Pickled Heirloom Tomato, Spicy Popcorn, Corn Honey Butter

**Coca de Artichofas y Setas**
Artichokes, Wild Mushrooms, Truffle, Manchego Cheese

**Dátiles con Almendras**
Bacon-Wrapped Medjool Dates, Almonds, Cabrales

**Charcutería**
Jamón Ibérico, Chestnut Honey, Sliced Baguette

**Quesos**
Aged Manchego, Truffle Lavender Honey, Sliced Baguette

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Buffet Entrées

All Entrées Served with House Made Parker House Rolls and Whipped Salted Butter

Lamb Chops a la Plancha
Mint & Lemon Gremolata

Organic Black Pearl Salmon
Romesco, Espelette Glaze

Griggstown Organic Baby Chicken
Nora Chile, Grilled Scallion

East Coast Halibut
Tomato Confit, White Wine Herb Fumé

Diver Sea Scallops a la Plancha
Parsley Garlic Pesto, Black Truffle, Crispy Leeks

Kobe Beef a la Plancha
JG Steak Sauce, Crispy Shallots

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Carving Station  Minimum of 50 People

All Carved Items Served with House Made Parker House Rolls and Whipped Salted Butter

- **Whole Roasted Suckling Pig**  
  Caja China Style  
  Grilled Red Onion, Sour Orange Mojo

- **Whole Roasted Suckling Porchetta**  
  Pork Belly Stuffed Pork Loin, Braised Fennel, Sage Jus

- **Ribeye Roast**  
  Crispy Buttermilk Red Onion, Rosemary, Garlic, Red Wine Jus

- **Grass-Fed Beef Tenderloin**  
  Roasted Wild Mushrooms, Black Pepper, Shallot Veal Jus

- **Roasted Rack of Lamb**  
  Mint Parsley Pesto, Pickled Pearl Onion, Lamb Jus

- **Applewood Smoked Free Range Turkey Breast**  
  Roasted Turkey Jus, Cranberry Chile Relish

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Sides

**Judías Verdes**  
Haricots Verts, Almonds, Dates, Orange Segments, Sherry Vinaigrette

**Brussels Sprouts**  
Roasted Red Pepper, Pancetta Crisp, Sherry Reduction

**Cauliflower**  
Orange Tarragon Vinaigrette, Black Garlic, Scallion

**Baby Artichokes Gratin**  
Melted Leeks, Baby Spinach, Parmesan

**Esquites**  
Sweet Corn, Queso Fresco, Chipotle, Lime

**Tuscan Farro**  
Grilled Zucchini, Dried Cranberry, Basil

**Gnudi**  
Wild Mushroom Broth, Fines Herbes, Bianco Sardo Cheese

**Whole Wheat Orzo**  
Artichokes, Cherry Tomatoes, Feta Cheese

Accompaniments

**Heirloom Potatoes**  
Roasted Peppers, Piquillo Olives, Sherry Shallot Vinaigrette

**Herb Roasted Fingerling Potatoes**  
Caramelized Cipollini Onions

**Paella Rice**  
Sofrito, Chorizo, Peas

**Arroz con Frijoles**  
Black Beans, Rice

**Honey Glazed Baby Carrots**  
Pearl Onion, Thyme

**Chestnut Bread Pudding**  
Wild Mushrooms, Brioche, Fines Herbes

**Grilled Asparagus**  
Roasted Peppers, Zucchini, Red Onion

**Haricot Verts**  
Wild Mushrooms, Roasted Parsnip

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Plated Entrées

Jumbo Lump Crab Cake
Roasted Cauliflower Purée, Basil Chimichurri, Matchstick Potato, Cherry Pepper Aioli

Butter Poached Lobster
Fall & Winter
Kabocha Squash Purée, Wild Mushrooms, Brown Butter Sage

Summer & Spring
White Corn & Summer Bean Succotash, Basil

Scallops a la Plancha
Eggplant Caponata, Creamy Polenta, Fava Bean, Asparagus

Organic Black Pearl Salmon
Balsamic Lentil Salad, Horseradish, Cured Scallion Salad, Lemon Vinaigrette

Wild Striped Bass
Basil Pistou, Tomato Confit, Zucchini and Pepper Ratatouille, Saffron Arancini

Olive Oil Poached Halibut
White Bean Purée, Cauliflower Ragout, Black Olives

Lake Victoria Perch
Smoked Cauliflower Purée, Lemon Butter Sauce, Lemon Brown Buttered Almonds, Fennel Salad, Fried Capers

Golden Tile Fish
Tarbias White Bean, Spinach Cassoulet, Prosciutto Brodo, Smoked Bacon, Jumbo Lump Crab Gremolada

Beef Tenderloin
Potato Piave, Asparagus, Tarragon, Buttermilk Red Onion, Tempranillo Sauce

Center Cut Filet
Ricotta Risotto, Asparagus, Bone Marrow Butter, Red Wine Sauce

Grass Fed Filet
Smoked Golden Mashed Potatoes, Local Farm Gratin, Red Wine Sauce

Grass-Fed New York Strip
Crispy Potato, Sunchoke Creamed Spinach, JG Steak Sauce

Flat Iron Steak
Saffron Rice, Padrón Peppers, Garlic Toast, Green Chile

Red Wine Braised Short Rib
Crispy Parsnip Cake, Shaved Truffle Artichokes, Pea Shoots

Free Range Half Chicken Breast
Fingerling Potato, Honey Glazed Carrots, Truffle Currant Jus

Organic Chicken Torchon
Barley English Pea Risotto, Baby Carrot, Sage Chicken Jus

Eggplant Involtini
Paella Rice, Tomato, Locatelli

Spinach & Manchego Empanada
Artichoke & Roasted Pepper Escabeche

Vegetable Lasagna
House Made Pasta, Zucchini, Eggplant, Roasted Peppers, Wild Mushrooms, Parmaseam Beschamel, Basil Oil, Lemon Zest

Veggie Tamales
Masa, Salsa Roja, Poblano Rajas

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Plated Entrée Duets

Skuna Bay Salmon & Red Wine Braised Short Rib
Mozzarella Mashed Potato, Haricot Vert,
Buttermilk Fried Red Onion, Charred Romesco

Center Cut Filet & Wild Strip Bass
Roasted Fingerling Potato, Shaved Asparagus,
Smoked Beet Chips, Bone Marrow Butter

Grass-Fed New York Strip & Steak Cut Halibut
Roasted King Mushroom, Kennebec Potato Cake,
Hollandaise, Red Pepper Escabeche
Kid Friendly Stations

**Taco Station**  
Chicken Ropa Veja & Veggies Tacos, Chips, Guacamole, Salsa, and Chef Choice of Dessert

**Hot Dog Station**  
All Beef Hot Dogs, Mac & Cheese, Potato Rolls, Kettle Chips, and Chef Choice of Dessert

**Burger Station**  
Village Whiskey Burger Slider, French Fries, Pasta Salad, and Chef Choice of Dessert

**Sandwhich Station**  
Grilled Cheese Slider, PB&J Slider, Ham & Cheese Slider, Turkey & Cheese Slider, and Chef Choice of Dessert

**Snack Station**  
Popcorn with Toppings, Gummie Bears, Peanut M&Ms, Twizzlers, Chocolate Chip Cookie

**Healthy Snack Station**  
Fresh Fruit Cocktail, Fruit Smoothie Shooters, Mixed Spanish Nuts
Interactive Dessert Stations

**Ice Cream Bicycle**
Old Fashion Ice Cream Bicycle featuring four ice cream flavors from the Franklin Fountain. Includes Vanilla, Chocolate and choice of two additional flavors. Toppings include chocolate sauce, caramel sauce, whipped cream, sprinkles, chocolate chips, and once choice of candy.

**Donut Station (Not for onsite events)**
House Made Donuts glazed with chocolate sauce, maple glaze and dulche de leche glaze.
**Toppings include:** sprinkles, pecans, cocoa nibs, bacon and sea salt.

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Small Bites

French Macarons
Assorted Seasonal Flavors

Bouchons
Dense Chocolate Cake, Chocolate Chips

Canneles
Custard French Cake (48 hour minimum notice)

Cookies and Brownies
An Assortment of House Made Cookies, Brownies and Blondies

Mini Cannoli
Ricotta Cheese and Chocolate Chips

Lemon Meringue Tartlet
Lemon Curd, Torched Meringue, Mint Leaf

Chocolate Covered Strawberries
Starwberries Dipped in Dark Chocolate

Cream Puffs
Honey Diplomat Filled, Caramel and Praline Dipped

Éclairs
Cream Filled, Dark Chocolate Dipped

Cupcakes
Per Dozen Only, One Flavor Per Dozen.
Red Velvet, Vanilla, Lemon, Chocolate, Carrot
Dessert Buffet  
4 Pieces Per Person

**Macarons**
Assorted Macarons in a Jar

**Bouchons**
Topped with Powdered Sugar

**Apple Cider Cake Donuts**
Donuts Tossed in Cinnamon Sugar and Glazed with Dulce de Leche French Cake

**Lime Verrine**
Blackberry Jam, Lime Mousse, Graham Cracker Streusel, Meringue

**Cookies**
Assorted Mini Cookies

**Cheesecake Pops**
Cheesecake, Dipped in Chocolate & Cocoa Nibs

**Cream Puffs**
Filled with Nutella Mousse, Dipped in Caramel & Praline Grains

**Red Velvet Cupcakes**
Cream Cheese Frosting

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Small Bites or Plated Dessert

Ice Cream Sandwiches Not for offsite events
Choice of Chocolate Chip or Mint Cookies, Filled with Vanilla or Chocolate Ice Cream

Village Whiskey Milkshakes
Choice of Vanilla, Chocolate, S’mores, Vanilla Whiskey, Chocolate Whiskey

Buñuelos
Date Jam, Coconut Sugar, Date Crema

Leche Frita
Breaded Pastry Cream, Blackberry Sauce

Beignets
Burbon, Butterscotch

Empanada Trio
Mexican Chocolate Pastry Cream, Pear Frangipane, Guava Cream Cheese, Dulce Du Leche, Fruit Salsa

Crema Catalan
Traditional Spanish Custard, Figs, Cherries

Pot Du Crème
Mexican Chocolate Custard, Chantilly, Chocolate Shavings

Dulce Flan
Chantilly, Mint

Trading Company Verrine
Chocolate, Mascarpone, Pistachio

Coconut Panna Cotta
Compressed Mango, Yogurt Streusel

Bananas Foster Verrine
Brown Sugar Carmamelized Bananas, Chantilly, Chocolate Shavings

Strawberry Shortcake Verrine
Strawberry Jam, Cream Cheese Mousse, Macerated Strawberries, Vanilla Sponge Cake, Candied Mint

Lime Verrine
Blackberry Jam, Graham Cracker Streusel, Meringue

Seasonal Pie in a Jar
Seasonal Flavors, Selection of Two

Tres Leches
Chocolate Cake, Caramelized Bananas, Toasted Almonds, Chantilly

Seasonal Fruit Crisp
Whipped Crème Fraîche

Chocolate Peanut Butter Torte
Chocolate Torte, Peanut Butter Mousse, Chocolate Chantilly, Chocolate Sauce, Candied Peanuts

Coconut Ginger Arroz con Leche
Rice Pudding, Toasted Coconut, Cherry Compote, Tuile, Served Warm

Seasonal Cheesecake
Caramel Sauce, Chantilly

Chocolate Mousse Cake
Caramel Sauce, Chantilly, Chocolate Shavings

Choux Crème
Honey Caramel Diplomat Cream, Pecan, Chantilly, Praline

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Small Bites or Plated Dessert

**Sticky Toffee Pudding**  
Candied Ginger, Apple, Toffee Sauce, Chantilly

**Chocolate Torte**  
Brown Butter, Chantilly, Chocolate Shavings

**Red Wine Caramel Poached Pears**  
Red Wine Caramel, Frangipane, Puff Pastry, Sable Streusel, Lavender Crème Fraîche

**Pastel de Pina**  
Pineapple Cake, Panela Mousse, Guava Gelee, Meringue

**Bread Pudding**  
Brioche, Chantilly, Seasonal Fruit Compote

**Gateaux Basque**  
Figs, Cherries, Cherry Syrup, Chantilly

**Seasonal Ice Cream or Sorbet**  
Seasonal Fruit

**House Made Seasonal Pies**  
8 Inch Seasonal Pie serves 8 to 10 guests

**Bundt Cakes**  
Seasonal Cake Flavors, Glaze 8 Inch serves 8 to 10 guests. Mini Bundt Cakes Available upon request 12 maximum

**Bûche De Noël**  
Choice of: Chocolate with Chocolate Mousse, Pumpkin with Pumpkin Cheesecake, Lemon with Lemon curd, Meringue