



Catering Menu

900 Port Washington Blvd

Port Washington, NY 11050

Tel: (516) 767-1813

www.portcafe.com

TESTIMONIALS

“Thank you for making our special day better than we dreamed it could be!”

- C. C., Manhasset, N.Y.

“Home cooked food every night...that’s why I shop here. It’s like having the selection of a restaurant in the comfort of my home. The catering is superb! The staff is warm and friendly and makes every party spectacular.”

- B.D., Manhasset, N.Y.

“Port Caterer’s has catered for us several times and we have always been very satisfied with the fantastic food and professional service! Plus we come to the store all the time because we love their prepared foods. We would definitely recommend Port Caterer’s to anyone who appreciates fine food and excellent service!”

- P, K., Roslyn, N.Y.

“We want to thank you for the outstanding effort you made on our behalf this holiday season. Each of our four occasions was handled magnificently by everyone at Port Caterer’s. With the advent of the December blizzard your staff managed to put everything together for our Sunday brunch a day early. Our day was a success due to your great planning, and a meal that was prepared and presented perfectly. New Years Eve’s filet mignon and lobster tails, accompanied by haricots verts and that fabulous applewood-smoked bacon salad, was fit for royalty. Hail to your chefs who cooked the meal to perfection with allowed us the opportunity to enjoy the evening with our guests. You continue to be ‘The Best of The Best’ and we thank you for doing the job with such care and professionalism. We look forward to many more occasions catered by the wonderful team at Port Caterer’s.”

- K. S., Glen Cove, N.Y.

“We have had two wonderful experiences with Port Caterer’s. What stands out is the quality of the food, the presentation and the flavor. It’s all wonderful- I never have to worry. What really impressed me were the questions and suggestions they made to complement our party. They also easily accommodated special dietary requests, including a food allergy. I have a caterer for life- and I love to cook!”

- D. S., Oceanside, N.Y.

“I come to Port Caterer’s because they cook better than I do! They use fresh ingredients and take the work out of preparing dinner for me. And it’s always delicious. I like Port Caterer’s specials, so it’s not always the same dishes, though we do have our family favorites. As far as catering services, the presentation is beautiful, the food is always delicious and is always prepared to my satisfaction. Plus, it’s always ready when I request it. I enjoy talking with everyone behind the counter. The staff is friendly and helpful and always makes me feel welcome when I come in.”

- L. S., Old Brookville, N.Y.

“Our special events wouldn’t be special without catering by Port Caterer’s! Without fail, guests at every event comment on the fine quality of the food and the beautiful presentation! The catering department is helpful in selecting just the right quantity and menu tailored for the purpose of each gathering. It is clear that they place a high value on customer service and satisfaction. The specialty food gem in the crown of our town is Port Caterer’s!”

- R. C., Sea Cliff, N.Y.

“Port Caterer’s managed to somehow even top itself this holiday season!!! After deciding to stay home at the last minute, you came through, as usual, and my holiday meals were wonderful. I was able to sit down, relax, and enjoy the time with my family with minimal time spent in the kitchen- you can’t ask for more than that. Thanks again!”

- A. S., Old Brookville, N.Y.

HORS D'OEUVRES

(per dozen)

HOT

- Cocktail Franks** *in Puff Pastry with Dijon Mustard Sauce* **\$17**
- Chicken & Cheese Quesadillas** *with Pico de Gallo Salsa* **\$18**
- Stuffed Mushrooms** *with Spinach & Cheese* **\$19**
- Boneless Jimmi Ribs** *in a Sesame Garlic Sauce* **\$19**
- Vegetable Spring Rolls** *with Chili Duck Sauce* **\$19**
- Grilled Asparagus** *with Gremolata in Puff Pastry* **\$19**
- Cream of Carrot & Sambuca Soup Shots** *with Cappuccino Foam* **\$19**
- Pork & Beef Meatball Lollipops** *drizzled with Aged Balsamic Reduction* **\$21**
- Chicken Satay** *with Thai Peanut Sauce* **\$21**
- Beef Satay** *with Thai Peanut Sauce* **\$25**
- Petite Maryland Crabcakes** *with Red Pepper Aioli* **\$27**
- Seared Ahi Tuna** *on a Wonton Crisp with a Wasabi Chive Cream* **\$32**
- Grilled Thai Shrimp** *with Soy Ginger Sauce* **\$33**
- Filet Mignon** *on a Crostini with Horseradish Sauce* **\$34**
- Herb Crusted Seared Scallop** *with Balsamic Reduction* **\$35**
- Coconut Srmp** *with Mango Coulis* **\$36**
- Sicilian Asian Short Ribs Sliders** *topped with Eggplant Caponata on Brioche* **\$36**
- Grilled Baby Lamb Chops** *with Rosemary Garlic Marinade* **Market Price**

ROOM TEMP

- Fresh Basil Mousse** *with Cherry Tomatoes* **\$18**
- Seasonal Fruit Kabobs** *Cubed Fresh Fruit on Skewer* **\$19**
- Antipasto Skewers** *Fresh Mozzarella, Sun-Dried Tomatoes, Artichoke Hearts & Grape Tomatoes* **\$19**
- Eggplant Caponata** *in a Phyllo Cup with Balsamic Reduction & Cilantro-Chipotle Vinaigrette* **\$19**
- Cucumber Cups** *with Goat Cheese & Figs* **\$21**
- Smoked Salmon** *with Crème Fraîche on Pumpernickel Squares* **\$21**
- Rock Shrimp Salsa** *with Fresh Cilantro in Blue Corn Chip Cup* **\$21**
- Prosciutto** *on Melon or Breadsticks* **\$23**
- Pork Tenderloin Filet** *on Crostini with Horseradish Sauce* **\$23**
- Poached Jumbo Shrimp Cocktail** *with Cocktail Sauce & Lemon Wedges* **\$33**
- Shrimp Ceviche** *with Fresh Pineapple & Shaved Red Onion, Carrot-Ginger Emulsion* **Market Price**
- Tuna Tartare** *with Watermelon Caviar & Shaved Cucumber, Black Bean Vinaigrette* **Market Price**

TABLE-TOP APPETIZERS

Vegetable Crudités *with Fresh Seasonal Vegetables & Spinach Aioli Dip, served in a basket*

Medium (serves 10-15) \$49

Large (serves 15-25) \$89

Seasonal Fresh Fruits *served in a basket with Edible Orchids*

Medium (serves 12-15) \$49

Large (serves 25-30) \$89

Homemade Lime Tortilla Chips & Pita Bread *with Guacamole & Hummus*

Medium (serves 10-15) \$49

Large (serves 15-25) \$89

Baked Brie en Croûte *with Dried Cranberries & Almonds (serves 12-15) \$49*

3-Cheese Plate *Prima Donna, Aged Gouda & Quebec 5-yr. Cheddar served with Grapes, Dried Fruits & Crackers (serves up to 12) \$59*

5-Cheese Platter *Prima Donna, Aged Gouda, Quebec 5-yr Cheddar, Brie & Roquefort served with Grapes, Dried Fruits & Crackers (serves up to 25) \$99*

Classic Italian Antipasto *Capicola Ham, Soppressata, Pepperoni, Provolone, Artichoke Hearts, Fresh Mozzarella, Roasted Red Peppers, Cauliflower, Green & Kalamata Olives*

Medium (serves 8-15) \$58

Large (serves 16-30) \$99

SUSHI

All Sushi comes artfully plattered.

Includes: Wasabi, Pickled Ginger, Soy Sauce & Chopsticks.

CLASSIC ROLLS

Vegetarian *Cucumber, Avocado & Carrot \$13 (12 pcs.)*

California *Cucumber, Avocado & Crab \$14 (12 pcs.)*

Spicy Crab *Cucumber, Avocado & Crab, topped with Spicy Crab \$16 (10 pcs.)*

Spicy Lobster *Avocado, Cucumber, Spicy Crab & Lobster Salad \$16 (7 pcs.)*

White Combo *Cucumber, Avocado & Crab, Salmon & Tuna Rolls \$17 (12 pcs.)*

Spring *Shrimp, Crab, Avocado, Carrot & Cucumber with Rice Paper & Sauce \$18 (10 pcs.)*

Summer *Spicy Tuna, Cucumber, Avocado, Seaweed Salad & Crab, with Rice Paper \$18 (10 pcs.)*

Red Dragon *Cucumber, Avocado, Crab & Masago, topped with Spicy Tuna \$18 (10 pcs.)*

Unagi *Eel, Avocado & Cucumber \$18 (12 pcs.)*

Pink Lady *Salmon & Avocado, topped with Salmon \$19 (10 pcs.)*

Dragon *Masago, Eel & Cucumber, topped with Avocado \$19 (10 pcs.)*

Rainbow *Cucumber, Avocado, Crab & Masago, topped with Assorted Fish \$19 (10 pcs.)*

SIGNATURE ROLLS

Volcano *Spicy Crunch Tuna, topped with Tuna & Spicy Crab \$23 (12 pcs.)*

Glen Cove *Spicy Crunch, Crab & Cucumber, topped with Avocado & Masago \$23 (12 pcs.)*

White Hot Dragon *Spicy White Crunch Tuna, with White Tuna, Avocado & Chili Sauce \$23 (12 pcs.)*

Port Caterer's *Spicy Crunch Tuna, topped with BBQ Red Snapper, Eel Sauce & Masago \$25 (12 pcs.)*

Black Dragon *Crab, Cucumber, Avocado, Masago, topped with Eel & Eel Sauce \$28 (12 pcs.)*

Chicken

Chicken Milanese *Chicken Cutlet, thinly slice & breaded*

Port Caterer's Fried Chicken *in a Crispy Buttermilk Crust*

Lemon Lime Grilled Chicken Breast *marinated with Fresh Herbs & Spices*

Sliced Marinated Grilled Chicken *over Sautéed Broccoli Rabe, Garlic & Oil*

Tuscan Chicken *with Fresh Mozzarella, Fire Roasted Red Peppers & Balsamic Glaze*

Fire Roasted Grilled Chicken *with Roasted Vegetable Tapenade*

Chicken Breast *stuffed with Wild Mushrooms & Goat Cheese*

Teriyaki Glazed Chicken Breast *with Grilled Golden Pineapple*

Chicken Cordon Bleu *stuffed with Imported French Ham & Gruyère*

Chicken Marsala *Sautéed Mushrooms in a Light Brown Marsala Wine Sauce*

Chicken Francese *in a Lemon Butter & White Wine Sauce with Fresh Parsley*

Chicken Cacciatore *Sautéed Mushrooms, Onions & Peppers in a Plum Tomato Sauce*

Chicken Parmigiana *Fileto de Pomodoro Sauce, topped with Fresh Mozzarella*

Orange Ginger Glazed Chicken Breast *served with Mandarin Orange Wedges*

Grilled Chicken Breast *with Garlic & Sun-Dried Tomatoes in a White Wine Sauce*

HALF PAN (Serves 6-8) \$55

FULL PAN (Serves 12-14) \$95

SEAFOOD

Parmesan Crusted Tilapia <i>with Roasted Basil Tomatoes</i>	<i>Half \$75</i>	<i>Full \$125</i>
Tilapia Oreganata <i>with Seasoned Breadcrumbs</i>	<i>Half \$75</i>	<i>Full \$125</i>
Teriyaki Glazed Salmon <i>with Grilled Pineapple on a bed of Julienne Vegetables</i>	<i>Half \$85</i>	<i>Full \$150</i>
Roasted Filet of Salmon <i>on a Bed of Lentils with Balsamic Glaze</i>	<i>Half \$85</i>	<i>Full \$150</i>
Whole Roasted Side of Salmon <i>with Fennel & Mango Salsa</i>	<i>Half \$85</i>	<i>Full \$150</i>
Poached Salmon <i>with Cucumbers & Dill Sauce</i>	<i>Half \$85</i>	<i>Full \$150</i>
New Orleans Seafood Gumbo <i>with Cajun Spices</i>	<i>Half \$85</i>	<i>Full \$140</i>
Pan Seared Chilean Sea Bass <i>with Tomato Provençale</i>		Market Price
Stuffed Filet of Sole <i>with Fresh Spinach & Garlic</i>		Market Price
Flounder Francese <i>with a Lemon & White Wine Sauce</i>		Market Price
Yellowfin Tuna <i>with Stir-Fried Asian Vegetables</i>		Market Price
Grilled Thai Shrimp <i>with Soy Ginger Sauce</i>		Market Price
Jumbo Shrimp Scamp <i>with a Light Garlic Butter Sauce</i>		Market Price
Shrimp Parmigiana <i>Fileto de Pomodoro Sauce, topped with Fresh Mozzarella</i>		Market Price
Broiled Lobster <i>with Drawn Butter & Lemon edges</i>		Market Price

BEEF

Homemade Swedish Meatballs <i>with Brown Gravy</i>	<i>Half \$50</i>	<i>Full \$90</i>
Italian Meatballs <i>Homemade Marinara Sauce & Fresh Mozzarella</i>	<i>Half \$60</i>	<i>Full \$115</i>
Steak Pizzaiola <i>with Tri-Color Peppers, Mushrooms & Onions</i>	<i>Half \$75</i>	<i>Full \$135</i>
Pepper Steak <i>with Tri-Color Peppers & Onions</i>	<i>Half \$75</i>	<i>Full \$135</i>
Beef & Broccoli <i>in a Sesame Ginger Sauce</i>	<i>Half \$75</i>	<i>Full \$135</i>
Teriyaki Glazed Flank Steak <i>with Homemade Marinade</i>	<i>Half \$85</i>	<i>Full \$150</i>
Braised Brisket of Beef <i>with Horseradish Sauce</i>	<i>Half \$85</i>	<i>Full \$150</i>
Three-Bone Prime Rib Roast <i>with Natural Jus & Horseradish Sour Cream</i>		Market Price
Peppercorn Crusted Filet Mignon <i>with au Poivre Sauce –or- Demi-glace</i>		Market Price

HALF PAN (Serves 6-8)

FULL PAN (Serves 12-14)

PORK, LAMB & VEAL

Barbecue Baby Back Ribs with Homemade Barbecue Sauce	Half \$65	Full \$115
Maple Bourbon Glazed Spiral Ham <i>with Fresh Pineapple</i>	<i>Half \$65</i>	<i>Full \$115</i>
Roasted Boneless Pork Loin <i>with Homemade Apple Chutney</i>	<i>Half \$65</i>	<i>Full \$115</i>
Stuffed Center Cut Pork Loin <i>with Spinach, Onion & Walnuts</i>	<i>Half \$65</i>	<i>Full \$115</i>
Grilled Boneless Pork Chop <i>with Roasted Apples & Dijon Mustard Sauce</i>	<i>Half \$65</i>	<i>Full \$115</i>
Sausage & Peppers <i>Italian Sweet Sausage with Mixed Peppers & Sautéed Onions</i>	<i>Half \$65</i>	<i>Full \$115</i>
Crown Roast of Pork <i>with Provençale Herb Sauce -16 Chop Minimum</i>		Market Price
Crown Roast of Lamb <i>with Fresh Cilantro-Mint Vinaigrette -16 Chop Minimum</i>		Market Price
Grilled Rack of Lamb <i>with Fresh Rosemary & Thyme -8-Chop Rack</i>		Market Price
Veal Marsala <i>with Sautéed Mushrooms in a Light Brown Marsala Wine Sauce</i>		Market Price
Veal Saltimbocca <i>Medallions of Veal with Prosciutto di Parma in a White Wine Sauce</i>		Market Price

HALF PAN (Serves 8-10)

FULL PAN (Serves 15-20)

SALADS

Garden Greens with Grape Tomatoes, Carrots & Seedless Cucumber	Half \$40	Full \$65
Classic Caesar with Romaine Hearts, Homemade Croutons & Shaved Parmigiano Reggiano	Half \$40	Full \$65
Mixed Salad with Goat Cheese, Tomatoes, Pecans & Cranberries	Half \$45	Full \$75
Greek Salad with Romaine Hearts, Green Pepper, Onions, Cucumbers, Tomato, Olives & Feta	Half \$45	Full \$75
Mixed Greens with Sautéed Granny Smith Apples, Walnuts & Goat Cheese	Half \$45	Full \$75
Gorgonzola Salad with Field Greens, Chopped Walnuts & Cranberries	Half \$45	Full \$75
Mesclun Salad with Candied Walnuts, Crumbled Blue Cheese & Champagne Vinaigrette	Half \$45	Full \$75
Baby Spinach & Applewood-Smoked Bacon with Bermuda Onion & Mushrooms	Half \$45	Full \$75

HALF PAN (Serves 8-10)

FULL PAN (Serves 15-20)

VEGETABLES

Roasted Red Beets <i>with Honey</i>	<i>Half \$35</i>	<i>Full \$55</i>
Roasted Broccoli & Cauliflower	<i>Half \$35</i>	<i>Full \$55</i>
Roasted Carrots, Parsnips & Pears	<i>Half \$35</i>	<i>Full \$55</i>
Corn & Tomato Salad <i>with Fresh Parsley</i>	<i>Half \$35</i>	<i>Full \$65</i>
Sautéed Baby Spinach <i>with Garlic & Oil</i>	<i>Half \$45</i>	<i>Full \$75</i>
Haricots Verts <i>with Red Onions & Tomatoes</i>	<i>Half \$45</i>	<i>Full \$75</i>
Haricots Verts <i>with Roasted Pistachios</i>	<i>Half \$45</i>	<i>Full \$75</i>
Roasted Asparagus <i>with Shaved Parmigiano Reggiano</i>	<i>Half \$50</i>	<i>Full \$85</i>
Brussels Sprouts <i>with Crispy Applewood Bacon</i>	<i>Half \$50</i>	<i>Full \$85</i>
Creamed Spinach	<i>Half \$50</i>	<i>Full \$85</i>
Sautéed Broccoli Rabe <i>with Extra Virgin Olive Oil & Sautéed Garlic</i>	<i>Half \$50</i>	<i>Full \$95</i>
Grilled Assorted Vegetables <i>with Olive Oil</i>	<i>Half \$50</i>	<i>Full \$95</i>

HALF PAN (Serves 6-8)

FULL PAN (Serves 12-14)

POTATOES

Yukon Gold Mashed Potatoes	<i>Half \$45</i>	<i>Full \$85</i>
Sweet Potato Purée <i>with Brown Sugar & Vanilla</i>	<i>Half \$45</i>	<i>Full \$85</i>
Roasted Fingerling Potatoes <i>with Fresh Parsley & Olive Oil</i>	<i>Half \$45</i>	<i>Full \$85</i>
Roasted Sweet Potato Wedges <i>with Olive Oil</i>	<i>Half \$35</i>	<i>Full \$65</i>
Roasted Steak Potato Wedges <i>with Olive Oil</i>	<i>Half \$35</i>	<i>Full \$65</i>
Roasted Rosemary Red Potatoes <i>with Olive Oil</i>	<i>Half \$35</i>	<i>Full \$65</i>

HALF PAN (Serves 6-8)

FULL PAN (Serves 12-14)

RICE, GRAINS & PASTA

Confetti Rice <i>with Assorted Fresh Vegetables</i>	<i>Half \$45</i>	<i>Full \$85</i>
Couscous <i>with Rainbow Mixed Vegetables</i>	<i>Half \$45</i>	<i>Full \$85</i>
Basmati Rice <i>with Sautéed Garden Vegetables</i>	<i>Half \$45</i>	<i>Full \$75</i>
Penne Fresca <i>with Fresh Mozzarella, Baby Spinach, Sun-Dried & Grape Tomatoes</i>	<i>Half \$45</i>	<i>Full \$75</i>
Wild Rice <i>with Sun-Dried Winter Fruits & Spanish Almonds</i>	<i>Half \$50</i>	<i>Full \$85</i>
Asian Soba Noodles <i>with Julienne Vegetables</i>	<i>Half \$50</i>	<i>Full \$85</i>
Quinoa Cakes <i>with Sun-Dried Tomatoes & Parmigiano Reggiano</i>	<i>Half \$50</i>	<i>Full \$85</i>
Brown Rice <i>with Asparagus Tips & Slivered Almonds</i>	<i>Half \$50</i>	<i>Full \$85</i>
Orzo Salad <i>with Spinach, Shiitake Mushrooms & Sun-Dried Tomatoes</i>	<i>Half \$55</i>	<i>Full \$95</i>

HALF PAN (Serves 6-8)

FULL PAN (Serves 12-14)

PASTA

Bowtie Pasta <i>with Broccoli Florets, Sautéed Garlic & Sun-Dried Tomatoes</i>	<i>Half \$45</i>	<i>Full \$85</i>
Ziti Marinara <i>Old-World Style Plum Tomato Sauce with Fresh Garlic</i>	<i>Half \$45</i>	<i>Full \$85</i>
Homemade Stuffed Shells <i>with Ricotta in a Plum Tomato Sauce</i>	<i>Half \$45</i>	<i>Full \$85</i>
Baked Cheese Ravioli <i>filled with Ricotta, topped with Mozzarella</i>	<i>Half \$45</i>	<i>Full \$85</i>
Penne Caprese <i>with Fresh Mozzarella in a Plum Tomato & Basil Sauce</i>	<i>Half \$45</i>	<i>Full \$85</i>
Homemade Baked Macaroni & Cheese <i>with Crispy Panko Crust</i>	<i>Half \$45</i>	<i>Full \$85</i>
Penne all Vodka <i>with Sautéed Shallots & Fresh Basil in a Creamy Pink Sauce</i>	<i>Half \$45</i>	<i>Full \$85</i>
Penne al Pomodoro e Basilico <i>with Italian Plum Tomato Sauce & Fresh Basil</i>	<i>Half \$45</i>	<i>Full \$85</i>
Bowtie Pasta <i>with Sun-Dried Tomatoes & Fresh Spinach in a White Wine & Garlic Sauce</i>	<i>Half \$45</i>	<i>Full \$85</i>
Farfalle Primavera <i>with Fresh Vegetables in a Light Garden Plum Tomato & Basil Sauce</i>	<i>Half \$45</i>	<i>Full \$85</i>
Lasagna Bolognese <i>Seasoned Fresh Ground Beef in a Red Sauce</i>	<i>Half \$50</i>	<i>Full \$95</i>
Lasagna Bolognese <i>Seasoned Fresh Ground Beef in a Red Sauce</i>	<i>Half \$50</i>	<i>Full \$95</i>
Fusilli Pesto <i>with Grilled Chicken, Plum Tomato Sauce & Fresh Pesto</i>	<i>Half \$50</i>	<i>Full \$95</i>

PASTA Continued

Eggplant Rollatini <i>with Ricotta, Mozzarella & Pomodoro Sauce</i>	<i>Half \$50</i>	<i>Full \$95</i>
Spinach Lasagna <i>with Fresh Spinach in a Light Onion & Plum Tomato Sauce</i>	<i>Half \$50</i>	<i>Full \$95</i>
Eggplant Parmigiana <i>Breaded Eggplant, Ricotta & Mozzarella with a Pomodoro Sauce</i>	<i>Half \$50</i>	<i>Full \$95</i>
Classic Cheese Lasagna <i>with Ricotta, Mozzarella, Parmigiano & Plum Tomato Sauce</i>	<i>Half \$50</i>	<i>Full \$95</i>
Lasagna <i>with Chicken & Broccoli</i>	<i>Half \$50</i>	<i>Full \$95</i>
Baked Ziti <i>with Seasoned Ricotta & Mozzarella in a Classic Tomato Sauce</i>	<i>Half \$50</i>	<i>Full \$95</i>
Linguine con Vongole <i>New Zealand Clams in Plum Tomato Sauce -or- Garlic & Oil</i>	<i>Half \$55</i>	<i>Full \$105</i>
Orecchiette with Shrimp & Scallops <i>in a Pink Vodka Sauce with Sautéed Shallots</i>	<i>Half \$85</i>	<i>Full \$140</i>

HALF PAN (Serves 8-10)

FULL PAN (Serves 15-20)

CHILDREN'S MENU

(per dozen)

Cocktail Franks in Puff Pastry with Dijon Mustard Sauce \$13

Chicken Fingers with Honey Mustard Dipping Sauce \$17

Chicken & Cheese Quesadillas with Sour Cream & Fresh Salsa \$17

Ham & Cheese Quesadillas with Homemade Russian Dressing \$19

Sirloin Mini Burgers on Brioche Buns \$25

SANDWICH TRIANGLES

Mini Ham Triangles with Whole Wheat or White Bread \$15

Mini Cheese Triangles with Whole Wheat or White Bread \$15

Mini Turkey Triangles with Whole Wheat or White Bread \$15

PANINI BITES

Chicken Fajita Bites with Melted Cheddar \$16

Honey Turkey Bites with Swiss Cheese & Honey Mustard \$16

Grilled Vegetable Bites with Arugula, Fresh Mozzarella & Balsamic Glaze \$16

DESSERTS

FRUIT

Seasonal Fresh Fruits served in a basket with Edible Orchids

Medium (serves 12-15) **\$49** Large (serves 25-30) **\$89**

Hand-Dipped Chocolate Strawberries (seasonal)

Market Price

GOURMET COOKIES & BROWNIES (artfully plattered with edible orchids)

Chocolate Chip & Oatmeal Raisin Cookies, Fudge Brownies

\$17 Dozen

HOMEMADE PIES, TEA BREADS & MINI PASTRIES

Available upon request.

GELATI & SORBETTI STATION

(minimum 15 guests, choice of 3 flavors)

Chocolate, Stracciatella (Chocolate Chip), Pistachio, Hazelnut, Cappuccino, Coconut, Raspberry &
Blood Orange

Toppings:

Hot Fudge, Caramel Sauce, Wet Walnuts, Whipped Cream & Fresh Strawberries

\$11 per person

All changes subject to change without notice. Applicable apply.