

# Club Café Catering

## Poultry



### Asian Chicken Cashew Spring Roll

Tender pieces of chicken & cashew chunks, green cabbage, onions, carrots, mushroom, red peppers, water chestnuts, cilantro glass noodles, soy sauce & sesame garlic sauce, in a spring roll wrapper.

\$1.85 each



### Buffalo Chicken Empanada

Tender hand pulled chicken doused in spicy buffalo sauce balanced by the sharpness of crumbled blue cheese folded into our signature empanada.

\$1.95 each



### Buffalo Chicken Meatball

Stuffed with bleu cheese and caramelized onions.

\$1.95 each



### Buffalo Chicken Spring Roll

Fresh pulled white meat chicken topped with spicy buffalo sauce, loaded into a spring roll wrapper.

\$1.95 each



### Chicken & Lemongrass Pot Stickers

A traditional Asian pot sticker filled with tender chicken coupled with lemongrass, a scallion-shaped herb with a delicate grassy-lemon flavor.

\$1.95 each



### Chicken Cordon Bleu Bites

Bite sized tender chicken paired with smoked ham and Swiss cheese, and lightly breaded.

\$2.20 each



### Chicken Teriyaki Pot Sticker

A perfect combination of tender chicken & delicious teriyaki sauce, inside a smooth, thin wrapper.

\$1.95 each



### Chicken Wellington

Tender pieces of marinated chicken with our traditional mushroom duxelle wrapped in our elegant puff pastry.

\$2.25 each



### Herbed Chicken Kofta Kabob

A bright & bold kabob featuring a mini chicken kofta meatball topped with our vibrant Mediterranean style chimichurri sauce & paired with a baby tomato & savory red onion.

\$1.85 each

# Club Café Catering

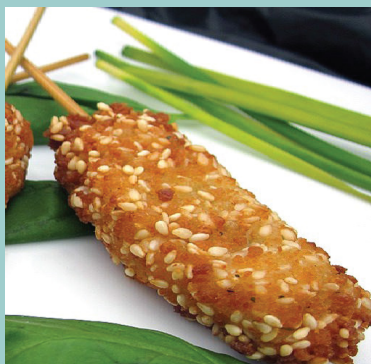
## Poultry



### Peking Duck Spring Roll

Tender duck and scallion filling seasoned with garlic and hoisin sauce, loaded into a spring roll wrapper.

\$2.15 each



### Sesame Chicken Skewer

A tender strip of chicken coated with sesame seeds presented on a skewer.

\$2.25 each



### Texas Style White Wing

Chicken breast wrapped in applewood smoked bacon and jalapeño.

2.25 each

Gluten Free



### Thai Peanut Marinated Chicken Satay

Juicy chicken tender generously coated in our traditional peanut sauce, placed on a bamboo skewer. Gluten-free

\$2.25 each



### Chicken Empanada

Tender thigh meat chicken seasoned in Southwest spices and paired with fire roasted vegetables, packed into our empanada dough.

\$1.95 each



### Coconut Chicken Tender

Succulent chicken tenders coated in coconut and a Malibu rum batter.

\$2.05 each



### Thai Chicken Spring Roll

Tender chicken slow cooked with lemongrass, ginger and a hint of green Thai chiles, wrapped with rice noodles and vegetables in a delicate spring roll presentation.

\$1.95 each



### Chicken Pot Pie

A fricassee of chicken in a duxelle base mixed with peas, carrots and thyme, presented in our miniature pot pie pastry cup.

\$2.40 each



### Chicken and Cheese Quesadilla Cones

Tender chicken paired with cheddar and Pepper Jack cheeses, peppers, and topped with salsa in our quesadilla cone.

\$1.95 each



# Club Café Catering

## Poultry

Gluten Free



### Chicken Tenderloin Satay

A tender strip of chicken satay placed on a skewer and ready for your favorite marinade. Gluten-free

\$2.25 each

Gluten Free



### Chicken Tandoori

Chicken tender seasoned with yogurt, Tandoori paste, cayenne, cumin, cinnamon, and lemon juice and placed on a skewer. Gluten-free

\$2.25 each

Gluten Free



### Ginger Chicken Meatball Skewer

A duo of bite size, hand made chicken meatballs accented with ginger, garlic, and red chiles on a bamboo paddle skewer. Gluten-free

\$2.25 each



### Honey Sriracha Chicken Meatball

Asian style meatball presented on a bamboo skewer and coated and glazed in a bold and zesty blend of fiery Sriracha and sweet clover honey.

\$1.95 each



### Chicken Kebab w/Green Peppers

Tender pieces of chicken paired with red and green bell peppers and a pineapple placed on a skewer.

\$2.25 each



### Northern Indian Chicken Samosa with Dehlian Spices

Succulent chicken tenders coated in coconut and a Malibu rum batter.

\$2.10 each



### Bacon Wrapped Jalapeño Chicken Skewer (a.k.a. Texas Style White Wing)

Tender chicken slow cooked with lemongrass, ginger and a hint of green Thai chiles, wrapped with rice noodles and vegetables in a delicate spring roll presentation.

\$2.25 each



### Buffalo Chicken Tortilla Tartlet

A fricassee of chicken in a duxelle base mixed with peas, carrots and thyme, presented in our miniature pot pie pastry cup.

\$2.05 each

# Club Café Catering

# Beef+Pork+Lamb



## Asian Short Rib Pot Pie

Tender beef short ribs braised with green onions and sweet Asian spices, loaded into a pot pie pastry shell.

\$2.25 each



## Beef Sirloin Satay with Teriyaki Glaze

Tender beef sirloin satay coated in our teriyaki glaze served on a skewer.

\$2.25 each



## Beef Wellington

A savory piece of beef tenderloin accented with mushroom duxelle and encased in a French style puff pastry.

\$2.45 each



## Chorizo Stuffed Dates

Spanish pamplano-style chorizo encased in a sweet Medjool date then draped with hickory smoked bacon to highlight the smoky undercurrent.

\$2.15 each



## Coney Island Frank

All beef frank stuffed with sauerkraut and mustard, wrapped in a crescent roll pastry.

\$1.95 each



## Cuban Sandwich

Traditional Cuban sandwich miniaturized: Shredded roasted pork, smoked ham, and Swiss cheese topped with pickles on a petite bread.

\$2.60 each



## Lamb Gyro

Petite pita bread stuffed with lightly marinated roasted lamb and swathed in a refreshing cucumber & yogurt based Tzatziki sauce.

\$2.35 each



## Mini Frank in Blanket

The traditional cocktail-sized all beef franks wrapped in a flaky puff pastry roll.

\$1.75 each



## Mini Stuffed Potato Skins with Vermont Cheddar and Applewood Smoked Bacon

Mini potato skin stuffed with cheddar, bacon, and Idaho mashed potatoes. Gluten-free

\$2.10 each



# Club Café Catering

## Beef+Pork+Lamb

Gluten Free



### Moroccan Lamb Kabob, 4oz

Lamb tenderloin paired with a mix of figs, apricots, and peppers and placed on a skewer. Gluten friendly.

\$2.85 each



### Open Faced Reuben

This traditional favorite miniaturized: Lean corned beef teamed up with crisp sauerkraut, spicy mustard, and imported aged Swiss cheese on miniature deli rye squares.

\$2.25 each



### Pastrami Spring Roll

Spice rubbed and brined Pastrami hand folded with whole grain mustard and sauerkraut to create a unique and crispy spring roll.

\$1.95 each



### Pork Dumpling

A traditional Asian potsticker filled with tender pork, cabbage and mushrooms, folded into an authentic skin.

\$1.75 each



### Shepard's Pie

A traditional favorite: lean beef sauteed in a medley of spices and mixed carrots and peas, delicately placed in our savory pastry shell and adorned with duchess whipped potatoes.

\$2.95 each



### Stuffed Mushroom with Sausage

Mushroom cap stuffed with sweet Italian sausage, and a blend of fresh herbs.

\$2.05 each

Gluten Free



### Beef Sirloin Satay

A tender slice of sirloin placed on a skewer and ready for your favorite marinade. Gluten-free

\$2.25 each



### Beef Empanada with Southwestern Spices

Southwest seasoned tender beef paired with fire roasted vegetables, packed into our empanada dough.

\$2.20 each



### Braised Short Rib & Manchego Empanada

Southwest seasoned tender beef paired with fire roasted vegetables, packed into our empanada dough.

\$2.20 each

# Club Café Catering

# Beef+Pork+Lamb



## Beef Barbacoa Taquito

Tender beef sirloin satay coated in our teriyaki glaze served on a skewer.

\$1.95 each



## Goat Cheese Stuffed Dates

Medjool dates stuffed with creamy goat cheese, wrapped in crispy par-cooked bacon presented on a bamboo paddle.

\$2.20 each



## Peach BBQ Brisket Wrapped in Pork Belly

Fiery Peach BBQ Brisket wrapped in an applewood smoked pork belly & skewered with a jalapeno. Gluten-free

\$2.25 each



## Beef Bourguignon Puff

Tender pieces of beef marinated in our bourguignon wine sauce and layered into our delicate puff pastry.

\$2.00 each



## Short Rib Panini with Fontina

House braised short rib and cave aged Fontina cheese layered between crisped Pullman-style brioche.

\$2.25 each



## Cheese Steak Spring Roll

The Philly favorite in a spring roll: tender strips of marinated steak topped with melted cheese, loaded into a spring roll wrapper.

\$1.95 each



## Mini American Wagyu Beef Burger with American Cheese & Sauteed Onion, 0.6oz

Tender and succulent Wagyu beef patty layered with sauteed onions and American cheese, placed on a traditional bun.

\$3.20 each



## Beef Yakatori

Two tender pieces of beef sirloin coated in a Teriyaki, Mirin wine glaze finished with spring onion, on a bamboo paddle skewer.

\$2.65 each



## Arepas with Chorizo & Manchego

Smoked Spanish-style pork chorizo with 60-day aged Queso Manchego encased in a Venezuelan-style ground corn flour bun. Gluten-free

\$2.20 each



# Club Café Catering

## Beef+Pork+Lamb



### Mini Pizza Quiche Assortment

An assortment of pizza quiches; Cheese, Mushroom, Pepperoni, and Sausage.

\$2.00 each



### Mini Bacon Quiche (Lorraine)

Savory quiche shell filled with eggs, cream, Swiss cheese and crisp bacon.

\$2.10 each



### Braised Short Rib Pierogi

Braised beef short ribs & slow cooked mire-poix vegetables enfolded in homemade pierogi dough.

\$2.25 each



### Mini Reuben Sandwich

Corned beef on rye w/ sauerkraut, Swiss cheese & Thousand Island dressing.

\$3.25 each



### Smoked Pulled Pork in Mini Biscuit

Tender pulled pork drenched in our tangy BBQ sauce, stuffed into homemade biscuit dough.

\$2.25 each



### Chorizo Empanada

Mexican-style chorizo mixed with black beans, onions, and pepper jack cheese packed into our empanada dough.

\$1.95 each

# Club Café Catering

## Seafood



### Crab Rangoon

Traditional Rangoon with a creamy blend of crab meat, seafood, and spices.

\$1.95 each



### Malibu Coconut Shrimp

Succulent shrimp coated with shredded coconut breading and a Malibu Rum batter.

\$2.85 each



### Paella Croquettes with Shrimp and Chorizo

A classic southern mixture of chorizo and shrimp combined with arborio rice, red peppers, and onions wrapped in panko bread crumbs.

\$2.55 each



### Premium Crab Cake

Our premium .75 oz lump crab cake.

\$3.70 each



### Premium Scallop in Bacon

20-30 count dry scallop wrapped in pre-cooked Applewood smoked bacon.

\$2.95 each



### Miso Glazed Salmon Satay

Atlantic caught wild salmon filet coated in a miso glaze, placed on a skewer – Gluten Friendly

\$3.05 each



### Shrimp Casino

Succulent 21/25 shrimp marinated in our spicy casino mix and wrapped with Applewood smoked bacon served on a knotted pick.

\$2.85 each



### Shrimp Dumpling

A traditional Asian potsticker filled with shrimp, folded in an authentic skin.

\$2.05 each



### Shrimp Maui Spring Roll

A fiery mix of succulent whole shrimp spiced with hot chilies, curry, coconut milk and whole fresh cilantro in a spring roll wrapper.

\$2.65 each



# Club Café Catering

## Seafood



### Shrimp Tempura

Classic shrimp tempura dipped in tempura batter & coated with rice crispies.

\$3.15 each



### Lobster Cobbler

Lobster in a Bechamel sauce with carrots, peas & shallots, topped with buttered bread crumbs & presented in a savory hand made cup.

\$2.85 each



### Maine Lobster Puff with Sherry Newburg Sauce

Creamy lobster Newburg sauce with a hint of sherry and Maine lobster meat, layered into puff pastry.

\$2.65 each

# Club Café Catering

# Vegetable+Meatless



## Asparagus Roll Up

Asparagus tips combined with a blend of Asiago and Bleu cheese, delicately wrapped in flaky phyllo pastry.

\$1.95 each



## C'est Gourmet

Mini Mushroom Swirl

\$1.85 each



## Mini Vegetable Quiche Assortment

Ratatouille Tart, Goat Cheese & Roasted Red Pepper Tart, Wild Mushroom Tart, and Gruyere & Leek Tart.

\$1.95 each



## Corn and Edamame Quesadilla

Crisp tortilla with a creamy combination of Edamame beans, corn, jack cheese, roasted red bell and Pablano peppers.

\$2.00 each



## Cranberry Walnut and Brie Phyllo

Flaky phyllo roll filled with creamy brie cheese, sweet cranberries, orange zest, and chopped walnuts.

\$1.95 each - seasonal



## Fig & Goat Cheese Focaccia

Sweet figs slow cooked in a balsamic vinegar reduction and a hand piped flower of creamy goat cheese & chives set atop a Focaccia round.

\$2.25 each



## Mac and Cheese Poppers

Creamy macaroni pasta and cheese that is coated in bread crumbs.

\$1.95 each



## Mozzarella Sticks

Traditional mozzarella sticks.

\$1.75 each



## Quinoa & Zucchini Fritter

Vegetarian and gluten friendly Quinoa and Zucchini fritter made with crumbled pine nuts, feta cheese, lemon juice, fresh parsley and dill.

\$2.00 each



# Club Café Catering

# Vegetable+Meatless



## Raspberry, Toasted Almonds & Brie in Phyllo Roll

Flaky phyllo roll filled with creamy brie cheese, raspberry preserves, and toasted almonds.

\$2.00 each



## Vegetable Spring Roll GLUTEN FREE

Thin wrappers bursting with assorted vegetables.

\$1.85 each



## Wild Mushroom and Artisan Cheese Tart

A savory, hand-made cup filled with a mix of wild mushrooms and artisan cheese.

\$2.00 each



## Vegetable Dumpling

A traditional Asian potsticker filled with mixed vegetables and mushrooms.

\$1.75 each



## Edamame Dumpling

A traditional potsticker filled with hearty edamame and vegetable flavors.

\$1.75 each - seasonal



## Arancino Vegano

Pre-cooked & frozen Rice Balls filled with Vegetables.

\$1.70 each



## Arancino Rossi (Arancini) - Small

Pre-cooked & frozen Rice Balls with Cheese & Plant-Based Meat. Vegetarian

\$1.70 each



## Bocconcino Bufala

Pre-cooked & frozen breaded Bufala Mozzarella bites. Vegetarian

\$1.70 each



## Porcini Mushroom Arancini

Risotto arancini with porcini mushrooms.

\$1.95 each

# Club Café Catering

# Vegetable+Meatless



## Butternut Squash Arancini

Oven roasted butternut squash, parmesan, ricotta, sage and a hint of amoretto cookie.

\$1.75 each



## Fontina Arancini

Risotto arancini with fontina cheese.

\$1.75 each



## Indian Samosa with Spiced Potato and Green Peas

A traditional Indian dumpling with seasoned corn kernels, ground cashews, mild green chilies with a savory blend of eastern spices.

\$1.80 each



## Pear & Brie with Toasted Almonds in a Phyllo Beggar's Purse

Pear preserves mixed with creamy brie cheese and toasted almonds in a phyllo beggar's purse.

\$2.05 each



## Edamame Dumpling

A traditional Asian pot sticker filled with an amalgam of tender soybeans, cabbage, sweet corn and shiitake mushrooms.

\$1.75 each - seasonal



## Caponata Phyllo Star

Medley of delicately fried eggplant, tofu, and whole roasted pine nuts, dressed in a sweet and tangy reduction and folded into a phyllo star.

\$1.95 each



## Fire Roasted Vegetable Empanada

Fire roasted tomatoes, onions, and jalapeno peppers combined with cheddar and Pepper Jack cheeses packed into our empanada dough.

\$1.95 each



## Jackfruit Cake

Vegan chunky jackfruit blended w/ red & green peppers, celery, Dijon mustard, vegan mayonnaise & chickpea flour. Gluten-free

\$2.90 each



## Spanakopita

Traditional Greek favorite: Baby spinach mixed with Grecian feta cheese in a phyllo triangle.

\$1.95 each



# Club Café Catering

# Vegetable+Meatless



## Cauliflower Tempura

Tempura-battered cauliflower on a stick. A one-bite appetizer ~ great w/ sweet chili sauce, buffalo sauce, peanut sauce, Romesco, or sauce of your choice!

\$2.25 each



## EMPTY Amoy Plain Folded Bao Bun

Risotto arancini with fontina cheese.

\$1.95 each



## Corn and Edamame Quesadilla

Crisp tortilla with a creamy combination of Edamame, corn, jack cheese, roasted red bell and Poblano peppers.

\$2.00 each



## Potato Pancake

Silver dollar sized traditional potato pancakes. Gluten-friendly

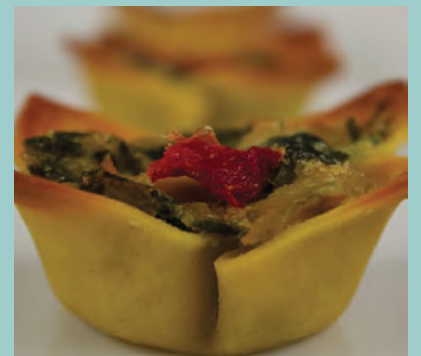
\$1.75 each



## Artichoke & Boursin Cheese Bites

Quartered artichoke hearts filled with Boursin cheese and rolled in bread crumbs and Parmesan cheese.

\$2.20 each - seasonal



## Spinach and Artichoke Wonton Flower Cup

A unique blend of crisp baby spinach, artichokes, and aged Parmesan cheese layered into a flower shaped tart shell.

\$1.95 each



## Truffle & Potato Croquettes

Stuffed potato croquette with truffle oil infused Yukon Gold mashed potatoes.

\$1.95 each



## Garden Tartlet

A vibrant pastry tart brimming with sliced artichoke, fresh pea pod, red pepper & a savory lemon, herb & spinach cream.

\$2.25 each



## Goat Cheese & Honey Phyllo Triangle

A creamy blend of goat cheese, accented with honey, hand wrapped in buttery phyllo pastry, and topped with a brown sugar crumble.

\$2.25 each

# Club Café Catering

# Vegetable+Meatless



## Bella Flora Puff w/ Portobella Mushroom & Ricotta

Puff pastry flower filled with portabella mushrooms, a lightly seasoned ricotta & mozzarella cheese, topped w/ a sundried tomato.

\$1.95 each



## Gruyere & Leek Tartlet

Aged gruyere cheese and summer leeks layered into our handmade pastry cup.

\$2.05 each



## Risotto Croquette with Asparagus & Mushroom

Arborio rice in an Italian soffrito with fresh mushrooms, asparagus tips, and aged Asiago then finished with a dusting of Panko.

\$1.95 each



## Wild Mushroom Profiterole

Sauteed wild mushrooms with shallots, herbs and Gruyere cheese in our homemade pastry shell (pate choux).

\$2.75 each



# Club Café Catering

## Cold Platters

**Citrus-Thyme Jumbo Atlantic Shrimp**  
with lemon & cocktail sauce (tail on)  
six pounds / \$250  
eight pounds / \$300

**Hummus with Crudité & Grilled Pita**  
small serves 35-50 / \$110  
large serves 75-100 / \$200

**Vegetable Crudité**  
with ranch-style dip  
small serves 35-50 / \$110  
large serves 75-100 / \$200

**Assorted Fruits & Cheese**  
with toasted walnuts & crackers  
small serves 35-50 / \$150  
large serves 75-100 / \$250

## Salads & Sides

Tossed Green Salad with house dressing

Caesar Salad

Fruit Salad

Chips & Salsa

Rolls & Butter

Mashed Potatoes

Seasonal Steamed Vegetables

Green Beans sautéed with shallots and wine

Roasted Winter Vegetables  
butternut & acorn squash, turnip, beets & carrots  
\$75/\$110

## Hot Platters & Carving Stations

Crispy Pan Roasted Boneless Half Chicken  
au jus

Three Cheese Vegetable Lasagna

Three Cheese Meat Lasagna

Pumpkin Ravioli  
with sage cream sauce & grana parmesan

Honey Brined Roast Pork Loin  
with cherry mustard

Grilled Marinated Flatiron Steak  
with horseradish cream

Hand Carved Herbed Roast Turkey Breast  
au jus

Baked Chatham Cod  
with breadcrumbs & lemon

Roast Prime Rib

*Many other options available!*

*We can help create a menu for any event.*

# Club Café Catering

## Desserts



### Melodie Chocolate Marquis

Chocolate Mousse/Flourless Chocolate Cake/Chocolate Glaze  
(garnish not included)

\$7.00 each



### Melodie Chocolate Trilogy

Flourless Chocolate Cake, Dark & White Chocolate Mousse with Vanilla Chantilly

\$7.00 each



### Opera Flourless Chocolate Cake

Flourless Chocolate Cake/64% Chocolate Ganache

\$7.00 each



### Opera Chocolate Caramel Pyramid

Chocolate Caramel Mousse/Hazelnut Crunch

\$8.00 each



### Melodie Patisserie Individual Opera Cake

Coffee Buttercream/Ganache/Flourless Espresso Cake

\$7.00 each



### Melodie Patisserie Red Berry Opera Cake

Flourless Almond Cake / Raspberry Jelly / Vanilla Buttercream

\$7.00 each



### Melodie Patisserie Individual Flourless Tiramisu Rectangle

Salted Caramel / Strawberry / White Chocolate Raspberry / Blueberry Key Lime

\$7.00 each



### Melodie Patisserie Individual Napoleon Rectangle

Puff Pastry, Vanilla Pastry Cream topped with White Fondant & Dark Chocolate Design

\$7.00 each



### Boston Cream Pie

Light Buttery Layer Cake / Creamy Vanilla Custard / Rich Chocolate Icing  
(garnish not included)

\$7.00 each



# Club Café Catering

## Desserts



**Melodie Patisserie  
Lemon Meringue Tart**

Pate Sucree/Lemon Curd/Italian Meringue / Flourless Tart

\$7.00 each



**Melodie Patisserie Individual  
Raspberry Mascarpone**

Flourless Vanilla Cake, Raspberry & Mascarpone Mousse with Vanilla Chantilly. Very refreshing!

\$7.00 each



**Melodie Patisserie  
Individual Key Lime Tart**

Refreshing Key Lime in Flourless Tart

\$7.00 each



**Symphony Chocolate  
Raspberry Dome**

Chocolate dacquoise filled with raspberry coulis topped with bitter-sweet chocolate mousse (garnish not included)

\$7.00 each



**Opera Chocolate Espresso**

Chocolate Pate Sucree/Espresso Creme Brulee/Chocolate Glaze/Coffee Genoise (garnish not included)

\$7.00 each



**Symphony Colombian\*, GF**

Chocolate dacquoise filled with milk chocolate mousse & dulce de leche.

\$7.00 each



**Symphony Mozart\***

Chocolate mousse with 2 layers of chocolate sponge & salted caramel, topped with a vanilla mousse-filled cream puff with crunchy sugar.

\$8.00 each



**Symphony Crème Caramel\***

Traditional Crème Caramel, GF

\$6.00 each



**Assorted Cake Pops**

Available as assorted collection only. Flavors include: Chocolate; Coffee; Lemon; Coconut

\$3.00 each

# Club Café Catering

## Desserts



**Petites - 1.5oz Mini Cheesecakes**

Traditional Plain, Flourless

\$3.00 each



**Petites - 1.5oz Mini Cheesecakes**

Chocolate Swirl, Flourless

\$3.00 each



**Petites - 1.5oz Mini Cheesecakes**

Raspberry Swirl, Flourless

\$3.00 each



**Petites - 1.5oz Mini Cheesecakes**

Blueberry Swirl, Flourless

\$3.00 each



**Little Fellas - 4oz Individual Cheesecakes, 3"**

Traditional Plain, Flourless

\$5.00 each



**Little Fellas - 4oz Individual Cheesecakes, 3"**

Chocolate Swirl, Flourless

\$5.00 each



**Little Fellas - 4oz Individual Cheesecakes, 3"**

Raspberry Swirl, Flourless

\$5.00 each



**Traiteur de Paris Miniature Cheesecake Assortment**

Available in assorted pack only. Includes: Caramel cheesecake with salted butter; cheese-cake with Rainforest's certified dark chocolate; raspberry cheesecake; and lemon cheesecake.

\$2.00 each



**Cheesecake Lollipop Assortment**

Strawberry, Chocolate, Salted Caramel and Coffee

\$3.00 each



# Club Café Catering

## Desserts



### Assorted Whoopie Collection

Flavors: Vanilla / Raspberry /  
Espresso / Salted Caramel

\$3.50 each



### Vanilla Whoopie Collection

Vanilla whoopie pies.

\$3.50 each



Gluten  
Free

### 4-Berry Crumble

Gluten-Free Cookie Dough/  
4 berries compote/streusel/  
Almond Cream

\$3.00 each



Gluten  
Free

### Lemon Bar

Gluten-Free Cookie Dough/  
Almond Cream/ Lemon Curd

\$3.00 each



Gluten  
Free

### Apple Cranberry Crumble Bar

Gluten-Free Pate  
Sucree/Apple/Cranberry/Crumble

\$3.00 each



Gluten  
Free

Vegan

### Opera Patisserie Half Sheet Cakes

Gluten-Free, Dairy-Free, Chocolate  
Mousse & Flourless Chocolate Cake  
Units: 24 cut

\$6.00 each



### Oven Arts Half Sheet Brownies

Oven Arts Truffle Brownie. Dense brownie  
made with dark chocolate, fresh  
creamy butter & pure vanilla extract.

\$4.00 each



### Coconut Magic Bar

\*\*Allergen: NUTS\*\*

\$4.00 each



### Caramel Pecan

\*\*Allergen: NUTS\*\*

\$4.00 each

# Club Café Catering

## Desserts



Raspberry Linzer

\$4.00 each



White Chocolate Cranberry

\$4.00 each



Mini Boston Cream Pie

The famous local dessert— in a mini size!

\$4.00 each



Traiteur de Paris 'St. Germain' Petit Fours

Strawberry Slices biscuit, strawberry jelly, buttercream, strawberry compote

Caramel & Cinnamon Financiers

with caramelized apple compote, topped w/ chopped almonds

Almondines with lemon zest, lemon cream, lemon & orange zest

Triple Chocolate Squares

chocolate biscuit, chocolate crunch, milk & white chocolate mousse, chocolate ganache

Financiers apricot jelly, chopped pistachios

Chocolate Crumbles with dark chocolate ganache, dark chocolate cream

Raspberry Cheesecakes cheesecake & raspberry jelly

Opéras coffee-soaked biscuit, coffee-flavored buttercream, chocolate ganache & icing

\$2.00 each



Melodie Patisserie  
Mini Cupcake Assortment

8 flavors: Oreo (6), Reese's, (6) Chocolate (6), Chocolate Vanilla (6), Red Velvet (6), Vanilla (6), Caramel (6), Strawberry Coconut (6)

\$3.00 each



Melodie Patisserie Mini Pastry Assortment

9 flavors: Mini Choux Vanilla (5), Mini Strawberry Pastry (5), Pistachio Financiers (6), Mini Mango Pastry (5), Mini Choux Chocolate (5), Caramel Financiers (6), Mini Pistachio Pastry (5), Mini Opera Pastry (5), Mini Napoleon (5)

\$3.50 each





## Dragonfly Teacakes

Dragonfly petit fours are elegant little cakes that are ornately decorated. The petit fours are three layers of cake, three layers of butter cream, coated in a signature color.

### Raspberry Teacake C Scroll

White cake w/raspberry filling & vanilla coating

### Vanilla Teacake S Scroll

White cake w/vanilla filling & vanilla coating

### Lemon Teacake L Scroll

White cake w/lemon filling & vanilla coating

### Chocolate Teacake T Scroll

Chocolate cake w/chocolate filling & dark coating

\$3.50 each



## Petit Fours

Petit fours are elegant little cakes that are ornately decorated. The petit fours are three layers of cake, three layers of butter cream, coated in a signature color.

### Strawberry Flower Petit Four

### Raspberry Heart Petit Four

### Orange Cream Flower Petit Four

### Chocolate Heart Petit Four

\$2.50 each



## Traiteur de Paris Mini Dessert Cup Assortment

### Chocolate Cup

milk chocolate mousse, cocoa sauce, dark chocolate mousse, cocoa crumble

### Raspberry & Vanilla Cup

vanilla mousse, raspberry preparation, raspberry & chopped pistachio

### Tiramisu-Style Cup

cocoa biscuit soaked in coffee syrup, mascarpone mousse, whipped cream, cocoa powder

### Lemon Meringue Cup

lemon mousse, meringue, semi confit lemon zest

\$3.00 each