

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 Spring Roll

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

\$1.95 each



Chicken Teriyaki Pot Sticker

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

\$1.95 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



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 Wellington

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

\$2.25 each



Buffalo Chicken Meatball

Stuffed with bleu cheese and caramelized onions.

\$1.95 each



Chicken Cordon Bleu Bites

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

\$2.20 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



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.

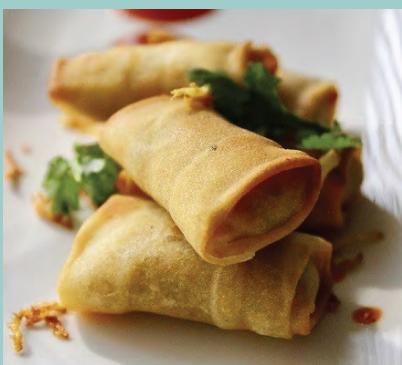
\$1.95 each



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



Chicken Tenderloin Satay

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



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



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



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



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



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



Northern Indian Chicken Samosa with Dehlian Spices

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

\$2.10 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



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



Pork Dumpling

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

\$1.75 each



Beef Sirloin Satay

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

\$2.25 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



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



Beef Empanada with Southwestern Spices

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

\$2.20 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



Stuffed Mushroom with Sausage

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

\$2.05 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



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



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



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



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



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

Gluten Free

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



Vegan

Vegetable Dumpling

A traditional Asian potsticker filled with mixed vegetables and mushrooms.

\$1.75 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



Vegan

Edamame Dumpling

A traditional potsticker filled with hearty edamame and vegetable flavors.

\$1.75 each - seasonal



Vegan

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 amoretti 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 Beggars 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



Potato Pancake

Silver dollar sized traditional potato pancakes. Gluten-friendly

\$1.75 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



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 sofrito with fresh mushrooms, asparagus tips, and aged Asiago then finished with a dusting of Panko.

\$1.95 each



Wild Mushroom Profiterole

Sautéed wild mushrooms with shallots, herbs and Gruyere cheese in our homemade pastry shell (pâte 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/Chocolate 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



4-Berry Crumble

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

\$3.00 each



Lemon Bar

Gluten-Free Cookie Dough/ Almond Cream/ Lemon Curd

\$3.00 each



Apple Cranberry Crumble Bar

Gluten-Free Pate Sucree/Apple/Cranberry/Crumble

\$3.00 each



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 creamery 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

Club Café Catering

Desserts



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