**LUNCH BEGINNINGS**
Choose one to accompany Lunch Entrée Selection

**Garden Goddess** *(v, gf)*
Lettuce Blend, Chopped Broccoli, Cauliflower, Carrot, & Petite Tomatoes, Green Goddess Dressing

**Caesar Pomodoro Salad**
Romaine, Shredded Asiago, Petite Heirloom Tomatoes, Seasoned Croutons, Caesar Dressing

**Vegan Caesar Salad** *(vegan)*
Romaine, Vegan Parmesan, Vegan Crouton, Housemade Dressing

**Midwest Salad** *(v)*
Lettuce Blend, Baby Greens & Kale, Roasted Tomato Wedges, Cheese Curds, Seasoned Croutons, Italian Dressing

**Roasted Vegetable Salad** *(v, gf)*
Roasted Cauliflower, Carrots, & Purple Onions, Lettuce Blend, Lemon Tahini Dressing

**Heirloom Caprese Salad** *(v)*
Mixed Greens, Carrot Shreds, Heirloom Tomatoes, Perlini Mozzarella, Seasoned Croutons, Italian Vinaigrette

**LUNCH MEDLEYS**
Includes a Lunch Beginning, our Freshly Roasted Dunn Brothers Coffee, Hot Tea

**Chicken Bella & Spinach Tortelloni** ....................... **$25.95**
Grilled Chicken Breast on Spinach & Roasted Garlic Tortelloni with Lemon White Cheddar Cream Sauce, Assorted Breadsticks

**Chicken Pot Pie** ........................................... **$22.95**
Housemade Stew of Sautéed Chicken & Vegetables finished with a Flaky Pastry Crust, Assorted Breadsticks

**Florentine Chicken Wellington** .......................... **$22.95**
Flaky Puff Pastry filled with a Chicken Breast, Spinach, Apples and Cheddar Cheese, Assorted Rolls

**Grilled Chicken & Butternut Squash Risotto** .... **$22.95**
Arborio Rice simmered with Butternut Squash, Sage, & Parmesan Cheese, with Grilled Chicken Breast, Assorted Rolls

**Sun-Flower Salad** *(vegan, gf)*
Romaine & Baby Lettuce Greens, Carrot Shreds, Cauliflower, Roma Tomatoes, Sunflower Seeds, Agave-Balsamic Vinaigrette

**Uptown Salad** *(v, gf)*
Mixed Romaine, Spinach & Iceberg, Diced Cucumbers & Tomatoes, White Cheddar, Spiced Walnuts, Honey-Sesame Vinaigrette

**House Salad** *(v)*
Romaine & Baby Lettuce Greens, Grape Tomatoes, Cucumbers, Shaved Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

**Asian Salad** *(v)*
Romaine, Carrot, Purple Cabbage, Napa Shreds, Red Peppers, Mandarin Oranges, Crispy Wontons, Sesame-Ginger Miso Dressing

**Fiesta Salad** *(v,gf)*
Romaine, Purple Cabbage, Pickled Onions, Radish, Black Beans, Cojita Cheese, Petite Heirloom Tomatoes, Crispy Tortilla Strips Chili Lime Vinaigrette

**Southwest Beef Pot Pie** ........................................... **$25.95**
Housemade Stew of Southwest Sautéed Beef Tips with Peppers, Onions, Corn & Black Beans finished with our Flaky Crust, Corn Muffins

**Braised Beef Ravioli** ......................................... **$28.95**
Tender Steak Braised in Red Wine blended with Asiago & Parmesan cheese wrapped in Egg Pasta, served with our Niçoise Wine Sauce, Petite Green Beans, Assorted Rolls

**Vegan Ratatouille En Croute** ................................. **$25.95**
Vegan Sun-Flower Salad with Agave Balsamic Vinaigrette, A Blend of Fresh Zucchini, Eggplant, Tomatoes, Peppers, Onion, Garlic Herbs simmered & baked under Flaky Puff Pastry, Herbed Vegan Roll with Margarine

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All prices subject to a 22% service charge and applicable taxes
**LUNCH ENTREES**
Includes a Lunch Beginning, our Freshly Roasted Dunn Brothers Coffee, Hot Tea & Freshly Baked Bread Basket

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Basil-Thai Chicken</strong></td>
<td>$24.50</td>
<td>Chicken Breast seared with Fresh Basil, Thai Chilies in a fragrant Oyster Sauce, Jasmine Rice, Stir-Fry Fresh Vegetables</td>
</tr>
<tr>
<td><strong>Katsu Chicken</strong></td>
<td>$27.95</td>
<td>Panko-Breaded Chicken Breast baked and topped with an Asian Katsu Sauce, Spinach &amp; Sundried Tomato Quinoa, Housemade Pickles</td>
</tr>
<tr>
<td><strong>Black Garlic Chicken (gf)</strong></td>
<td>$25.95</td>
<td>Balsamic Maple Marinated Boneless Chicken Breast with Black Garlic Cream Sauce, Roasted Red Skin Potatoes, Julienne Vegetable Trio with Petite Green Beans</td>
</tr>
<tr>
<td><strong>Cilantro Lime Chicken</strong></td>
<td>$27.95</td>
<td>Sautéed Chicken Breast topped with Cilantro-Lime Cream Sauce, Herbed Wild Rice, Fresh Broccoli, Cauliflower &amp; Carrots</td>
</tr>
<tr>
<td><strong>Italian Meatballs</strong></td>
<td>$27.50</td>
<td>Italian Beef Meatballs served with Three Cheese Ravioli, Marinara Sauce, Grated Parmesan Cheese, Petite Green Beans</td>
</tr>
<tr>
<td><strong>Buttermilk Chicken</strong></td>
<td>$26.50</td>
<td>Buttermilk Sautéed Chicken Breast with Country Gravy, Housemade Three Cheese Mac, Fresh Vegetable Medley</td>
</tr>
<tr>
<td><strong>Herb Marinated Pork Chop (gf)</strong></td>
<td>$29.95</td>
<td>Grilled Pork Chop with a Bourbon-Peach Chutney, Parsley Buttered New Potatoes, Petite Green Beans</td>
</tr>
<tr>
<td><strong>Sweet Thai Chicken (gf)</strong></td>
<td>$24.95</td>
<td>Sautééed Chicken Breast with Sweet Thai Cream Sauce, Jasmine Rice Pilaf, Seasonal Vegetable Blend</td>
</tr>
<tr>
<td><strong>Southwest Stuffed Chicken</strong></td>
<td>$26.95</td>
<td>Chicken Breast with a Cornbread Stuffing topped with Shishito Salsa Verde and Cotija Cheese, Black Bean Cake</td>
</tr>
</tbody>
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<tr>
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<tr>
<td><strong>Classic Meatloaf (gf)</strong></td>
<td>$24.95</td>
<td>Individual Housemade Meatloaf with Tomato Glaze, Mascarpone Mashed Potatoes, Buttered Corn</td>
</tr>
<tr>
<td><strong>Southwestern Flank Steak (gf)</strong></td>
<td>$35.95</td>
<td>Thinly Sliced Memphis Rubbed Flank Steak with Chile Corn Salsa, Sour Cream &amp; Green Onion Mashed Potatoes, Green Beans with Julienned Carrots</td>
</tr>
<tr>
<td><strong>Chicken Parmigiana</strong></td>
<td>$29.95</td>
<td>Italian Herb &amp; Panko-Breaded Chicken Breast with Provolone Cheese served atop Marinara Sauce, Spinach-Roasted Garlic Tortelloni, Chef’s Vegetable Blend</td>
</tr>
<tr>
<td><strong>Jamaican Chicken</strong></td>
<td>$27.95</td>
<td>Jerk Seasoned Chicken Breast with BBQ Sauce, Roasted Potato Medley, Petite Green Beans with Red Peppers</td>
</tr>
<tr>
<td><strong>Chicken Makhani (gf)</strong></td>
<td>$30.95</td>
<td>Chicken Breast marinated in Seasoned Yogurt, Lemon, Shallots &amp; Ginger finished with Butter and Cream, served over Turmeric Rice with Roasted Vegetables and Grilled Naan (not gf) (no bread basket)</td>
</tr>
<tr>
<td><strong>Vegan Meatballs Italiano</strong></td>
<td>$22.95</td>
<td>Vegan Caesar Salad, Homemade Vegan Meatballs with Marinara Over Steamed Spaghetti Pasta, Fresh Vegetable, Vegan Parmesan, Vegan Bread with Margarine</td>
</tr>
<tr>
<td><strong>Vegan Fried Chickett</strong></td>
<td>$26.95</td>
<td>Vegan Sun-Flower Salad with Agave Balsamic Vinaigrette, Our Hand-Breaded and Fried Vegan Chicken, Butternut Squash Risotto, Fresh Petite Green Beans, Roasted Garlic Rustic Bread with Margarine</td>
</tr>
</tbody>
</table>

All prices subject to a 22% service charge and applicable taxes
SALAD ENTREES
Includes our Freshly Roasted Dunn Brothers Coffee, Hot Tea & Freshly Baked Bread

Greek Salad
Hearts of Romaine & Iceberg Lettuce, Petite Tomatoes, Cucumbers, Onion, Feta Crumbles, Kalamata Olives, Pepperoncini, Greek Oregano Vinaigrette, Pita Chips with Hummus (no bread basket)

Grilled Chicken Breast ........................................................................................................................................... $24.95
Seared Fresh Salmon ..................................................................................................................................................... $34.95
Roasted Chickpeas (v) ................................................................................................................................................. $20.95

KCI Signature Salad (gf)
Baby Lettuce Greens & Hearts of Romaine, Roasted Potatoes, Petite Green Beans, Amablu Cheese and Fresh Chives, Molasses Balsamic Vinaigrette

Herb Encrusted Sliced Sirloin ..................................................................................................................................... $32.95
Herb Encrusted Grilled Chicken Breast .......................................................................................................................... $26.95
Herb Encrusted Fresh Salmon ......................................................................................................................................... $35.95
Herb Encrusted Grilled Portabella (v) ........................................................................................................................... $25.95

Apple Walnut Salad (gf)
Mixed Greens, Seasonal Apple Matchsticks, Toasted Walnuts, Craisins, Crumbled Stilton Cheese, Apple Cider Vinaigrette

Grilled Chicken Breast ..................................................................................................................................................... $23.95
Fresh Edamame (v) .......................................................................................................................................................... $21.95

Southwest Salad (gf)
Romaine & Iceberg Lettuces, Black Bean Pico, Shredded Cheddar Cheese, Ripe Olives, Seasoned Crispy Tortilla Strips, Chipotle Salsa Ranch Dressing

Sliced Memphis Sirloin ....................................................................................................................................................... $28.95
Grilled Chicken Breast ....................................................................................................................................................... $24.95
Grilled Portabella (v) ......................................................................................................................................................... $22.95

Asian Salad (gf)
Romaine with Carrot, Napa & Purple Cabbages, Water Chestnuts, Red Peppers, Mandarin Orange Segments, Shiitake Mushrooms, Sesame-Ginger Miso Dressing, Rustic Breads

Grilled Chicken Breast ....................................................................................................................................................... $24.95
Seared Fresh Salmon ........................................................................................................................................................... $29.95
Roasted Edamame (v) .......................................................................................................................................................... $21.95

All prices subject to a 22% service charge and applicable taxes
LUNCH BUFFET
Includes our Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum required

Ramen Noodle Bar
Asian Chopped Salad, Honey Dijon & Sesame Ginger Dressings, Ramen Noodle Bar: Ginger & Garlic Vegetable Broth with Steamed Ramen, Selection of Carrots, Scallions, Bean Sprouts, Sautéed Shiitakes, Spinach, Diced Chicken Breast, Fresh Edamame, Soy Sauce & Sriracha, Deli Turkey Bánh Mi Sandwich with Carrot Slaw, Cucumbers, Sriracha Aioli on Ciabatta, Watermelon, Pineapple & Cantaloupe

Southwest Rice Bowl (gf)
Marinated Chicken, Southwest Jackfruit, Cilantro-Lime Rice, Black Beans with Corn, Pinto Beans, Sautéed Onions & Peppers, Cheddar & Cotija Cheeses, Lettuce, Fresh Pico, Diced Jalapeños, Salsa, Roasted Pepitos, House Made Tortilla Chips, Chili Lime Vinaigrette

The Loring Soup & Salad Bar

Indoor Grill
Creamy Cole Slaw, Fresh Watermelon, Cantaloupe, Pineapple Display, Baked Beans, Hamburgers, Grilled Chicken Breasts, Vegan Beyond Burgers, Sliced Cheddar & Swiss Cheeses, Tomatoes, Onion, Lettuce, Hamburger Buns, Potato Chips with Charred Onion Dip, BBQ Sauce and Condiments

Olympus
Levantine Salad with Greek Vinaigrette, Pita Chips with Traditional & Roasted Red Pepper Hummus, Chicken Shawarma, Lamb & Beef Gyro Meat, Falafel, Braised Red Cabbage, Pickled Onions, Cucumbers, Tzatziki Sauce, Tomatoes, Crisp Lettuce, Naan Bread

Italian
Top Your Caesar Salad, Penne Pasta, Italian Sausage, Beef Meatballs, Eggplant Parmesan, Marinara & Alfredo Sauces, Petite Green Beans with Red Peppers, Parmesan Cheese, Assorted Breadsticks

Street Tacos
Shredded Chicken Carnitas, Barbacoa Beef, Black Beans, Cilantro Rice, Taqueria Slaw, Pico de Gallo, Tomato Salsa, Sour Crema, Guacamole, Cotija & Cheddar Cheeses, Flour Tortillas, Crisp Corn Shells, Tri-Color Tortilla Chips, Jalapeños Nacho Cheese Sauce

Southern
Salsa Ranch Salad, Chipotle Ranch Dressing, BBQ Beef, Buttermilk Fried Chicken Breast, Petite Black Bean Pot Pie, Mac and Cheese, Corn Succotash, Sliced Dinner Rolls, Corn Muffins

Power Bowl Buffet

All prices subject to a 22% service charge and applicable taxes

Page 4 of 7
2022 MENUS
### LUNCH DELI BUFFET

**Craft Your Own**  
Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea  

**$25.95 PER GUEST** *(100 guest minimum required)*

**CHOOSE SANDWICH STYLE:**

**DELI PLATTER:**  
Deli Sliced Roast Turkey, Applewood Ham, Natural Roast Beef, Vegan Chickpea Salad, Lettuce, Tomatoes, Cheddar & Provolone Cheeses, Petite Rolls & Condiments

**OR**

**WEDGE & WRAP:** Select Three Sandwiches  
Focaccia Wedges: Roast Chicken Caesar, Ham & Swiss, Turkey-Pesto Provolone or Roasted Veggie  
Wraps: Chicken Bacon Ranch, Duo Turkey-Honey Dijon, or Tuscany Vegan

**SALAD:** Select Two  
Sun-Flower Salad Platter *(vegan, gf)*  
Craisin Rice Trio Salad *(vegan, gf)*  
Tri Color Power Slaw *(vegan, gf)*  
Fresh Garden Pasta Salad *(vegan)*  
Butternut Squash Quinoa *(vegan)*

**CHIPS & DIPS:** Select One  
Ripple Potato Chips & Charred Onion Dip *(v, gf)*  
Crispy Naan Dippers with Red Pepper Hummus *(v)*  
Pita Wedges with Hummus *(vegan)*  
Tortilla Chips with Warm Elote Dip *(v, gf)*  
Tortilla Chips with Salsa *(vegan, gf)*

**ALA CARTE ADDITIONS** serves approximately 50 guest  
Seasonal Fresh Fruit Display .................................................. **$375.00**  
Fresh Vegetable Crudites with Spinach Dip ............................... **$265.00**  
Roasted Vegetables with Hummus ............................................ **$350.00**

**Homemade Soups** .......................................................... **$4.95**  
Wild Rice *(v, gf)*  
Tomato-Basil *(v, gf)*  
Minestrone *(vegan)*  
Beer Cheese *(v)*  
Corn Chowder *(v, gf)*  
Chicken Noodle  
Vegetable Beef *(gf)*  
Ham & Cheddar *(gf)*  
Curry Chicken Vegetable *(gf)*

### HOT LUNCH BUFFET

**Craft Your Own**  
Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea  

**TWO ENTRÉE  $29.95 PER GUEST** *(50 guest minimum)*  
**THREE ENTRÉE  $33.95 PER GUEST** *(100 guest minimum)*

**SALAD:** Select Two  
Caesar Pomodoro  
Apple Cranberry Cole Slaw *(gf)*  
Fresh Garden Pasta Salad *(vegan)*  
House Salad with Champagne Vinaigrette *(v)*  
Sun-Flower Salad Platter *(vegan, gf)*

**ENTREE:**  
Chicken Mornay  
Chicken Paprikash with Egg Noodles  
Chicken Dijon  
Chicken Pot Pie *(buffet size)*  
Swedish Beef-Wild Rice Meatballs  
Meatloaf with Tomato Glaze *(gf)*  
Vegan Meatloaf *(vegan, gf)*  
Portabella Paprikash with Egg Noodles *(v)*  
Cilantro Lime Chicken *(gf)*  
Sweet Thai Chicken *(gf)*  
Citrus Glazed Chicken *(gf)*  
Buttermilk Fried Chicken with Country Gravy  
Eggplant Parmesan *(v)*  
Fried Vegan Chicken *(vegan)*

**VEGETABLES:** Select One  
Broccoli, Cauliflower & Carrots *(v, gf)*  
Petite Green Beans *(v, gf)*  
Sliced Carrots *(v, gf)*  
Buttered Corn *(v, gf)*  
Green Bean Casserole *(v)*  
Broccoli Florets *(v, gf)*

**STARCH:** Select One  
Oven Roasted New Potatoes *(vegan, gf)*  
White Cheddar Au Gratin *(v, gf)*  
Parmesan Orzo *(v)*  
Jasmine Garden Pilaf *(vegan, gf)*  
Mashed Potato with Gravy *(v, gf)*  
Old Fashioned Mac & Cheese *(v)*  
Cilantro Herb Wild Rice *(v)*

**BREAD BASKET:** Select One  
Parkerhouse Rolls, Breadsticks, or Rustic Breads

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All prices subject to a 22% service charge and applicable taxes
BOXED LUNCHES
Minimum order Ten per Variety, Four Variety Limit.

All-In-Ones ........................................................................................................................................................................ $23.95

Wedge Sandwiches with Variety of Petite Accompaniments:
1 oz Bag Potato Chips, Petite Side Salad* (Choice), Grape Cup, Petite Cookie
Canned Soda or Bottled Water (1 per person, 50% of each unless otherwise indicated)

Roasted Chicken Caesar Wedge
Deli-Roasted Chicken, Romaine, Caesar Cream Cheese, Asiago Focaccia

Triple Turkey Wedge
Smoked Turkey, Deli Roasted, Smoked, & Maple Turkey, Lettuce, Italian Aioli, Caramelized Onion Egg Focaccia

Smoked Turkey-Honey Dijon Wedge
Smoked Turkey, Honey-Dijon Cream Cheese, Lettuce, Marble Pumpernickel Focaccia

Turkey-Provolone Wedge
Turkey Breast, Pesto, Lettuce, Whole Grain Focaccia

Ham & Swiss Wedge
Smoked Ham, Mustard Aioli, Lettuce, Egg Focaccia

Roasted Veggies Wedge (vegan)
Roasted Vegetables, Hummus, Lettuce, Rosemary Red Pepper Focaccia

*Petite Side Salad Select one per event: Apple Cranberry Slaw (vegan, gf), Basil Penne Pasta (v), or Butternut Quinoa Salad (vegan)

Kelber Lunch Bag ........................................................................................................................................................................ $24.50
Choice of Sandwich or Petite Entrée Salad, Side, Dessert & Beverage (12oz Soda or Water)

Sandwiches/Entrée Salad:
Chicken Apple Waldorf (Whole Wheat Focaccia Wedge)
Roast Beef & Provolone (Caramelized Onion Focaccia Wedge)
Bourbon Mustard & Ham (Pumpernickel Bun)
Southwest Chicken (Pepper Jack Bun)
Smoked Turkey Kale Pesto (Wheat Bun)
Duo Turkey Wrap
Tuscany Vegan Wrap (v)
Basil Chicken Salad Croissant
Chickpea Salad Croissant (v)
Turkey Chef Salad (gf)
Veggie Chef Salad (v, gf)
Vegan Chickpea Salad Lettuce Wrap (vegan, gf)

Sides: (Select one)
Corn & Edamame Salad (v, gf)
Classic Potato Salad (v, gf)
Craisin Rice Trio Salad (vegan, gf)
Fresh Garden Pasta Salad (vegan)
Mixed Grapes (vegan, gf)
Tri-Color Power Slaw (vegan, gf)
Food Should Taste Good Chips (v, gf)
Assorted Old Dutch Chips 1.5oz (v)
Duo Potato & Bacon Salad

Dessert: (Select one)
Crispy Rice Bar (gf)
Fudgy Brownie (v)
Cookie (v)
Granola Bar (gf, vegan)
Mixed Grapes (gf, vegan)
SWEET ENDINGS

Chocolate Mousse Torte (v) ................................................................................................................. $6.25
Devil’s Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream

Mocha Chai Cake (v) ............................................................................................................................. $5.95
Cardamom Cake layered with Chai Mousse and Coffee Cream, finished with Chocolate Streusel, Chocolate Ganache

Chocolate Blackout Cake (vegan) .......................................................................................................... $5.95
Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, with a Raspberry Sauce & Raspberries

Chocolate Brownie Cheesecake (v, gf) ................................................................................................. $5.95
Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce

Mississippi Mud Cake (v) ......................................................................................................................... $6.25
Decadent Dark Chocolate Cake blended with Toffee Bits baked on a Chocolate Crust finished with Whipped Cream

Peanut Butter & Strawberry Entremet (v) ................................................................................................ $6.25
Layers of Milk Chocolate Peanut Crunch, Peanut Butter Cake, Raspberry Jam & Strawberry Mousse finished with Toasted Peanuts, Peanut Butter Cream, and Strawberry Sauce

Blueberry Lemon Bavarian Cheesecake (v) ............................................................................................ $7.95
Lemon-Blueberry Cake, Blueberry Curd, Lemon Cheesecake Mousse Layers, Toasted Vanilla Meringue & Blueberry Sauce

S’mores Entremet (v) .............................................................................................................................. $7.25
Layers of Graham Cake, Milk Chocolate Mousse, and Dark Chocolate Ganache finished with Toasted Marshmallow Meringue and Cinnamon Graham Streusel

Key Lime Napoleon (v) ............................................................................................................................ $7.25
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis

Tiramisu (v) .................................................................................................................................................. $7.95
An Italian Classic, layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, Cocoa dusted & Chocolate Sauce

Lemon Rosemary Entremet (v) .................................................................................................................. $8.50
Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, with a Buttery Streusel Finish, Candied Pine Nuts & Blackberry Sauce

Chocolate-Raspberry Flourless Cake (v,gf) ............................................................................................. $8.95
Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream & Raspberry Coulis

Raspberry Swirl Cheesecake (v) ............................................................................................................... $7.95
New York Vanilla Cheesecake with Raspberry Jam, baked on a Graham Crust served with Raspberry Coulis & Whipped Cream

German Chocolate Entremet (v) ............................................................................................................... $7.95
Layers of Caramel and Chocolate Cake, Coconut-Pecan Filling, and Milk Chocolate Mousse, finished with Dark Chocolate Ganache, Candied Pecans, and Chocolate Sauce

Dessert Pairing – Chocolate Caramel Petite Tart & Citrus Olive Oil Cake (v) ........................................... $8.95
Petite Tart of Chocolate Ganache, Salted Caramel, & Milk Chocolate Cream, paired with our moist Olive Oil Cake Finished with White Chocolate Chantilly & Strawberry Garnish

Dessert Duo – Chocolate Raspberry Crunch Cake & Vanilla Cheesecake (v) .......................................... $8.95
Petite Flourless Chocolate Cake layered with Chocolate Raspberry Ganache & Dark Chocolate Cream paired with Petite Creamy Vanilla Cheesecake