



Cold Hors d'oeuvres

All hors d'oeuvres are two per person unless otherwise noted.

Antipasto Skewer - a variety of skewed antipasto items - GF

Apple + Brie Crostini - toasted baguette with brie cheese, apple slices, walnuts, and honey - V

BBQ Jackfruit Sweet Potato Chip - BBQ jackfruit on a sweet potato chip with green onion and red cabbage - GF, DF, V, Vegan

BBQ Pork Sweet Potato Chip - BBQ pulled pork on a sweet potato chip with green onion and red cabbage - GF, DF

BBQ Peach Pork - compressed peach, pulled pork, and BBQ pop rocks - GF, DF

Beef Tenderloin Crostini - crostini topped with goat cheese, beef tenderloin, and a dash of pesto

Blackberry Caprese Skewer - blackberry, cucumber, fresh basil, and mozzarella skewered and topped with a blackberry ginger balsamic reduction, sprinkled with lemon salt - GF, V

Caprese Skewers - grape tomato, mozzarella cheese, and fresh basil skewered on a mini pick, drizzled with balsamic glaze - GF, V

Chicken Salad Bites - tender pieces of chicken tossed in our special sauce with walnuts, grapes and spices, placed in a baked gougère - *(can be made GF; served on an apple disk)*

Chili Sweet Potato Coin - chili rubbed sweet potato topped with fresh guacamole - GF, DF, V, Vegan

Cowboy Martini - pulled pork topped with crisp slaw and cheese grissini

Deviled Egg Flight

- Green Eggs and Ham - smoky bacon and basil pesto GF
- Curried Deviled Egg - topped with mango chutney and micro greens GF, DF, V
- The Classic - fresh dill and mustard GF, DF, V

Garbanzo Stuffed Mini Pepper - drizzled with a lemon olive oil - GF, DF, V, Vegan

Grilled Artichokes - marinated and grilled artichoke topped with red pepper hummus, preserved lemon, and fresh micro basil - GF, DF, V, Vegan

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Japanese Rice Cake and Smoked Salmon - soft rice cake with avocado, wasabi aioli or siracha aioli, smoked salmon, and a seasoning blend - GF, DF

Mini Bruschetta - tomato and basil bruschetta topped with balsamic vinegar - DF, V, Vegan

Pear + Prosciutto Rolls - pear, arugula, and gorgonzola are delicately wrapped with prosciutto and drizzled with a balsamic glaze - GF

Roasted Vegetable Skewers - grilled seasonal vegetable skewers - GF, DF, V, Vegan

Rosemary Pecan Goat Cheese Truffles - placed atop a cracker - V

Shrimp & Crab Cake - shrimp and crab cake made in-house with a remoulade sauce

Shrimp Bisque Tacos - fire-roasted tomato tortilla filled with shrimp bisque, charred sweet corn, bacon, and garnished with green onion curls

Shrimp Ceviche - with lime and cilantro on cucumber discs - GF, DF

Shrimp Pipettes - tequila lime infusion or bloody Mary shrimp pipette - GF, DF

Strawberry Crostini - grilled baguette, mascarpone cheese, strawberries, fresh rosemary and thyme, and lemon salt, finished with a strawberry balsamic reduction and hone drizzle - V

Sweet Potato & Goat Cheese Crostini - whipped goat cheese and sweet potatoes with Harissa atop an artisan crostini, topped with toasted spiced pecans - V

Vegan Sushi Trio - (3 pieces per person)

- Unami Maki: BBQ eggplant eel, vegan cream cheese, avocado, sweet soy sauce GF, DF, V, Vegan

- Ponzu Roll: spicy tomato tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce V, Vegan

- Spicy Ahimi: spicy tomato tuna, cucumber GF, DF, V, Vegan

Vegetable Crudité Cup - fresh vegetable sticks served in a clear cup with hummus - GF, DF, V, Vegan

Watermelon Caprese Skewer - watermelon, feta cheese, and mint with a balsamic glaze - GF, V (seasonal)

Hot Hors d'oeuvres

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Australian Hibiscus & Warm Brie Cheese Toast - finished with slivered almonds - V

Beef and Black Bean Empanadas - with chili aioli and avocado puree

Blue Crab Nacho - served on a corn tortilla chip with a fresh crab salad - GF

Buffalo White Wings - chicken, jalapeño, and Swiss cheese, wrapped in bacon - GF

Buffalo Chicken Wontons - wontons filled with chicken, blue cheese, bacon, green onions and mild buffalo sauce, served with a blue cheese sauce

Bulgogi Wonton Cup - wonton cup filled with Korean-braised beef and topped with sesame seeds and scallions

Caprese Meatballs - pork meatball with fresh basil and mozzarella smothered with a spicy tomato sauce, served with French baguette

Cheeseburger Mini Meatball - loaded all-beef meatball with smoked tomato ketchup and garnished with a homemade potato chip

Chicago Dog Bites - cocktail dogs wrapped in a flaky poppyseed bun, topped with a homemade mustard sauce, tomato, and pickle

Chicken Lemongrass Skewers - with peanut satay sauce - GF, DF

Chicken Pot Pie Bites - tender chicken and vegetables slow-cooked & served in a puff pastry shell

Chipotle Orange BBQ Meatballs - DF

Crab Cakes - with sweet chili dipping sauce or smoked tomato cream sauce - DF (sweet chili only)

Cuban Cigar - pretzel dough filled with ham, shredded pork, pickles, mustard, and Swiss cheese

Flatbreads

- Chicken: smoked tomato cream, mushrooms, caramelized onions, topped with mozzarella
- Korean: Korean BBQ sauce with beef shank, scallions, and sesame seeds
- Mediterranean: pesto base with artichokes, roasted bell peppers, Roma tomatoes, roasted garlic, and goat cheese V
- Vegan Pesto: roasted red pepper hummus, vegan pesto, toasted pine nuts, fresh basil, roasted tomatoes DF, V, Vegan

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French Onion Potsticker - reduced French onion soup with gruyere cheese wrapped in a dumpling skin

French Onion Taco - shaved ribeye served in a potato chip shell and topped with French onion dip and chives

Gourmet Flat Breads

- Fig and goat cheese: with mozzarella, arugula and a balsamic glaze
- Short rib: shredded short ribs, crispy sprouts, caramelized shallots, and a three-cheese blend

Korean BBQ Skewers - chicken wrapped in bacon with charred pineapple, drizzled with a Korean BBQ sauce and sprinkled with a wasabi sesame seed blend - DF

Mini Apple Bacon & Leek Pizza - mini pizza filled with cheddar Monterrey sauce, topped with crispy bacon, leeks, apples, and a special herb blend

Mini Baked Brie - topped with cranberry chutney and walnuts baked in a phyllo cup - v

Mini Beef Wellington - beef tenderloin with mushrooms, wrapped in a flaky pastry

Mini Tenderloin Bite - marinated tenderloin seared and topped with a creamy gorgonzola sauce and crispy onions

Orange Peel Beef Skewers - GF, DF

Parmigiano Reggiano Onion Puffs - braised onion and parmesan puffs baked and served warm - v

Pistachio Bites - mini phyllo bites filled with basil, garlic, goat cheese, bacon, pistachios, and honey-balsamic glaze

Savory S'mores - rosemary and cheddar cracker topped with caramelized brie cheese and prosciutto, drizzled with honey

Smoked Tomato Soup Shooter - served with a mini grilled cheese - v

Spinach & Artichoke Phyllo Bites - creamy artichokes, spinach, and cheese baked in a phyllo shell - v

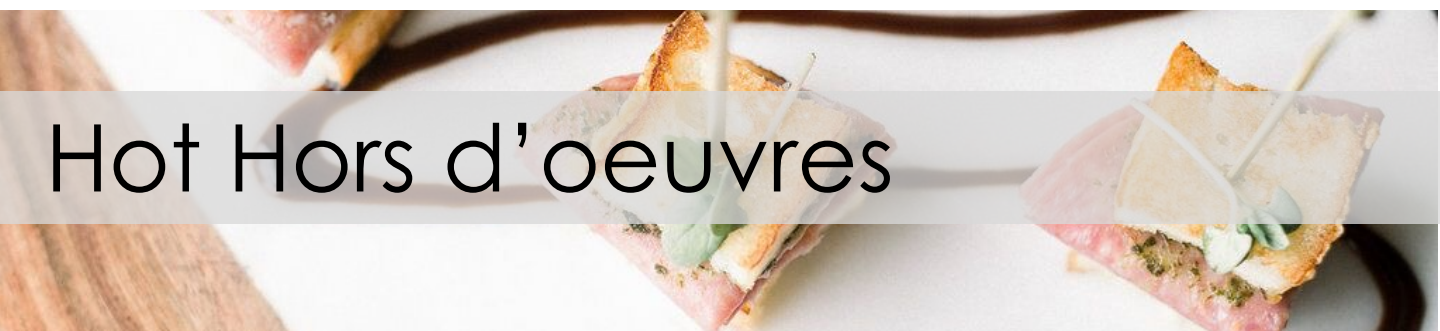
Stuffed Mushrooms - mushrooms stuffed with spinach and artichoke, topped with panko breadcrumbs - v

Thai Chicken Meatballs - smothered with a Thai peanut satay sauce

GF = Gluten Free // DF = Dairy Free // V = Vegetarian // Vegan
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Hot Hors d'oeuvres



Gourmet Displays

Our scrumptious platters are prepared with only the freshest ingredients and are displayed creatively and artistically to please any guest!

Domestic Charcuterie Display - domestic cheese, salami, grapes, and crackers

Charcuterie Display - assorted meats and sausages with olives, mixed nuts, assorted cheeses, rustic breads, crackers, and mustards

Chips & Dips Trio - tortilla chips with salsa, guacamole and queso

Gourmet Charcuterie Display - featuring hand-carved jamón and assorted meats and sausages with olives, mixed nuts, assorted cheeses, rustic breads, crackers, and mustards // *minimum of 100 guests required*

Domestic Cheese Display - an assortment of fine domestic cheeses with berries, other fresh and dried fruit, and crackers

Imported Cheese Display - an assortment of fine imported cheeses with berries, other fresh and dried fruit, mixed nuts, and crackers

Fresh Fruit Display - an assortment of fresh, in-season fruit

Jumbo Shrimp Platter - served with cocktail sauce and lemon wedges (3 per person)

Nova Scotia Salmon Display - with cream cheese, mini bagels, capers, onions and lemon (serves 25 – 30 people)

Sandwich Platter - an assortment of delicious sandwiches on freshly baked bread with gourmet fillings

Spinach & Artichoke Display - our famous creamy spinach and artichoke dip served with grilled flatbread, French baguette, and crackers // *option to add celery and carrot sticks*

Vegetable Crudités & Dips



Salads

Add chicken to any salad for \$4.95

Asian Salad* *DF, V*

mixed greens with sesame seeds, mandarin oranges, watermelon beets, green onions, cashews, crispy Asian noodles, topped with an Asian soy ginger vinaigrette

Caesar Salad *V*

garlic croutons, parmesan cheese, and a creamy Caesar dressing

Fall Mixed Greens Salad* *GF, DF, V*

with black pepper apples, candied walnuts, dried cranberries, and apple cider vinaigrette

Grilled Caesar* *V*

romaine lettuce with shaved parmesan, fried pancetta, and cheese grissini

Greek Salad *GF, V*

cucumbers, bell peppers, tomato, onion, black olives, and feta with our Greek dressing

House Salad *GF, V*

grape tomatoes, carrots, parmesan, red onion, and balsamic vinaigrette

Kale Salad* *GF, DF, V*

kale massaged with a citrus balsamic vinaigrette, tossed with dried cherries, fresh blueberries, black pepper roasted apples, toasted almond slivers, and roasted pumpkin seeds

Lemon Kale Salad* *V*

kale, roasted brussels sprouts, Marcona almonds, crispy bacon, dried cherries, Manchego cheese with lemon vinaigrette

Seasonal Berry Salad* *GF, DF, V*

mixed greens with seasonal fresh berries, mandarin segments, and vanilla bean dressing

Southwest Spinach Salad* *V*

spinach, charred corn, black beans, caramelized onions, heirloom tomatoes, cotija cheese, fried tortilla chips, and a jalapeno lime vinaigrette

Strawberry and Walnut Salad* *V*

mixed greens with cranberries, toasted almonds, candied walnuts, fresh mango, strawberries, sunflower seeds, goat cheese and fried shallots with our balsamic vinaigrette

Chicken & Poultry

Most chicken entrees can be made gluten free upon request.

Apple & Brie Chicken* GF

airline chicken stuffed with apples and brie, topped with an apple cider and sage reduction

Bourbon BBQ Chicken GF

chicken breast with a sweet potato and bacon cream sauce

Bruschetta Chicken* GF, DF

marinated grilled chicken breast baked with a light tomato sauce and topped with fresh bruschetta

Champagne Chicken

with a champagne, almond and mushroom sauce

House Ranch Chicken GF

lemon and herb grilled chicken breast smothered with our signature ranch cream sauce

Mushroom & Brie Chicken GF

grilled chicken breast topped with Portobello mushroom and brie cheese sauce

Oven Roasted Turkey Breast* GF

served with your choice of accompaniment; pre-sliced or carved in front of guests

Pistachio, Fig, and Goat Cheese Stuffed Chicken*

GF - served with a balsamic glaze

Sage Pesto Chicken* GF

grilled and served with a Boursin cream sauce

Pork

Herb Rubbed Pork Loin GF, DF

with your choice of chipotle vinaigrette, spiced apple chutney, or pork au jus

Pan Roasted Pork Filet* GF, DF

with an apple-mustard seed chutney topped with Portobello mushrooms

Beef

Carving Station* GF, DF

your choice of: brisket, flank steak, inside top round, tri-tip steak or tenderloin served with red wine gravy, ale mustard and horseradish

Prime Rib* GF, DF

served with horseradish and au jus

Slow Braised Beef Short Ribs*

your choice of braise: cabernet (GF, DF), beer, black garlic (GF, DF), or Korean

Slow Cooked Tender Roast Beef GF, DF

served with rich red wine gravy

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Entrées





Entrées

Fish

Tilapia*

your choice of oven-baked fish served: Cajun style (GF, DF), herb and parmesan crusted, or with a white wine butter sauce (GF)

Spinach & Artichoke Salmon*

grilled and topped with a creamy spinach and artichoke béchamel

White Wine Salmon* GF

grilled with a white wine dill sauce

Vegetarian

Most of our pasta dishes are also a great vegetarian option!

Acorn Squash* V, GF, DF, Vegan

quinoa and cranberry stuffed acorn squash with pistachios, maple and apple cider

Stuffed Bell Pepper V

stuffed bell pepper with rice and seasonal vegetables

Cauliflower Steak* V, GF, DF, Vegan

harissa cauliflower steak topped with a Mediterranean olive tapenade

Stuffed Portobello Mushroom* V

portobello mushroom filled with artichokes, sun dried tomatoes, feta cheese, and spinach, topped with herbed panko crumbs and finished with a balsamic glaze

Vegetables

Brussels Sprouts* GF, DF

sautéed with bacon

Green Beans Almondine GF, V

(can also be made without almonds)

Grilled Asparagus* GF, Vegan

Honey Glazed Citrus Carrots GF, V

Sautéed Vegetables GF, DF, V

asparagus, zucchini, yellow squash, and bell peppers

Spring Vegetable Medley* GF, DF, V

tri-colored carrots, cauliflower, and caramelized pearl onions

Summer Vegetable Medley* GF, DF, V

carrots, tri-colored bell peppers, asparagus, red onion, and brussels sprouts

Winter Vegetable Medley* GF, DF, V

carrots, tri-colored bell peppers, red onion, brussels sprouts, turnips, parsnips

Pasta + Starches

Au Gratin Potatoes* V

Feta Potato Casserole*

French-Style Scalloped Potatoes* GF, V
with heavy cream, garlic, and nutmeg

Greek Potatoes GF, V
seasoned with oregano and lemon

Herbed Rice Pilaf GF, DF

Mushroom or Parmesan Risotto*
(plated meals only)

Naked Orecchiette Pasta* V
tossed in olive oil with Kalamata olives, garlic, fresh basil, tomatoes, artichokes, and white wine, topped with parmesan cheese

Naked Penne Pasta* V
tossed in white wine and olive oil with tomatoes, basil, roasted red peppers, artichokes, and mushrooms, topped with parmesan cheese

Orecchiette Pasta* V
with fire-roasted tomatoes and roasted red peppers in a creamy pesto sauce

Penne Pasta* V
topped with Portobello mushrooms in a creamy garlic sauce

Roasted Baby Red and Gold Potatoes GF, DF, V,
Vegan
seasoned with cracked pepper and garlic

Roasted Corn Saffron Mashed Potatoes* GF

Roasted Garlic Mashed Potatoes GF, V

Smoked Tomato Mashed Potatoes* GF, V

The Classic Alfredo or Marinara V
penne pasta topped with a creamy alfredo sauce or marinara sauce

White Truffle Oil Infused Mashed Potato* GF, V

AOF's Famous Mac 'n' Cheese

Be sure to check out our amazing live-action mac 'n' cheese stations!

AOF's Mac 'n' Cheese* (no additional mix-ins; can be made vegetarian upon request)

AOF's Mac 'n' Cheese with mix-ins*
with bacon, green onion, and tomatoes mixed in, topped with herbed breadcrumbs

AOF's Mac 'n' Cheese with toppings on the side*
with bacon, green onions, crispy onions, and herbed breadcrumbs on the side for guests to help themselves

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Pasta & Starches



Interactive Stations

All interactive stations are customizable and prices vary based on your selections.

Burrito Bowl Station

cilantro rice, grilled chicken and/or skirt steak, shredded lettuce, black beans, pico de gallo, guacamole, corn salsa, sour cream, cheese, and hot sauce

Carving Station

choice of flank steak, beef tenderloin, brisket, or pork loin carved in front of guests, with slider rolls; toppings include ale mustard, horseradish, gravy

Chicken & Waffles Station

crispy fried chicken placed atop a homemade waffle! Toppings on the side include maple syrup, hot honey, and a country gravy // + fryer fee

Fajita Bar

marinated grilled chicken, steak, and/or shrimp with sautéed bell peppers and onions; toppings include cheddar cheese, sour cream, guacamole, pico de gallo, and shredded lettuce

Grits Station

grits topped with your choice of shrimp, smoked chicken, or pork belly

Idaho Nacho Station

AOF's signature homemade potato chips smothered in a short rib gravy, topped with chopped white cheddar, green onions, and parsley

Mac 'n' Cheese

AOF's mac 'n' cheese with a choice of toppings on the side including bacon, crispy onions, green onions, and herbed breadcrumbs

- **Live Action Mac 'n' Cheese (basic):** AOF's signature mac 'n' cheese is made live in front of guests! Mix-in options include gouda cheese, cherry tomatoes, green onions, bacon, and herbed breadcrumbs
- **Live Action Mac 'n' Cheese (gourmet):** AOF's signature mac 'n' cheese is made live in front of guests! Mix-in options include gouda cheese, sundried tomatoes, caramelized onions, bacon, charred corn, diced jalapenos, plus assorted toppings: truffle oil, hot honey, sriracha, crispy onions, and herbed breadcrumbs // (Option to add on pulled pork and BBQ sauce or diced parmesan crusted chicken)

Paella Station

a traditional seafood paella including mussels, shrimp, clams, and sausage (outdoor events only)

Panini Station

choose from an assortment of paninis including a pesto chicken with roasted peppers and mozzarella cheese; turkey, raspberry jam, spinach, and feta cheese; or triple cheese with bacon

Parmesan Wheel Station

fresh-cooked pasta is mixed in a parmesan wheel in front of guests // *option to add chicken*

Pasta Station

penne pasta tossed in olive oil with a choice of two sauces: marinara, pesto, Bolognese, or alfredo, with garlic bread on the side

Salad Station

choice of romaine, spinach, or spring mix; choice of three dressings; toppings include grape tomatoes, carrots, red onion, cheese, cucumber, croutons, bacon bits, chickpeas, edamame, hard boiled eggs, diced bell peppers // *option to upgrade this to our salad wall*

Slider Station

chicken, hamburger, pulled pork, and/or BBQ pulled jackfruit sliders with toppings on the side including tomato, lettuce, onion, mayonnaise, ketchup, mustard, and BBQ sauce

Gourmet Slider Station

- crab cakes with remoulade
- French onion slider – braised short ribs topped with sweet onions, gruyere cheese, and crispy onions, served on a rosemary and olive oil roll
- parmesan chicken topped with marinara and mozzarella cheese
- Rueben slider topped with Swiss cheese, sauerkraut and dressing

Small Plate Station

protein of your choice paired with an accompanying starch - ask your event producer for more details and ideas!

Taco Bar

corn or flour shells served with taco beef and/or chicken, tomatoes, lettuce, green onion, cheese, sour cream, salsa, and hot sauce // *option upgrade to a carved steak option*

Vegetable Carving Station

with Portobello mushrooms, bell peppers, carrot, asparagus, broccoli, cauliflower, yellow squash, eggplant, artichoke hearts, and zucchini carved in front of guests; served with an assortment of oils and sea salts

Interactive Stations





Late Night Snacks

Cheeseburger Slider Station

cheeseburger slider served in a paper boat with chips on the side; ketchup, mustard, and pickles on the side for guests to help themselves

Chicago Dog Station

100% beef hot dogs with poppy seed buns, sport peppers, neon relish, tomato, yellow mustard, chopped white onions, dill pickle spears and a dash of celery salt served in bamboo or paper hot dog boats

Cookies & Milk

assorted cookies with a milk shooter

French Bread Pizza - (2 slices per person)

cheese + one topping

Gourmet Popcorn Display

your choice of three flavors of gourmet popcorn! Flavor options: bourbon bacon and caramel, caramel apple, Chicago mix (caramel + cheddar), chipotle cinnamon, cookies 'n' cream, parmesan dill, pecan cinnamon roll, ranch, red velvet

Mini Grilled Cheese Sandwiches

served with our house-made BBQ chips

Nacho Bar

corn tortilla chips, nacho cheese and jalapenos

Pretzel Bites

served with beer cheese dipping sauce

Waffle Cone Mac 'n' Cheese

AOF's gourmet mac 'n' cheese topped with herbed breadcrumbs and served in a waffle cone



Mini Desserts

House Mini Desserts

Brown Butter Rice Krispies *GF*

Crumble Bars *GF, DF, Vegan upon request*

Dark Chocolate Brownies *GF upon request*

Espresso Chocolate Meringue Cookies *GF, DF*

Lemon Bars *GF, DF upon request*

Mini Baked Donuts

Puppy Chow Bars *GF, DF*

Salted Caramel Brownies *GF upon request*

Scotcheroos *GF*

Signature Mini Desserts

Chocolate Marquise Bites

Coconut Macaroons *GF*

Fudge Shortbread (with Dried Apricots
and Cherries) *GF, DF, Vegan*

Funfetti Cookie Sandwiches

Espresso Martini Cocoa Truffles *GF*

Ginger Molasses Cookie Sandwiches

Lemon Raspberry Cheesecake Squares

Linzer Cookies

Peanut Butter Frosted Brownies *GF upon request*

Pumpkin Cheesecake Squares

S'mores Bars

Premium Mini Desserts

Chocolate Covered Strawberries* *GF, DF, Vegan*

Chocolate Frangelico Mousse Tulips *GF*

Choux au Craquelin (with your choice of filling:
vanilla, salted caramel, chocolate, pistachio, Nutella)

Macadamia Nut Fudgy Brownies *GF, DF*

Mini Passion Fruit Pavlova *GF*

Toasted Coconut Tapioca *GF, DF, Vegan*

Dessert Stations

All stations are completely customizable and we are always looking for new ideas!

Bananas Foster Station *GF*

fresh-cut bananas sautéed in butter, brown sugar, banana liqueur, and Myers's rum served over vanilla ice cream

Brownie Sundae Station

our delicious salted caramel toffee brownie is topped with vanilla ice cream and guests help themselves to chocolate syrup, caramel sauce, toffee bits, sprinkles, crushed Oreos, chopped peanuts, whipped cream, or cherries // *Option to add our homemade blondie for \$2.50 more per person*

Campfire S'mores Station

Guests help themselves to an assortment of Dark and Milk Chocolate, Peanut Butter Cookies, Chocolate Chip Cookies, Graham Crackers, Reese's Peanut Butter Cups, and roast Marshmallows over an open flame // *Option to add on homemade, flavored marshmallows – pricing varies*

Cookie Waffle Station

choose two flavors from chocolate chip, peanut butter, or fudge brownie cookie batter baked in a mini waffle maker and topped with vanilla bean ice cream; served with your choice of chocolate, caramel, or wild berry sauce

Crème Brûlée Station

guests choose from either vanilla or chocolate creme brûlées; white or brown sugar topping is torched in front of guests and then topped with fresh berries or whipped cream

Crisp Station

cranberry apple, strawberry rhubarb, and blueberry orange with whipped cream and caramel sauce

Ice Cream Station

choice of two ice creams: vanilla, chocolate or strawberry, with your choice of five toppings including: sprinkles, crushed peanuts, crushed Oreos, gummy bears, toffee, cherries, M&Ms, chocolate chips, or Reese's pieces. Syrups include chocolate syrup and caramel syrup // *option to add on waffle cones for an additional \$.50 per person*

Mini Pie Station

guests choose between two 3.5-inch pies with toppings on the side including: vanilla ice cream, whipped cream and caramel / choice of two pie fillings include: lemon meringue, chocolate custard, apple, berry medley, cherry, strawberry rhubarb, pumpkin, pecan, blueberry, peach

Nitro Ice Cream Pop Station *GF*

ice-cream pops prepared in front of guests using liquid nitrogen

Plated Desserts

Spring / Summer Menu:

Classic Creme Brulee *GF*

Rich vanilla bean custard topped with caramelized sugar. Garnished with Chantilly cream and fresh berries.

Coconut Panna Cotta *GF, DF, Vegan*

Silky coconut panna cotta garnished with toasted coconut chips and seasonal fresh fruit.

Grilled Peach *GF, DF, Vegan*

Charred peach halves served with vegan vanilla ice cream, coconut caramel sauce, and crunchy buttery crumble.

Lemon Olive Oil Cake with Rhubarb Cream *(GF upon request)*

Rich lemon olive oil cake with a bright rhubarb cream. Plated with macerated blueberries, candied rhubarb, and blueberry rhubarb compote.

Lemon Raspberry Cheesecake *(GF upon request)*

Lemon cheesecake with a graham cracker crust, fresh raspberries, tangy lemon curd, and vanilla bean Chantilly cream. Plated with raspberry compote.

Limoncello Pistachio Tart

A pate sucree tart shell filled with creamy limoncello mascarpone mousse and garnished with toasted meringue, a candied lemon slice, and crushed pistachios.

Mixed Berry Galette

Strawberries, blueberries, and raspberries atop a buttery, flaky crust. Garnished with almond praline and vanilla bean creme anglaise.

Pink Peppercorn Passionfruit Strawberry Pavlova *GF*

A crisp and marshmallowy pink peppercorn meringue shell filled with tangy passionfruit curd and topped with fresh strawberries.

Sticky Honey Cake *DF*

A moist honey bundtlette plated with house made fig preserves, local bee pollen, and candied lemon and ginger.

Strawberry Shortcake

Dense, buttery pound cake with fresh strawberries, vanilla bean chantilly cream, and fresh strawberry compote.

Plated Desserts

Fall / Winter Menu:

Apple Galette

Thin sliced apples atop a buttery, flaky crust. Garnished with cinnamon caramel sauce and spiced rum Chantilly cream.

Carrot Cake

Moist carrot cake filled with shredded carrots, pineapple, pecans, and coconut. Topped with brown butter cream cheese frosting and garnished with candied pecans, macerated pineapple, and toasted coconut chips.

Chocolate Caramel Almond Tart

A pate sucree tart shell filled with dark chocolate marquise, toasted almonds, and rich caramel. Garnished with flaky sea salt and 24karat edible gold leaf. Plated with amaretto creme anglaise and dark chocolate curls. *(Also available in the spring/summer.)*

Chocolate Frangelico Mousse Tulip GF

An edible chocolate cup filled with hazelnut chocolate mousse. Garnished with toasted hazelnuts, cocoa nibs, chocolate shavings, and 24karat edible gold leaf. *(Also available in the spring/summer.)*

Drunken Gingerbread Cake

A sticky gingerbread bundtlette with warm spiced rum syrup on the side for a tableside pour. Garnished with candied lemon, candied ginger, and spiced pecans.

Eggnog Creme Brulee GF

Rich eggnog custard spiked with rum and topped with caramelized sugar. Garnished with candied cranberries and spiced pecans. \$8.95

Gingersnap Tart

A ginger molasses tart shell layered with white chocolate marquise and cranberry compote. Garnished with candied cranberries and rosemary sprigs.

Pumpkin Caramel Cheesecake GF upon request

Rich pumpkin cheesecake with a Biscoff cookie crust and spiced rum Chantilly cream. Plated with pumpkin spice caramel sauce and crunchy candied pecans.

Triple Chocolate Cheesecake GF upon request

Decadent chocolate cheesecake with an Oreo cookie crust, dark chocolate ganache, vanilla bean Chantilly cream, and fresh berries. Plated with fresh strawberry coulis. *(Also available in the spring/summer.)*

