

# CANYON CATERING

*passionately creative*

## 2019 HOLIDAY SOCIAL MENU

*for Parties Large & Small*



540 W. Freedom Ave. Orange, CA 92865 | t 714.970.7777 f 714.283.2799 | [canyoncatering.net](http://canyoncatering.net)

# THE HOLIDAY BUFFET

## HOLIDAY BUFFET \$19.99

*Includes: Choice of One Entrée, Two Accompaniments & One Salad.  
Includes Fresh Baked Bread & Butter*

### ENTRÉE CHOICE *Choice of One*

#### OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy  
& Traditional Cornbread Stuffing

#### TRADITIONAL HAM & TURKEY +\$4

Turkey Gravy & Traditional Cornbread Stuffing

#### HONEY GLAZED HAM

Choice of Classic Honey, Apricot Ginger or  
Pineapple Ginger Lemongrass Glaze

### STARCH *Choice of One*

- Traditional Cornbread Stuffing
- Cornbread Cranberry Stuffing
- Wild Rice Pilaf
- Marble Pee Wee Potatoes
- Cauliflower Mash
- Three Cheese Golden Potato Au Gratin
- Roasted Garlic Mashed Potatoes
- Holiday Spiced Yams
- Yukon Gold Mash

### VEGETABLE *Choice of One*

- Green Bean Almondine
- Brussels Sprouts with Lardon
- Loaded Mashed Potatoes (*Cheddar, Bacon, Sour Cream, Chive*)
- Brown Butter Roasted Cauliflower
- Orange Honey Glazed Baby Carrots
- Green Bean Casserole (*Gruyere & Crispy Fried Onions*)

#### STUFFED PORK LOIN

Stuffed with Fresh Forest Mushroom, Apple, Ricotta,  
Spinach, Red Wine Pomegranate Reduction

#### ROASTED AIRLINE CHICKEN BREAST +\$2

Sage Thyme Cream

#### BRAISED SHORT RIBS +\$5

Forest Berry Red Wine Reduction

### SALAD *Choice of One*

#### WILD ARUGULA SALAD

Roasted Butternut Squash, Wild Arugula,  
Pomegranate Seeds, Shaved Pecorino Romano  
& Balsamic Vinaigrette Dressing

#### CHOPPED WEDGE SALAD

Baby Iceberg, Cherry Tomato, Pickled Red  
Onion, Gorgonzola Crumbles & Blue Cheese  
Dressing

#### CLASSIC CAESAR

Romaine Hearts, Croutons, Shaved Pecorino  
Romano & Traditional Caesar Dressing

#### WILD GREENS

Baby Mixed Greens, Tomatoes, Cucumbers, Black  
Olives, Carrot Ribbons & Balsamic Vinaigrette or  
Buttermilk Ranch Dressing

### ADD A CARVERY TO ANY ENTRÉE

*\*Onsite Chef Required*

- Tri Tip +\$8  
With Mushroom Demi Glace
- Filet Mignon +\$16  
With Port Wine Reduction
- Prime Rib +\$13  
With Au Jus & Creamed Horseradish

# THE HOLIDAY DINNER PARTY

## THE HOLIDAY DINNER PARTY \$29.99

*Includes: One Grazing Station, Three Hors d'oeuvres, Choice of One Entrée, Two Accompaniments & One Salad. Includes Fresh Baked Bread & Butter.*

### GRAZING STATION

*Choice of One*

### SEASONAL CRUDITÉ

Housemade Ranch

### GOURMET CHEESE DISPLAY

Dried Fruit & Nuts with Assorted Crackers & Sliced Baguette

### SPINACH ARTICHOKE DIP

Fried or Grilled Pita Slices

### TRIO OF DEVEILED EGGS

Bacon & Chive, Sundried Tomato & Basil Chorizo & Chipotle

### SOUP STATION *Choice of Two*

- Butternut Squash
- Clam Chowder
- Tomato Bisque
- Sweet Corn Bisque

### HORS D'OEUVRES

*Choice of Three Tray Passed*

- Tomato Basil Soup Shooter (Mini Grilled Cheese)
- Bacon Wrapped Brussel Sprouts with Bleu Cheese Sauce
- Mini Sopa with Butternut Squash Puree & Pomegranate Seeds
- Wild Mushroom Arancini
- Crab Cake (Piquillo Remoulade)
- Bourbon Meatball
- Caprese Skewer
- Bacon Wrapped Sweet Potato Bites with Bourbon Maple Syrup
- Crispy Fried Cauliflower with Buffalo Bleu Cheese Sauce
- Manchego & Goat Cheese Stuffed Artichoke Hearts with Lemon Oil Drizzle
- Mini Housemade Ham & Cheese Biscuit Sliders

### ENTRÉE CHOICE

*Choice of One Entrée & Select Sauce*

### OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy & Traditional Cornbread Stuffing

### TRADITIONAL HAM & TURKEY +\$4

Turkey Gravy & Traditional Cornbread Stuffing

### BONE IN SPIRAL HAM

Choice of Classic Honey, Apricot Ginger or Pineapple Ginger Lemongrass Glaze

### ROASTED AIRLINE CHICKEN BREAST

Sage Thyme Cream

### BUTTERNUT RAVIOLI WITH SAGE CREAM SAUCE

Brown Butter Sage Cream

### OVEN ROASTED SALMON

Lemon - Dill Beurre Blanc

### BRAISED BEEF SHORT RIB

Forest Berry Red Wine Reduction

### STUFFED PORK LOIN

Stuffed with Fresh Forest Mushroom, Apple, Ricotta, Spinach, Red Wine Pomegranate Reduction

### ADD A CARVERY TO ANY ENTRÉE

- Tri Tip +\$8  
With Mushroom Demi-Glace
  - Prime Rib +\$13  
With Au Jus & Creamed Horseradish
  - Filet Mignon +\$16  
With Port Wine Reduction
- \*Onsite Chef Required*

# THE DELUXE HOLIDAY PARTY

## THE DELUXE HOLIDAY PARTY \$39.99

*Includes: Two Grazing Stations, Five Hors d'oeuvres, Two Entrées, Two Accompaniments & One Salad. Includes Fresh Baked Bread & Butter.*

### GRAZING STATION *Choice of Two*

#### SEASONAL CRUDITÉ

Housemade Ranch

#### TRIO OF DEVEILED EGGS

Bacon & Chive, Sundried Tomato & Basil  
Chorizo & Chipotle

#### GOURMET CHEESE DISPLAY

Dried Fruit & Nuts with Assorted  
Crackers & Sliced Baguette

#### SOUP STATION *Choice of Two*

- Butternut Squash
- Clam Chowder
- Tomato Bisque
- Sweet Corn Bisque

#### SPINACH ARTICHOKE DIP

Fried or Grilled Pita Slices

#### GOURMET CHARCUTERIE

An Assortment of Cured Meats, Gourmet  
Cheeses & Crostini

### HORS D'OEUVRES *Choice of Five Tray Passed*

- Caprese Skewer
- Wild Mushroom Arancini
- Bourbon Meatball
- Fresh Fig, Herbed Goat Cheese & Caramelized Onion Crostini
- Tomato Basil Soup Shooter (Mini Grilled Cheese)
- Lamb Chop Lollipop with Balsamic Cranberry Glaze
- Duet of Beets, Herbed Goat Cheese & Micro Arugula Crostini
- Mini Marble Potatoes filled with Crème Fraîche & Applewood Smoked Bacon
- Butternut Squash Soup Shooter (Mini Pear & Brie Grilled Cheese)
- Pork Belly Street Taco with Caviar
- Port Poached Pears on Puff Pastry with Gorgonzola Creme
- Mini Beef Wellington with Bernaise Sauce
- Mini Turkey Wellington with Turkey Gravy
- Fried Sweet Potato Fritters with Bacon & Shallot Jam
- Crab Cake (Piquillo Remoulade)

### ENTRÉE CHOICE

*Choice of Two Entrées & Select Sauce*

#### OVEN ROASTED TURKEY

White & Dark Meat, Turkey Gravy  
& Traditional Cornbread Stuffing

#### BONE IN SPIRAL HAM

Classic Honey, Apricot Ginger, or  
Pineapple Ginger Lemongrass Glaze

#### ROASTED AIRLINE CHICKEN BREAST

Sage Thyme Cream

#### OVEN ROASTED SALMON

Lemon - Dill Beurre Blanc

#### BRAISED BEEF SHORT RIB

Forest Berry Red Wine Reduction

#### STUFFED PORK LOIN

Stuffed with Fresh Forest Mushroom,  
Apple, Ricotta, Spinach, Red Wine  
Pomegranate Reduction

#### HOLIDAY CHICKEN ROULADE

Wild Rice, Cranberry, Mushroom,  
Brown Butter Sage Cream

#### PRIME RIB OF BEEF +\$6

Aus Jus & Creamed Horseradish

#### FILET MIGNON +\$6

Port Wine Reduction

#### RACK OF LAMB +\$6

Pepper & Herb Crusted, Cranberry  
& Pomegranate Demi-glace

# SALADS & ACCOMPANIMENTS

## SALADS

### BOSTON BUTTER LEAF

Roasted Beets, Orange Supremes, Candied Walnuts, Feta Cheese, Champagne Vinaigrette

### MEDLEY OF BERRY

Baby Mixed Greens, Raspberry, Blueberry, Strawberry, Crumbled Goat Cheese, Wild Berry Vinaigrette

### WILD ARUGULA SALAD

Roasted Butternut Squash, Wild Arugula, Pomegranate Seeds, Shaved Pecorino Romano Balsamic Vinaigrette

### CLASSIC CAESAR

Romaine Hearts, Croutons, Shaved Pecorino Romano & Traditional Caesar Dressing

### WILD GREENS

Baby Mixed Greens, Tomatoes, Cucumbers, Black Olives, Carrot Ribbons & Balsamic Vinaigrette or Buttermilk Ranch

### CHOPPED WEDGE SALAD

Baby Iceberg, Cherry Tomato, Pickled Red Onion, Gorgonzola Crumbles & Blue Cheese Dressing

## ACCOMPANIMENTS

### STARCH

- Traditional Cornbread Stuffing
- Cranberry Cornbread Stuffing
- Wild Rice Pilaf
- Thyme Roasted Fingerling Potato
- Green Bean Casserole (Gruyere & Crispy Fried Onions)
- Orange Honey Glazed Baby Carrots
- Three Cheese Golden Potatoes Au Gratin
- Candied Yams
- Roasted Garlic Mashed Potatoes
- Loaded Mashed Potatoes (Cheddar, Bacon, Sour Cream, Chive)

### VEGETABLE

- Holiday Spiced Mashed Sweet Potatoes
- Brown Butter Roasted Rainbow Cauliflower
- Cauliflower Mash
- Roasted Winter Root Vegetable
- Brussels Sprouts with Lardons
- Green Bean Almondine
- Stuffed Squash
- Oven Roasted Acorn Squash



# THE COCKTAIL PARTY

## THE COCKTAIL PARTY \$29.99

### STATIONED HORS D'OEUVRES

*Choice of One*

#### THE MEDITERRANEAN LANDSCAPE

- Hummus Trio
- Olive Tapenade
- Pomodoro Bruschetta
- Roasted Red Pepper
- Pepperoncini
- Baguette
- Crostini
- Pita Triangles
- Marinated Artichoke Heart, Feta, Olives & Mushrooms
- Grilled: Asparagus, Baby Carrot, Eggplant, Red Pepper, Fennel, Garlic Bulb

#### MASHED POTATO MARTINI BAR

*Choice of One*

- Garlic Mash (add second mash +\$2)
- Fall Spiced Sweet Potato

#### ACCOUTREMENTS (INCLUDED)

- Applewood Bacon
- Crispy Onion
- Cheddar & Jack
- Sour Cream
- Chives
- Mushroom Demi

#### TOPPINGS

*Choice of One (add second topping +\$2)*

- Braised Short Rib
- Beef Stroganoff
- Roasted Turkey & Gravy
- Apple Sausage Stuffing
- Vegetable Ratatouille
- Bay Shrimp

### GRAZING STATION

*Choice of One*

#### SEASONAL CRUDITÉ

Housemade Ranch

#### SPINACH ARTICHOKE DIP

Herbed or Grilled Pita

#### SOUP STATION

*Choice of Two*

- Butternut Squash
- Tomato Bisque
- Clam Chowder
- Sweet Corn Bisque

### GRAZING STATION *Continued*

#### TRIO OF DEVILED EGGS

Bacon & Chive, Sundried Tomato & Basil  
Chorizo & Chipotle

#### GOURMET CHEESE DISPLAY

Dried Fruit & Nuts with Assorted Crackers  
& Sliced Baguette

### HOR D'OEUVRES *Choice of Five Tray Passed*

- Caprese Skewer
- Wild Mushroom Arancini
- House Smoked Salmon Bites
- Bacon Wrapped Sirloin
- Mac & Cheese Bites
- Bacon Wrapped Brussels Sprouts with Bleu Cheese Sauce
- Tomato Basil Soup Shooter (Mini Grilled Cheese)
- Manchego & Goat Cheese Stuffed Artichoke Hearts with Lemon Oil Drizzle
- Bacon Wrapped Sweet Potato Bites with Bourbon Maple Syrup
- Mini Pot Pies Mushroom Ragout, Turkey & Gravy, Short Rib
- Bourbon Meatball
- Crab Cake (Piquillo Remoulade)
- Bruschetta with Classic Pomodoro
- Individual Shrimp Cocktail
- Bacon Wrapped Dates
- Rosemary Chicken Skewer with Cranberry & Red Wine Reduction
- Mini Sope with Butternut Squash Puree & Pomegranate Seeds
- Butternut Squash Soup Shooter (Mini Pear & Brie Grilled Cheese)
- Crispy Fried Cauliflower with Buffalo Bleu Cheese Sauce
- Crab Stuffed Mushroom

# THE GOURMET COCKTAIL PARTY

## THE GOURMET COCKTAIL PARTY \$39.99

### STATIONED HORS D'OEUVRES

*Choice of One*

#### THE MEDITERRANEAN LANDSCAPE

- Hummus Trio
- Olive Tapenade
- Pomodoro Bruschetta
- Roasted Red Pepper
- Pepperoncini
- Baguette
- Crostini
- Pita Triangles
- Marinated Artichoke Heart, Feta, Olives & Mushrooms
- Grilled: Asparagus, Baby Carrot, Eggplant, Red Pepper, Fennel, Garlic Bulb

#### MASHED POTATO MARTINI BAR

*Choice of One*

- Garlic Mash (*add second mash +\$2*)
- Fall Spiced Sweet Potato

#### ACCOUTREMENTS (INCLUDED)

- Applewood Bacon
- Crispy Onion
- Cheddar & Jack
- Sour Cream
- Chives
- Mushroom Demi

#### TOPPINGS

*Choice of One (add second topping +\$2)*

- Braised Short Rib
- Beef Stroganoff
- Roasted Turkey & Gravy
- Apple Sausage Stuffing
- Vegetable Ratatouille
- Bay Shrimp

### GRAZING STATION

*Choice of One*

#### SEASONAL CRUDITÉ

Housemade Ranch

#### SPINACH ARTICHOKE DIP

Fried or Grilled Pita Slices

#### GOURMET CHARCUTERIE

An Assortment of Cured Meats, Gourmet Cheeses & Crostini

### GRAZING STATION *Continued*

#### GOURMET CHEESE DISPLAY

Dried Fruit & Nuts with Assorted Crackers & Sliced Baguette

#### SOUP STATION *Choice of*

- Butternut Squash
- Tomato Bisque
- Clam Chowder
- Sweet Corn Bisque

### HORS D'OEUVRES

*Choice of Eight Tray Passed*

- Caprese Skewer
- Crab Cake
- House Smoked Salmon Bites
- Bacon Wrapped Sirloin
- Mac & Cheese Bites
- Petite Lamb Chop
- Coconut Shrimp Lollipop
- Crab Stuffed Mushroom
- Mini Beef Wellington with Bernaise Sauce
- Port Poached Pears on Puff Pastry with Gorgonzola Creme
- Filet, Gruyere & Mash on a Demi Spoon
- Braised Short Ribs, Goat Cheese on a Potato Crisp
- Mini Marble Potatoes filled with Crème Fraîche & Applewood Smoked Bacon
- Bourbon Meatball
- Bacon Wrapped Dates
- Bruschetta with Classic Pomodoro
- Individual Shrimp Cocktail
- Bacon Wrapped Dates
- Bacon Wrapped Scallop
- Wild Mushroom Arancini
- Pork Belly Street Taco with Caviar
- Mini Turkey Wellington with Turkey Gravy
- Fresh Fig, Herbed Goat Cheese & Caramelized Onion Crostini
- Fried Sweet Potato Fritters with Bacon & Shallot Jam
- Duet of Beets, Herbed Goat Cheese & Micro Arugula Crostini
- Mini Pot Pies Mushroom Ragout, Turkey & Gravy, Short Rib

# BAR MENU

## STANDARD BAR

*Includes Sodas, Bottled Water, Juices, & Mixers*

### LIQUOR

- Vodka
- Bourbon
- Scotch
- Rum
- Triple Sec
- Tequila
- Gin
- Sweet & Dry Vermouth
- Kahlua

### BEER *Select 3*

- Budweiser
- Corona
- MGD
- Heineken
- Coors Light
- Heineken Light
- BudLight
- Michelob Ultra
- Pacifico
- Miller Lite

### WINE

- Chardonnay
- Cabernet Sauvignon

### STANDARD RATES PER GUEST

50-74 \$19

75-99 \$17

100+ \$15

## CLIENT PROVIDED BAR

*May not be available at every venue*

### GARNISH PACKAGE \$3.99 per person

Lemons, Limes, Maraschino Cherries, & Bar Olives Includes Chiller Tubs, Ice, Plastic Cups & Cocktail Napkins

### MIXERS PACKAGE \$5.99 per person

Mixers: Sodas, Bottled Water, Juices, Club Soda & Tonic. Garnishes: Lemons, Limes, Maraschino Cherries & Bar Olives Includes Chiller Tubs, Ice, Plastic Cups & Cocktail Napkins

## PREMIUM BAR

*Includes Sodas, Bottled Water, Juices, & Mixers*

### LIQUOR

- Tito's Vodka
- Johnnie Walker Red
- Tanqueray Gin
- Bacardi
- Kahlua
- Baileys
- Disaronno
- Malibu Rum
- Jack Daniel's
- Seagram's 7
- Cuervo 1800
- Captain Morgan
- Triple Sec
- Sweet & Dry Vermouth

### BEER *Select 4*

- Budweiser
- Newcastle
- Corona
- Heineken
- Coors Light
- Miller Lite
- MGD
- Blue Moon
- Shock Top
- Pacifico
- Bud Light
- Guinness
- Michelob Ultra
- Heineken Light
- Stella Artois
- Sam Adams
- Dos Equis
- Amstel Light

### WINE

- Hess Chardonnay
- Hess Cabernet

### PREMIUM RATES PER GUEST

50-74 \$22

75-99 \$20

100+ \$18



# BAR MENU

## ULTRA PREMIUM BAR

*Includes Sodas, Bottled Water, Juices & Mixers*

### LIQUOR

- Ketel One Vodka
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi
- Captain Morgan
- Malibu Rum
- Patron Silver
- Johnnie Walker Black
- Jack Daniel's
- Maker's Mark
- Crown Royal
- Grand Marnier
- Kahlua
- Baileys
- Disaronno
- Triple Sec
- Sweet & Dry Vermouth
- Jameson

### BEER *Select 4*

- Modelo
- Stone IPA
- Michelob Ultra
- Coors Light
- Blue Moon
- Sam Adams
- 805
- Shock Top
- Corona Light
- Pacifico
- Corona
- BudLight
- Stella Artois
- Lagunitas IPA
- Heineken
- Newcastle
- MGD

### WINE

- Hess Chardonnay
- De Loach Pinot Noir
- Hess Select Cabernet
- Babich Sauvignon Blanc

### ULTRA RATES PER GUEST

|       |      |
|-------|------|
| 50-74 | \$26 |
| 75-99 | \$24 |
| 100+  | \$22 |

## BEER & WINE BAR

*Includes Sodas, Bottled Water, Juices & Mixers*

### BEER

*Select Four*

- Budweiser
- Pacifico
- Heineken Light
- Coors Light
- Michelob Ultra
- Heinken
- Bud Light
- Corona
- MGD
- Miller Light

### WINE

- Chardonnay
- Cabernet Sauvignon

### BEER & WINE RATES PER GUEST

|       |      |
|-------|------|
| 50-74 | \$17 |
| 75-99 | \$15 |
| 100+  | \$13 |

### CASH BAR

|                        |                                  |
|------------------------|----------------------------------|
| <b>STANDARD</b>        | \$5 Cocktails<br>\$5 Beer & Wine |
| <b>PREMIUM</b>         | \$6 Cocktails<br>\$6 Beer & Wine |
| <b>ULTRA PREMIUM</b>   | \$8 Cocktails<br>\$6 Beer & Wine |
| <b>BEER &amp; WINE</b> | \$5 Beer & Wine                  |

\$200 SETUP FEE PER BAR  
\$220 PER BARTENDER  
\$400 MINIMAL SALES PER

# DESSERTS BY THE DOZEN

---

## MINI TARTS & PIES

\$45 Per dozen

- Peach
  - Cherry Cheesecake
  - Pumpkin
  - Lemon Meringue
  - French Apple
  - Chocolate with Salted Caramel
  - Chocolate with Dulce de Leche
- 

## MINI CHEESECAKE BITES

\$45 Per dozen

- Eggnog
  - Chocolate Raspberry
  - Pumpkin
  - Gingerbread Caramel
  - Dulce de Leche
- 

## PETITE TEA CAKES & MINI BARS

\$45 Per dozen

- Chocolate Truffle Cake with Ganache
  - Lemon Raspberry Crumble Bars
  - Pumpkin Cheesecake Brownies
  - Carrot Cake Bites
  - Lemon Chiffon with Strawberries
- 

## HOLIDAY CAKE POPS

\$35 Per dozen

- Red Velvet with Cream Cheese Frosting
- Chocolate with Chocolate Frosting
- White Cake with Vanilla Bean Frosting
- Spiced Carrot with Pumpkin Frosting
- Mocha with Espresso Frosting

## DESSERTS BY THE DOZEN *Continued*

---

### DESSERT SHOTS

- French Apple
- Pumpkin Cheesecake
- White Chocolate Peppermint
- Peach Gingerbread

\$48 Per dozen  
Choice of Three

---

### BREAD PUDDING

- Cinnamon Raisin with Rum Glaze
- Pumpkin Pie with Eggnog Crème Anglaise
- Pear & Cranberry with Orange Glaze

\$40 Per dozen  
Choice of Three

---

### DECORATED HOLIDAY COOKIES

- Raspberry Thumbprint
- Gingerbread
- Christmas Sugar Cookies with Holiday Sprinkles
- Strawberry Shortcake Cookies
- Chocolate Chip Hazelnut

\$35 Per dozen  
Choice of Three

---

### SPECIALTY TREATS

- Crème Brulee Puffs
- Eclairs ~ Vanilla, Espresso or Chocolate
- Zebra Popcorn ~ Caramelized Popcorn with White & Dark Chocolate
- Macarons ~ Salted Caramel, Pumpkin Pie or Eggnog

\$45 Per dozen  
Choice of Three

# ASSORTED TRAYS

---

## CAKE LOVER'S TRAY

An assortment of Mini Carrot Cake, Chocolate Truffle Cake,  
& Lemon Chiffon Cake

\$45 Per dozen  
Choice of Three

---

## HOLIDAY COOKIE ASSORTMENT

An assortment of Chocolate Hazelnut,  
Raspberry Thumbprint & Gingerbread Cookies

\$35 Per dozen  
Choice of Three

---

## PETITE TARTS & BARS

An assortment of Lemon Raspberry Crumble Bars,  
Cheesecake Bites (selected from Holiday Social Menu)  
& Chocolate Salted Caramel Tarts

\$45 Per dozen  
Choice of Three

---

## SPECIALTY ASSORTMENT

An assortment of Crème Brulee Puffs,  
Eclairs in choice of one flavor ~ Vanilla, Espresso or Chocolate  
Macarons in choice of one flavor ~ Salted Caramel, Pumpkin Pie or Eggnog

---

\$45 Per dozen  
Choice of Three

# HOLIDAY PIE & CHEESECAKE

---

## PIE

*\$15 - One 9" Pie serves 8-10  
Gluten Free + \$5*

- Traditional Pumpkin
- Sweet Potato Pie with Pecan Graham Crust
- Peach Pie with Graham Crust
- Apple with Tart Crust
- French Apple with Cinnamon Nutmeg Crumble
- Lemon Meringue with Tart Crust
- Banana Cream with Graham Crust
- Old Fashioned Pecan

---

## CHEESECAKE

*\$35 - One 9" Cheesecake serves 8-12  
Gluten Free + \$5*

- New York Style
- Pumpkin
- Peach Bourbon
- Chocolate Peppermint
- Cherry

# SPECIAL OCCASION CAKES

---

*\$80 - One 8" Three Layer Cake Serves 10-14  
Gluten Free available +\$1.50 pp*

## **RED VELVET**

Red Velvet Cake, Cream Cheese Filling with Cream Cheese Icing

---

## **CHOCOLATE BUTTERCAKE**

Buttercake, Simple Syrup with Chocolate Buttercream Icing

---

## **CHOCOLATE HAZELNUT**

Dark Chocolate Cake, Hazelnut Cream, Chocolate Mousse with Ganache

---

## **STRAWBERRY CAKE**

Vintage White Cake, Strawberry Preserves with Vanilla Buttercream Icing

---

## **FIVE LAYER SPICED CARROT CAKE**

Carrot Cake with Classic Cream Cheese Icing (nuts optional)

---

## **GINGER PUMPKIN BUTTERSCOTCH CAKE**

Ginger Cake, Pumpkin Butterscotch filling with Almond Buttercream Icing

---

## **LEMON RASPBERRY CAKE**

Lemon Cake, Raspberry Cheesecake Filling with Vanilla Bean Icing