

Celebration menu

all dessert items are created for individual servings
entrees are prepared for servings of six (feeding twelve...
order two)
a minimum one week order time is required (maybe more)

entrees

mushroom wellington

rosemary, pecans , “mushroom meat”, puff pastry surround

walnut ragu lasagna

“walnut meat”, bechamel sauce, loose lasagna noodle

tomato galette

corn meal crust, various cheeses including blue and sharp
cheddar
, zucchini, “honey” , fresh grape tomatoes

frittata

quiche style chick pea flour square , seasonal vegetables ,
blind baked puff pastry crust

vegetable goulash

kamut penne

chunky grilled seasonal vegetables, olive oil and garlic,
seasoned meat balls

stuffed sweet peppers

walnut meat and cauliflower rice ,
toasted and seasoned crumb

cannelloni with endive and ricotta
white sauce , house made ricotta, crushed endive, toasted
nuts,
jumbo white raisins, caramelized onions

desserts
minimum order of one dozen per dessert

strawberry mimosa pillow cakes
champagne , orange, strawberry , light cake layer drops
whipped butter cream middle

Whisky sour cake
lemons, gentle bourbon infused sponge and butter cream
frosting

custard slice
vanilla custard, puff pastry, classic dark chocolate and cream
glaze

lavender mint cookie
light sugar cookie, lime, mint , subtle lavender flavour
sugared botanicals

rosewater lemonade cakes
lemon sponge, pure rose water butter cream frosting

key lime pie

crumb base, hibiscus syrup drizzle, gentle lime custard

wine cakes

sauvignon infused sponge, dark chocolate ganache

pears with mascarpone

simmered pears, hints of orange liqueur, spice, signature
mascarpone

translucent botanical cake

botanicals in agar jelly

vanilla sponge

delicate citrus cream

chamomile loaf with elderflower

tea infused sour cream sponge, elderflower frosting

sugared botanicals

rose shortbread

delicate short bread, dried rose petals

assortment of filled dark chocolates (seasonal)

caramel, rose, violet, peppermint, buttercream