



BOKA CATERING

BY GIUSEPPE TENTORI



Chef-Driven Catering by Giuseppe Tentori

AS THE EXECUTIVE CHEF OF BOKA CATERING GROUP, TENTORI BRINGS AN INNOVATIVE, CHEF-DRIVEN PERSPECTIVE TO A VAST ARRAY OF EVENTS, SETTING A NEW BAR FOR EVENT CUISINE IN CHICAGO.

Tentori first joined forces with Boka Restaurant Group as Executive Chef at Boka in 2007. At Boka, Tentori garnered noteworthy praise, receiving a Michelin star four years in a row and making the restaurant a staple in the bustling Chicago dining scene. Tentori was named “Best New Chef” by Food & Wine magazine in 2008 and earned three nominations for “Best Chef: Great Lakes” by the James Beard Foundation over the course of his tenure as Executive Chef.

Boka Catering Group provides the ultimate catering experience for any event desiring premiere restaurant-quality service and cuisine in even the most demanding locations. We commit ourselves to understanding each client’s distinctive needs and meeting them with unparalleled dining experiences, event customization, and esteemed hospitality. From intimate in-home dinner parties to personalized weddings and extravagant corporate events, Boka Catering Group has fulfilled hundreds of culinary wishes for a myriad of events. Our team remains enthusiastic, creative, and inventive—continuing to pave the way for innovations in the catering industry.



How to Place Your Drop Off Order

OFFICE HOURS: MONDAY TO FRIDAY 9AM TO 5PM
CATERING HOURS: 24 HOURS / 7 DAYS A WEEK

To Place an Order:

VISIT WWW.BOKACATERING.COM/CONTACT-US

All orders must be confirmed 7 business days in advance.

Modifications to orders within 7 days subject to availability and may incur additional costs.

5% admin fee will be added to all orders. Delivery fees will apply to delivered orders and varies depending on location.

Disposable utensils, plates, and napkins are available for \$5 per person.

Drop-off menus are available for a minimum of 10 guests.

Additional food & beverage minimums may apply.

All major forms of credit cards are accepted and processed via our third-party event system.

V - VEGETERIAN | GF - GLUTEN FREE | DF - DAIRY FREE



Breakfast
& Brunch

Continental Selection

Minimum 10 servings per selection

CHEF'S PASTRY BOX \$13

Cinnamon roll with orange cream cheese, raspberry lemon mini muffin, blueberry thyme mini scone

ASSORTED MINI SCONES \$4

choice of blueberry thyme, fig orange, turmeric ginger, strawberries & cream (GF optional)

SEASONAL MINI MUFFINS \$4

choice of lemon poppy, morning glory, raspberry lemon, banana pecan (GF optional)

HOUSEMADE BISCUITS \$5

served with butter and jam (V)

FRESH FRUIT MEDLEY \$6

(GF)(VEGAN)

INDIVIDUAL GREEK YOGURT PARFAIT \$9

Housemade granola and assorted berries (GF)(V)

INDIVIDUAL OVERNIGHT OATS \$9

Chia seeds, berries, maple (GF)(VEGAN)

HARD BOILED EGGS \$5

(GF)(DF)

PROTEIN BARS \$3.50

- Dates, peanut butter & toasted coconut
- Almond, oat & dried cherry energy bars
- Pepita, cinnamon & golden raisin energy bars

Hot Selection & Sandwiches

Priced per person | Minimum 10 servings per selection

BRIOCHE FRENCH TOAST STICKS \$9

Vanilla anglaise (V)

ASPARAGUS, LEEK & PARMESAN INDIVIDUAL QUICHE (V) \$7

HAM & GRUYERE INDIVIDUAL QUICHE \$7

FRIED CHICKEN & WAFFLES \$9

served with maple butter

SPINACH, ARTICHOKE & GOAT CHEESE FRITTATA BITE (GF)(V) \$7

"DENVER" FRITTATA BITE, ROASTED HAM, BELL PEPPERS (GF) \$7

ZUCCHINI & SAUTEED MUSHROOM FRITTATA BITE (GF)(V) \$7

ROSEMARY HAM, EGG & CHEESE BREAKFAST SANDWICH \$9

BACON, EGG & CHEESE BREAKFAST SANDWICH \$9

SAUSAGE & EGG BREAKFAST SANDWICH \$9

Sage sausage, egg, tomato marmalade & cheddar cheese

FARMHOUSE BREAKFAST SANDWICH \$12

Heirloom tomato, avocado, egg & sharp cheddar, english muffin (V)

BREAKFAST BURRITO \$10

Cumin potatoes, poblano, chorizo, chihuahua cheese

VEGETARIAN BURRITO \$10

Egg, swiss chard, mushroom (V)

ROASTED VEGETABLE & BLACK BEAN BREAKFAST BURRITO \$10

served with pico de gallo (VEGAN)

Display Selection

served large format

**indicates price per person, minimum 10 servings*

DOZEN CINNAMON SUGAR DONUT BITES \$18

with caramel, strawberry and chocolate sauces (V)

CINNAMON ROLLS \$20

served with cream cheese frosting on the side,
reheat optional (4 pc) (V)

DOZEN ASSORTED BAGELS \$40

Plain, everything, sesame bagels served with regular & herbed
cream cheese (V)

BAGELS & LOX \$60

1/2 dozen assorted bagels, regular & herbed cream cheese,
tomato, capers, onion (serves four)

BAKED FRENCH TOAST \$9*

Dried cherries, walnuts, maple (V)

BREAKFAST POTATOES

Onion, peppers (GF) (VEGAN) \$5*

CRISPY NEUKE'S BACON 2pc each (GF) \$5 BREAKFAST SAUSAGE 2pc each \$5



Lunch Offerings

Sandwiches

\$15pp a la carte | \$4.50 slider size

Minimum 10 servings per selection

ROASTED TENDERLOIN

Arugula, horseradish

BEEF TENDERLOIN

Sharp cheddar, arugula, puffed mustard

PROSCIUTTO

Brie, arugula, quince

HAM & BRIE

Dijon mustard

TURKEY

Avocado, tomato, dijonnaise (DF)

SMOKED TURKEY

Provolone, romaine, pepper relish

GRILLED CHICKEN

Basil aioli, cabbage slaw (DF)

CURRIED CHICKEN SALAD

Spiced walnuts, red grapes

Lunch Sides

\$6 per person ala carte, unless otherwise noted | Minimum 10 servings per selection

GRILLED BROCCOLI SALAD

Radish, almond basil vinaigrette (GF)(VEGAN)(NUTS)

ROASTED CAULIFLOWER

Raisins, rosemary oil (GF)(VEGAN)

BABY CARROTS

Sunflower seeds, pickled raisins, harissa vinaigrette (GF)(DF)(V)

FARRO & ROASTED SWEET POTATO

Red onion, goat cheese, herbs (V)

PASTA SALAD

Asparagus, roasted red pepper, cherry tomato, citrus (VEGAN)

GRILLED CORN SALAD

Red bell pepper and cilantro (GF)(DF)(V)

ROASTED FINGERLING POTATO SALAD

Celery, mustard vinaigrette (GF)(V)

FALL HARVEST PASTA SALAD

Roasted butternut squash, dried cranberries, spinach, citrus vinaigrette (VEGAN)

Make it a Boxed Lunch

\$24.50, minimum 10 servings per selection

SELECT ONE SANDWICH or SALAD
SERVED WITH

MISS VICKIE'S CHIPS
& ONE CHOCOLATE CHIP COOKIE

**substitute lunch side*

for additional cost

SMOKED SALMON

Cucumber, dill cream cheese, pickled onion

SEARED AHI TUNA

Avocado, tomato, red pepper aioli (DF)

ROASTED ZUCCHINI & SQUASH

Romesco, goat cheese, mixed greens (V)(NUTS)

HEIRLOOM TOMATO

Mozzarella, basil pesto, arugula (V)

GRILLED VEGETABLE & HUMMUS WRAP (VEGAN)

GRILLED CHICKEN CAESAR WRAP

Pickled fresno, lacinato kale

CHARRED BROCCOLINI WRAP

Herb salsa verde, sauteed mushrooms, fresh mozzarella (V)

***can be made vegan*

QUINOA TABBOULEH

Parsley, cucumber, feta (V)

TROFIE PASTA SALAD

Pesto, sun dried tomatoes (V)

QUINOA SALAD

Cucumber, jicama herbs, citrus zest (GF)(VEGAN)

BUCKWHEAT SALAD

Leeks, baby carrots, orange, feta, mint (GF)(V)

LENTIL SALAD

Roasted red pepper, charred broccoli (GF)(VEGAN)

CHICKPEA SALAD

Fennel, cucumber, radish, lemon (VEGAN)

COLESLAW

Cabbage, jalapeno, lime vinaigrette (GF)(VEGAN)

HOUSEMADE MALT VINEGAR CHIPS (V) \$3

ASSORTED MS. VICKIES CHIPS (V) \$2.50

Salads

Minimum 10 servings per selection

HEARTS OF ROMAINE \$9

Cherry tomato, carrot ribbons, cucumber, herb vinaigrette (GF, Vegan)

KALE CAESAR SALAD \$12

Cherry tomato, parmesan, brioche croutons

WEDGE SALAD \$12

Neuske's bacon, confit tomato, crumbled blue cheese, buttermilk ranch dressing (GF)

LITTLE GEM LETTUCE SALAD \$12

Shaved fennel, radish, cucumber, roasted sunflower seeds, avocado buttermilk dressing (GF)(V)

VEGETABLE CHOPPED SALAD \$9

Corn, haricot vert, confit cherry tomato, cucumber, feta, green goddess dressing (GF) (V)

LITTLE GEM WEDGE \$9

Blistered yellow tomato, cucumber, carrot ribbons, roasted chickpeas, tahini dressing (GF)(VEGAN)

SHREDDED KALE SALAD \$12

Roasted butternut squash, pepitas, pomegranate, maple vinaigrette (GF)(VEGAN)

KALE & QUINOA \$12

Cherry tomato, parmesan, lemon vinaigrette (GF)(V)

SHAVED SEASONAL VEGETABLE SALAD \$12

Carrots, candy-striped beets, radish, crispy shallots, herb vinaigrette (GF)(VEGAN)

BABY ROMAINE SALAD \$9

Feta, heirloom tomatoes, olives, lemon herb vinaigrette (GF)(V)

BIBB LETTUCE & RED POTATO \$9

Egg, nicoise olives, cider mustard vinaigrette (GF)(DF)(V)

Optional Add-Ons:

GRILLED CHICKEN BREAST - \$5

GRILLED FLANK STEAK - \$8

SEARED SALMON - \$10

MARINATED TOFU - \$4

AVOCADO - \$5





Bistro Boxes

Minimum 10 boxes per selection

MEDITERRANEAN MEDLEY BOX \$14

Assorted raw market vegetables, herb falafel, marinated olives, seasonal hummus with olive oil, sumac & sea salt pita chips

MARKET CRUDITE BOX \$13

Assorted crudite, seasonal hummus, sumac & sea salt pita chips, fresh berries (GF)(DF)(VEGAN)

ARTISANAL CHEESE BOX \$18

3 chef-selected cheeses, fig jam, dried apricots & figs, cured olives, green grapes, seeded crackers (V)

ARTISANAL CHEESE & CHARCUTERIE BOX \$18

2 chef-selected cheeses, cured salumi, fig jam, dried apricots & figs, cured olives, green grapes, seeded crackers

SEASONAL FRUIT BOX \$13

Seasonal fresh fruit, dried apricots & figs, candied grapefruit, madagascar vanilla bean whip (GF)(V)



Snack Add Ons

Minimum 10 servings per selection

**ASSORTED BERRY CUP (VEGAN)
OR ASSORTED FRUIT CUP \$5.50
(VEGAN)**

INDIVIDUAL CRUDITE CUP \$5
with sunflower romesco (VEGAN)

**DATE, PEANUT BUTTER &
TOASTED COCONUT ENERGY BARS
\$3.50 (V)**

**ALMOND, OAT & DRIED CHERRY
ENERGY BARS \$3.50 (V)**

**PEPITA, CINNAMON & GOLDEN RAISIN
ENERGY BARS \$3.50 (V)**

SWEET & SAVORY TRAIL MIX \$4.50
Pretzels, dried cherries, pepitas, dark chocolate

Bistro Bowls

Minimum 10 servings per selection

QUINOA POWER BOWL \$15
Roasted broccolini, chickpeas, pepitas, basil salsa verde (GF)(VEGAN)

TABBOULEH QUINOA BOWL \$15
Persian cucumbers, confit cherry tomato, feta, soft herbs, parsley salsa verde (GF)(V)

BLACK BEAN BOWL \$15
Charred corn, quinoa, jicama, queso fresco, cilantro chimichurri (GF)(V)

BUCKWHEAT BOWL \$15
Roasted mushroom medley, roasted brussels sprouts, spinach, black garlic vinaigrette (GF)(VEGAN)

BLACK LENTIL BOWL \$15
Grilled broccoli, roasted red peppers, almonds, green goddess vinaigrette (GF)(V)(NUTS)

FALL FARRO BOWL \$15
Butternut squash, crispy brussels sprout leaves, pecans, tahini dressing (VEGAN)(NUTS)

Optional Add Ons

GRILLED CHICKEN \$5

SEARED VERLASSO SALMON \$8

GRILLED FLANK STEAK \$8

GRILLED SHRIMP \$8

MARINATED TOFU \$4

AVOCADO \$5



Build Your Own Buffet

AVAILABLE EITHER HOT OR COLD, WITH REHEATING INSTRUCTIONS
\$45 PER GUEST - INCLUDES (2) PROTEINS, (1) SALAD, (2) SIDES

Salad

choose one option below | minimum of 10 servings

ARUGULA & CRISPY PROSCIUTTO

Cherry tomato, parmesan, lemon vinaigrette (GF)

LITTLE GEM LETTUCE & SHAVED FENNEL SALAD

Radish, cucumber, roasted sunflower seeds,
avocado buttermilk dressing (GF)

VEGETABLE CHOPPED SALAD

Corn, haricot vert, confit cherry tomato,
cucumber, feta, green goddess dressing (GF)(V)

SHREDDED KALE SALAD

Roasted butternut squash, pepitas, pomegranate,
maple vinaigrette (GF)(VEGAN)

KALE & QUINOA

Cherry tomato, parmesan, lemon vinaigrette
(GF)(V)

KALE SALAD

Candied pecans, dried cherries, carrot ribbons,
granny smith apples (GF)(VEGAN)(NUTS)

MIXED GREENS SALAD

Grilled pears, candied walnuts, shaved manchego,
balsamic vinaigrette (GF)(V)(NUTS)

ARUGULA SALAD

Slivered almonds, orange, goat cheese, lemon
vinaigrette (V)

Build Your Own Sandwich Station

*\$15 per person, a la carte | delivered hot in components
Assembly by client | Minimum 10 servings per selection*

BBQ PULLED PORK SANDWICH

Cole slaw, brioche bun

BBQ BRISKET SANDWICH

Cole slaw, brioche bun

SHORT RIB "ITALIAN BEEF"

Pickled vegetables, sesame brioche

Protein

choose two options | minimum of 10 servings

ROASTED CHICKEN THIGH

Spinach, herb salsa verde (GF)(DF)

SLICED AMISH CHICKEN BREAST

Charred lemon, sage (GF)(DF)

MEDITERRANEAN CHICKEN KABOBS

Red pepper, onion (GF)(DF)

SLOW ROASTED VERLASSO SALMON

Zucchini crust (GF)(DF)

CITRUS POACHED SALMON

Dill (GF)(DF)

ROASTED CAULIFLOWER STEAK

Puffed wild rice (GF)(VEGAN)

Buffet Sides

choose two options below | minimum of 10 servings

WHIPPED POTATO (GF)

GRILLED BROCCOLI SALAD

Radish, almond basil vinaigrette (GF)(VEGAN)

ROASTED CAULIFLOWER

Raisins, rosemary oil (GF)(VEGAN)

HARICOT VERT

Toasted hazelnuts, lemon (GF)(VEGAN)(NUTS)

ROASTED FINGERLING POTATOES

(GF)(VEGAN)

HEIRLOOM RAINBOW CARROTS

Tarragon, orange vinaigrette (GF)(VEGAN)

GRILLED ASPARAGUS

Roasted red bell pepper vinaigrette (GF)(VEGAN)

SWEET POTATO & YUKON GRATIN (GF)

COUSCOUS

Olives, cucumber, basil, feta (V)

QUINOA SALAD

Cucumber, jicama, herbs, citrus zest (GF)(VEGAN)

LENTIL SALAD

Roasted red pepper, charred broccoli (GF)(VEGAN)

GRILLED CORN SALAD

Red bell pepper, cilantro (GF)(DF)(V)

ROASTED SWEET POTATO

Creamy tahini sauce, pomegranate (GF)(VEGAN)

FARRO & ROASTED SWEET POTATO

Onion, goat cheese, herbs (V)

Themed Stations

Minimum 10 servings per order | priced per person | dropped off hot or cold, with reheating instructions

Mediterranean Station

\$45

MEZE PLATTER

Market crudite, herb falafel, green goddess hummus, sumac & sea salt pita chips (V)

SCHAWARMA DUCK CONFIT

Mustard jus (GF)(DF)

SWEET POTATO & FENNEL TAGINE

Pomegranate (GF)(V)

JEWELLED ISRAELI COUS COUS

Roasted red pepper (V)

Seafood Station

\$45

SHRIMP SALAD

Pressed watermelon, corn, arugula (GF)(DF)

HERB-CRUSTED SALMON

Salsa verde (GF)(DF)

ROSEMARY ROASTED MARBLE POTATOES

(GF, DF)

CHARRED BROCCOLINI

Confit tomato, balsamic (GF)(VEGAN)

Southern Comfort Station

\$35

CORNBREAD WITH MAPLE BUTTER

GT'S FRIED CHICKEN

BAKED MAC & CHEESE

BRAISED COLLARDS (GF)(V)

JALAPENO & LIME COLESLAW (GF)(DF)

Tour de Steak Station

\$50

WEDGE SALAD

Neuske's bacon, confit tomato, crumbled blue cheese, buttermilk ranch dressing (GF)

BRAISED SHORT RIBS

Red wine jus (GF)(DF)

POTATO GRATIN

Parmesan (GF)

BROWN BUTTER SAGE BRUSSELS

SPROUTS (GF)(V)

GT Heritage Station

\$35

KALE CAESAR SALAD

Cherry tomato, parmesan, brioche croutons

SPINACH & BASIL LASAGNA

Heirloom tomato sauce (V)

GRILLED PORTOBELLO PETALS

Zucchini, balsamic, blistered tomato (GF)(VEGAN)

Simple Pasta Station

\$22

SALTED CIABATTA

with sea salt butter (V)

HEARTS OF ROMAINE

Cherry tomato, carrot ribbons, cucumber, herb vinaigrette (GF)(VEGAN)

BAKED CAVATELLI

Italian sausage, basil, mozzarella cheese

WILD MUSHROOM RAGOUT PASTA

Garlic, parsley (V)



Cocktail Hour Offerings

Cold Selection

Raw Bar

market price

1/2 LB KING CRAB

GT cocktail sauce, mustard aioli (DF)

8 PC SHRIMP COCKTAIL

GT cocktail sauce, lemon (GF)

CAVIAR SERVICE

Blini, eggs, caperberries, creme fraiche,
pickled red onion, chives
(Recommended 1oz per 2 guests)

Artisanal Cheese & Charcuterie Platter

\$250 per platter, serves 40 guests | \$75 per platter, serves 10 guests

Sliced baguettes & crackers
3 chef-selected artisanal cheeses
2 chef-selected cured meats
Seasonal fruit & jam

Mediterranean Platter

\$200 per platter, serves 40 guests / \$65 per platter serves 10 guests

Assorted raw market vegetables, olive medley
falafel and pita chips
Marinated feta
Tahini
Baba ghanoush
Seasonal hummus

Market Crudite Display

\$195 per platter, serves 40 guests | \$60 per platter serves 10 guests

Assorted raw market vegetables
Baba ghanoush
Artichoke & meyer lemon hummus
Red bell pepper & basil hummus
Pita chips



Canape Selection

To be served at room temperature | priced per person | minimum of 10 servings

BISON TARTARE \$5

Celery root, puffed mustard (GF) *

BEEF TENDERLOIN COCKTAIL SKEWER \$4

Zucchini, cipollini onion, cherry tomato (GF)

PRESSED HONEYDEW MELON, PROSCIUTTO, BASIL SKEWER \$3.50

(GF)(DF)

PRESSED WATERMELON, PROSCIUTTO, MOZZARELLA SKEWER \$3.50

(GF)

RED WINE BRAISED BRISKET \$4.50

Pumpnickel crostini, horseradish, frizzled kale

GRILLED CHICKEN SKEWER \$3.50

Red pepper, peanut sauce (GF)(DF)(NUTS)

GREEK CHICKEN SKEWER \$3.50

Peppers and onions (GF)(DF)

CHICKEN AND PINEAPPLE SKEWER \$3.50

Spiced pine nut vinaigrette (GF)(DF)(NUTS)

SEARED TUNA \$4

with yellow tomato, pressed watermelon, miso aioli, black sesame (GF)(DF)

TUNA POKE \$4

Cucumber cup, mango, black sesame (GF)(DF)

TUNA & AVOCADO MAKI ROLL \$4

Sesame aioli (GF)(DF)

SMOKED SALMON \$4

Citrus creme fraiche, dill (GF)

SEASONAL FISH CEVICHE SHOOTER \$4.50

Avocado, jicama, radish (GF)(DF) *

GRILLED SHRIMP AND PINEAPPLE SKEWER \$4

Miso aioli (GF)(DF)

VIETNAMESE SUMMER ROLL \$4

Shrimp, nuoc cham aioli (GF)(DF)

MINI BAGEL CHIP \$3.50

Chive schmear, lox, pickled red onion, lemon zest \$3.50

SEASONAL VEGETABLE SPRING ROLL \$3.50

Ginger, mint, sesame aioli (GF)(DF)(V)

**can be made vegan upon request*

WATERMELON & YELLOW TOMATO SKEWER \$3.50

Mozzarella, aged balsamic (GF)(V)

FINGERLING POTATO SKEWER \$3.50

Rosemary, garlic aioli (GF)(DF)

AVOCADO & CUCUMBER MAKI ROLL \$3.50

Pickled ginger, wasabi mousse (GF)(DF)(V) \$3.50

**can be made vegan upon request*

PRESSED PEACH SKEWER \$3.50

Feta mousse, basil olives (GF)

**available in the summer months only*





Petite Sweets

\$3.50 PER PIECE | *INDICATES \$4.00 PER PIECE

ALL PETITE SWEETS REQUIRE A MINIMUM ORDER OF 12 PIECES PER SELECTION

Petite Sweets

All petite sweets require a minimum order of 12 pieces per selection

Brownies & Bars

MINI FUDGE BROWNIE

Cheesecake swirl, white chocolate whip (V)

BLACK FOREST BROWNIES

Glided luxardo cherries (V)

HOUSE-MADE RICE KRISPY TREAT

Dark chocolate drizzle (V)

CINNAMON TOAST CRUNCH TREATS

White chocolate drizzle

COCONUT & CASHEW KEY LIME BAR

(VEGAN)(GF)(NUTS)

Cookies

DARK CHOCOLATE CHIP COOKIE (V)

CINNAMON SNICKERDOODLE COOKIES (V)

CINNAMON RAISIN COOKIES

COCONUT MACAROON

Dark chocolate drizzle (DF)(V)(NUTS)

ASSORTED FRENCH MACARONS (GF)(NUTS)

Chocolates & Truffles

SALTED CARAMEL CHOCOLATE CUP

Maldon salt (GF)(V)

CHOCOLATE COVERED STRAWBERRY

Gold dust (V, GF)

CAPPUCCINO TRUFFLE

Espresso dust (GF)(V)

MATCHA WHITE CHOCOLATE TRUFFLE

(GF)(V)

RASPBERRY WHITE CHOCOLATE TRUFFLE

(GF)(V)

SEA SALT CARAMEL

DARK CHOCOLATE TRUFFLE (GF)(V)

DARK CHOCOLATE TRUFFLE

Cocoa powder dust (GF)(V)

Cupcakes, Tarts & Cake Bites

VANILLA CUPCAKE

White chocolate whip, market berries (V)

PEACHES & CREAM CUPCAKE (V)

BLACKBERRY LAVENDER

CHOCOLATE CUPCAKE (V)

CARROT CAKE BITE

Cream cheese frosting, pineapple gel, toasted coconut (V)

PETITE RASPBERRY CHEESECAKE

Granola crust, fresh berries, herbs (V)

CRANBERRY SWIRL CHEESECAKE

Candied cranberries (V)

CHOCOLATE MOUSSE CAKE TARTLET

Mirror glaze, gold flecks (V)

GUANAJA CHOCOLATE TART

Torched vanilla marshmallow, graham

KEY LIME TARTLET

Toasted meringue, raspberry dust (V)

MINI LEMON MERINGUE TART

Candied lemon (V)

PINA COLADA TART

Toasted coconut (V)(NUTS)

