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 business 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

ASSORTED MINI SCONES $4.50
choice of blueberry thyme, fig orange, turmeric ginger, strawberries & cream (GF optional)

SEASONAL MINI MUFFINS $4.50
choice of lemon poppy, morning glory, raspberry lemon, banana pecan (GF optional)

HOUS EMADE BISCUITS $5.50
served with butter and jam (V)

SEASONAL FRESH FRUIT SALAD $6.50 (GF)(VEGAN)

INDIVIDUAL GREEK YOGURT PARFAIT $10
Housemade granola and assorted berries (GF)(V)

INDIVIDUAL OVERNIGHT OATS $10
Chia seeds, berries, maple (GF)(VEGAN)

HARD BOILED EGGS $5.50 (GF)(DF)

Display Selection
served large format
*indicates price per person, minimum 10 servings

DOZEN CINNAMON SUGAR DONUT BITES $20
with caramel, strawberry and chocolate sauces (V)

CINNAMON ROLLS $22
served with cream cheese frosting on the side, reheat optional (4 pc) (V)

DOZEN ASSORTED BAGELS $44
Plain, everything, sesame bagels served with regular & herbed cream cheese (V)

BAGELS & LOX $66
1/2 dozen assorted bagels, regular & herbed cream cheese, tomato, capers, onion (serves four)

Hot Selection
& Sandwiches
Priced per person | Minimum 10 servings per selection

ASPARAGUS, LEEK & PARMESAN MINI QUICHE (V) $8

HAM & GRUYERE MINI QUICHE $8

SPINACH, ARTICHOKE & GOAT CHEESE FRITTATA BITE (GF)(V) $8

"DENVER" FRITTATA BITE, ROASTED HAM, BELL PEPPERS (GF) $8

ZUCCHINI & SAUTEED MUSHROOM FRITTATA BITE (GF)(V) $8

ROSEMARY HAM, EGG & CHEESE BREAKFAST SANDWICH $10

BACON, EGG & CHEESE $10 BREAKFAST SANDWICH

SAUSAGE & EGG BREAKFAST SANDWICH $10
Sage sausage, egg, tomato marmalade & cheddar cheese

FARMHOUSE BREAKFAST SANDWICH $13.50
Heirloom tomato, avocado, egg & sharp cheddar, english muffin (V)

BREAKFAST BURRITO $11
Cumin potatoes, poblano, chorizo, chihuahua cheese

VEGETARIAN BURRITO $11
Egg, swiss chard, mushroom (V)

ROASTED VEGETABLE & BLACK BEAN BREAKFAST BURRITO $11
served with pico de gallo (VEGAN)

BAKED FRENCH TOAST $10*
Dried cherries, walnuts, maple (V)

BREAKFAST POTATOES Onion, peppers (GF) (VEGAN) $5.50*

CRISPY NEUKE'S BACON 2pc each (GF) $5.50

BREAKFAST SAUSAGE 2pc each $5.50
Lunch Offerings
Sandwiches
$16 pp a la carte | $5 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, dijonaise (DF)

SMOKED TURKEY
Provolone, romaine, pepper relish

GRILLED CHICKEN
Basil aioli, cabbage slaw (DF)

CURRIED CHICKEN SALAD
Spiced walnuts, red grapes

Lunch Sides
$6.50 per person a la carte, unless otherwise noted | Minimum 10 servings per selection

GRILLED BROCCOLI SALAD
Radish, almond basil vinaigrette (GF)(VEGAN)(NUTS)

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)

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

Make it a Boxed Lunch
$27, 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

GRILLED BROCCOLI SALAD
Radish, almond basil vinaigrette (GF)(VEGAN)(NUTS)

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)

QUINOA TABBULEH
Parsley, cucumber, feta (V)

TROFIE PASTA SALAD
Pesto, sun dried tomatoes (V)

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

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*

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Ingredients/Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HEARTS OF ROMAINE</strong> $10</td>
<td></td>
<td>Cherry tomato, carrot ribbons, cucumber, herb vinaigrette (GF, Vegan)</td>
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<tr>
<td><strong>KALE CAESAR SALAD</strong> $16.50</td>
<td></td>
<td>Cherry tomato, parmesan, brioche croutons</td>
</tr>
<tr>
<td><strong>WEDGE SALAD</strong> $13.50</td>
<td></td>
<td>Neuske’s bacon, confit tomato, crumbled blue cheese, buttermilk ranch dressing (GF)</td>
</tr>
<tr>
<td><strong>LITTLE GEM LETTUCE SALAD</strong> $13.50</td>
<td></td>
<td>Shaved fennel, radish, cucumber, roasted sunflower seeds, avocado buttermilk dressing (GF)(V)</td>
</tr>
<tr>
<td><strong>VEGETABLE CHOPPED SALAD</strong> $10</td>
<td></td>
<td>Corn, haricot vert, confit cherry tomato, cucumber, feta, green goddess dressing (GF)(V)</td>
</tr>
<tr>
<td><strong>LITTLE GEM WEDGE</strong> $10</td>
<td></td>
<td>Blistered yellow tomato, cucumber, carrot ribbons, roasted chickpeas, tahini dressing (GF)(VEGAN)</td>
</tr>
<tr>
<td><strong>SHREDDED KALE SALAD</strong> $13.50</td>
<td></td>
<td>Roasted butternut squash, pepitas, pomegranate, maple vinaigrette (GF)(VEGAN)</td>
</tr>
<tr>
<td><strong>KALE &amp; QUINOA</strong> $13.50</td>
<td></td>
<td>Cherry tomato, parmesan, lemon vinaigrette (GF)(V)</td>
</tr>
<tr>
<td><strong>SHAVERD SEASONAL VEGETABLE SALAD</strong> $13.50</td>
<td></td>
<td>Carrots, candy-striped beets, radish, crispy shallots, herb vinaigrette (GF)(VEGAN)</td>
</tr>
<tr>
<td><strong>BABY ROMAINE SALAD</strong> $10</td>
<td></td>
<td>Feta, heirloom tomatoes, olives, lemon herb vinaigrette (GF)(V)</td>
</tr>
<tr>
<td><strong>BIBB LETTUCE &amp; RED POTATO</strong> $10</td>
<td></td>
<td>Egg, nicoise olives, cider mustard vinaigrette (GF)(DF)(V)</td>
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</tbody>
</table>

**Optional Add-Ons:**

- **Grilled Chicken Breast** - $5.50
- **Grilled Flank Steak** - $9
- **Seared Salmon** - $9
- **Marinated Tofu** - $4.50
- **Avocado** - $5.50
**Bistro Bowls**

$16.50, Minimum 10 servings per selection

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>QUINOA POWER BOWL</td>
<td>Roasted broccolini, chickpeas, pepitas, basil salsa verde (GF)(VEGAN)</td>
</tr>
<tr>
<td>TABBOULEH QUINOA BOWL</td>
<td>Persian cucumbers, confit cherry tomato, feta, soft herbs, parsley salsa verde (GF)(V)</td>
</tr>
<tr>
<td>BLACK BEAN BOWL</td>
<td>Charred corn, quinoa, jicama, queso fresco, cilantro chimichurri (GF)(V)</td>
</tr>
<tr>
<td>BUCKWHEAT BOWL</td>
<td>Roasted mushroom medley, roasted brussels sprouts, spinach, black garlic vinaigrette (GF)(VEGAN)</td>
</tr>
<tr>
<td>BLACK LENTIL BOWL</td>
<td>Grilled broccoli, roasted red peppers, almonds, green goddess vinaigrette (GF)(V)(NUTS)</td>
</tr>
<tr>
<td>FALL FARRO BOWL</td>
<td>Butternut squash, crispy brussels sprout leaves, pecans, tahini dressing (VEGAN)(NUTS)</td>
</tr>
</tbody>
</table>

**Optional Add Ons**

- **GRILLED CHICKEN** $5.50
- **SEARED VERLASSO SALMON** $9
- **GRILLED FLANK STEAK** $9
- **GRILLED SHRIMP** $9
- **MARINATED TOFU** $4.50
- **AVOCADO** $5.50

**Snack Add Ons**

*Minimum 10 servings per selection*

- **ASSORTED BERRY CUP (VEGAN)** $6
- **ASSORTED FRUIT CUP** $5.50 (VEGAN)
- **INDIVIDUAL CRUDITE CUP** $5.50 with sunflower romesco (VEGAN)
- **DATE, PEANUT BUTTER & TOASTED COCONUT ENERGY BARS (V)** $4
- **ALMOND, OAT & DRIED CHERRY ENERGY BARS (V)** $4
- **PEPITA, CINNAMON & GOLDEN RAISIN ENERGY BARS (V)** $4
- **SWEET & SAVORY TRAIL MIX** $5

**Build Your Own Sandwich Station**

$5 per person, slider size | 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
Build Your Own Buffet

AVAILABLE EITHER HOT OR COLD, WITH REHEATING INSTRUCTIONS

$50 PER GUEST - INCLUDES (2) PROTEINS, (1) SALAD, (2) SIDES
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)

GT'S FRIED CHICKEN

SLOW ROASTED VERLASSO SALMON
Zucchini crust (GF)(DF)

CITRUS POACHED SALMON
Dill (GF)(DF)

ROASTED CAULIFLOWER STEAK
Puffed wild rice (GF)(VEGAN)

Additional protein options at additional cost

BRAISED SHORT RIBS $14
Red wine jus (GF)(DF)

SWAWARMA DUCK CONFIT $26
Mustard Jus (GF)(DF)

GRILLED TENDERLOIN PLATTER $180
Horseradish creme fraiche, grainy dijonaisse & brioche dinner rolls
serves 10

Buffet Sides

choose two options below | minimum of 10 servings

WHIPPED POTATO (GF)(V)

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)(V)

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)

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)
Mediterranean Station
$50

**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)

**JEWELED ISRAELI COUS COUS**
Roasted red pepper (V)

Tour de Steak Station
$55

**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)

Seafood Station
$50

**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)

GT Heritage Station
$38.50

**KALE CAESAR SALAD**
Cherry tomato, parmesan, brioche croutons

**SPINACH & BASIL LASAGNA**
Heirloom tomato sauce (V)

**GRILLED PORTOBELLO PETALS** Zucchini, balsamic, blistered tomato (GF)(VEGAN)

Southern Comfort Station
$38.50

**CORNBREAD WITH MAPLE BUTTER**

**GT’S FRIED CHICKEN**

**BAKED MAC & CHEESE**

**BRAISED COLLARDS** (GF)(V)

**JALAPENO & LIME COLESLAW** (GF)(DF)

Simple Pasta Station
$24

**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

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

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

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

Raw Bar

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)
Canape Selection

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

BISON TARTARE $5.50
Celery root, puffed mustard (GF) *

BEEF TENDERLOIN COCKTAIL SKEWER $4
Zucchini, cipollini onion, cherry tomato (GF)

PRESSED HONEYDEW MELON, PROSCIUTTO, BASIL SKEWER $4
Celery root, puffed mustard (GF) *

PRESSED WATERMELON, PROSCIUTTO, MOZZARELLA SKEWER $4
(GF)

RED WINE BRAISED BRISKET $5
Pumpernickel crostini, horseradish, frizzled kale

GRILLED CHICKEN SKEWER $4
Red pepper, peanut sauce (GF)(DF)(NUTS)

GREEK CHICKEN SKEWER $4
Peppers and onions (GF)(DF)

CHICKEN AND PINEAPPLE SKEWER $4
Spiced pine nut vinaigrette (GF)(DF)(NUTS)

SEARED TUNA $4.50
with yellow tomato, pressed watermelon, miso aioli, black sesame (GF)(DF)

TUNA POKE $4.50
Cucumber cup, mango, black sesame (GF)(DF)

TUNA & AVOCADO MAKI ROLL $4.50
Sesame aioli (GF)(DF)

SMOKED SALMON $4.50
Citrus creme fraiche, dill (GF)

SEASONAL FISH CEVICHE SHOOTER $5
Avocado, jicama, radish (GF)(DF) *

GRILLED SHRIMP AND PINEAPPLE SKEWER $4.50
Miso aioli (GF)(DF)

VIETNAMESE SUMMER ROLL $4.50
Shrimp, nuoc cham aioli (GF)(DF)

MINI BAGEL CHIP $4
Chive schmear, lox, pickled red onion, lemon zest $3.50

SEASONAL VEGETABLE SPRING ROLL $4
Ginger, mint, sesame aioli (GF)(DF)(V)
*can be made vegan upon request

WATERMELON & YELLOW TOMATO SKEWER $4
Mozzarella, aged balsamic (GF)(V)

FINGERLING POTATO SKEWER $4
Rosemary, garlic aioli (GF)(DF)

AVOCADO & CUCUMBER MAKI ROLL $4
Pickled ginger, wasabi mousse (GF)(DF)(V)
$3.50 *can be made vegan upon request

PRESSED PEACH SKEWER $4
Feta mousse, basil olives (GF)
*available in the summer months only
Petite Sweets

$4 per piece | *Indicates $4.50 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 COOKIES** (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 (GF)(V)

**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)

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)

**PIÑA COLADA TART**
Toasted coconut (V)(NUTS)