

urbanKITCHEN  
catering

## SAMPLE DESSERTS

### SWEETS

white chocolate peppermint trifle | crumbled chocolate shortbread + dark chocolate cap

fried italian donut hole | blueberry tarragon + giandujia chocolate

lemon curd tartlet | toasted meringue + honey tangerine tuile

baobing | shaved ice + strawberry syrup + condensed milk + mango + watermelon

bittersweet chocolate budino | frangelico cream + toasted hazelnut biscotti

mini fruit cake | date + papaya + cherry + prune + rum infused cream

bittersweet chocolate bomb | fudge brownie + espresso tuile + vanilla bean caramel

strawberry fregolatta | pistachio gelato + meyer lemon coulis

chocolate pot de crème | hint of espresso + chocolate nib cookie

butterscotch pot du crème + almond dacquoise napoleon | pineapple + tuaca cream

blueberry fregolata | vanilla bean gelato

port poached pear | black pepper crème fraîche

lavender white chocolate truffle | currant fruit pâté + crystal sugar

mascarpone mousse chocolate cup | amarene cherry + shaved dark chocolate

cherry + mascarpone tart | almond shortbread + kirsch glaze

rainier cherry + lemon fool | thyme crumble

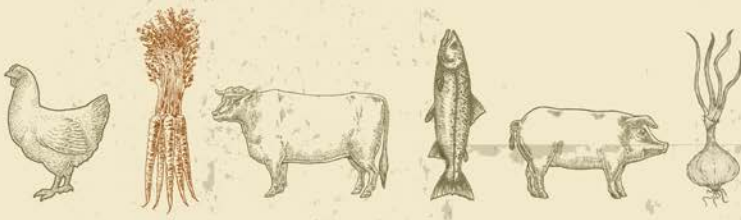
blackberry crème fraîche cheesecake | marcona almond crust + huckleberry coulis

bananas foster cheesecake | meyers rum + caramel sauce

**Urban Kitchen** uses the finest local, sustainable and organic ingredients. Items are subject to seasonal availability.

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# urbanKITCHEN

*catering*

s'more bar | graham blondie | bittersweet ganache + toasted marshmallow

red velvet apricot + white peach crostada | whipped cream cheese mousse

bittersweet chocolate mousse 'vol-au-vent' | kumquat jam + candied hazelnut

strawberry shortcake | vanilla bean sponge + whipped cream mousse + seasonal berry

lemon curd tartlet | toasted meringue + honey tangerine tuile

chocolate cannoli | roasted peanut butter mousse + cocoa nib

white peach + marcona almond tartlet | toasted meringue

red velvet apple + marcona almond tartlet | toasted meringue

milk + cookies | chocolate mint shake shot + double chocolate pecan cookie

mascarpone egg nog mousse cake | vanilla sponge + honey cranberry tuile

coconut rum cheesecake square | caramelized pineapple + toasted macadamia nut

pineapple gelée + coconut mousse cup | macadamia crumble + micro citrus flower

mocha tartlet | cocoa butter cream + espresso ganache + espresso bean nougatine

white chocolate meyer lemon tartlet | candied lime + pepita

milk chocolate dipped farmer's market strawberry | cocoa nib

white chocolate dipped farmer's market strawberries | lavender sugar

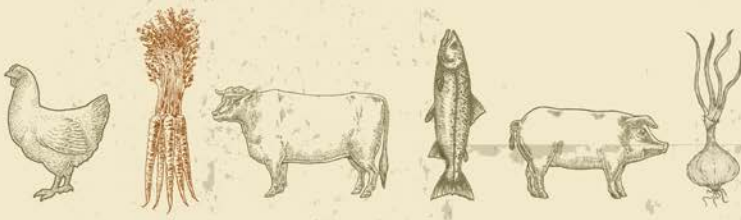
seasonal fruit salad | mint gastrique

assorted california cheese board | mission fig + honeycomb + candied nut + mostardo  
*(priced per person)*

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## mini cupcakes

southern red velvet

classic vanilla | white frosting

tiramisu | whipped mascarpone + espresso vanilla bean cake + kahlua syrup

poppyseed | meyer lemon frosting

dark chocolate + candied bacon | maple buttercream

lemon mousse cake | organic blueberry + toasted almond + torched meringue

pumpkin pie | spiced cake + eggnog buttercream + poached cranberry

carrot | cream cheese frosting + crystalized ginger

blueberry + cream | buttermilk cake + dried organic blueberry + vanilla buttercream

## dessert shots

raspberry gelée | vanilla panna cotta + mango compote

quince + cardamom crisp | cinnamon mousse + pistachio crunch + candied kumquat

chocolate mousse | espresso gelée + grand marnier crème

blood orange + basil panna cotta | candied orange peel + crystalized ginger

triple chocolate trifle | white chocolate crisp + gianduja mousse

dark chocolate ganache

vanilla bean rice pudding | grilled peach + roasted mango + spiced crispies

apple pie | caramel apple + oat crumble + cinnamon pastry cream

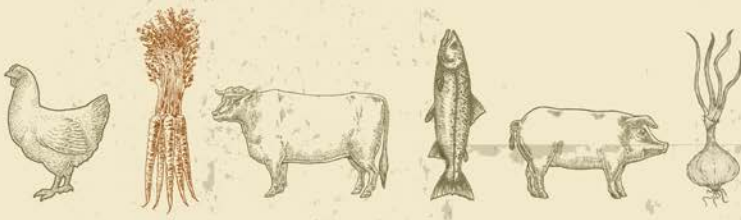
tangerine gelée | lemon panna cotta + mango relish

pink lady trifle | pink grapefruit + poached quince + hibiscus cream

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## cookies

coconut macaroon

chocolate biscotti

orange shortbread

oatmeal raisin

snickerdoodle

white chocolate cranberry

chocolate crinkle

## bars

lemon

triple chocolate

apricot ginger

white chocolate macadamia nut

toffee

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