

CAKES

SIZES

6" - 30

10" - 45

12" - 60

VARIETIES

Lemon Curd

White Chiffonade

Carrot

Red Velvet

Chocolate

White Sponge with seasonal fruit filling

Cheesecake

vanilla bean, caramel, huckleberry, key lime, new york with fruit



SPECIALTY CAKES

Flourless Chocolate Torte 12" only 65

Tiramisu half pan only, serves 24 144

TMACS

CATERING

RENTALS

Appetizer Plate 0.30

Salad Plate 0.40

Dinner Plate 0.45

Silverware 0.12

White Linen 1.05

Beverage includes cups, dispensers

• Coffee 2.60

• Flavored Water 2.00

• Iced Tea 2.00

• Lemonade 2.00

• Fruit Punch 2.00

Chafing Dish flat-rate 25

TMACS

CATERING

ALL PRICES LISTED ON PER-PERSON BASIS

HORS D'OEUVRES

◆ 20-PERSON MINIMUM ◆

Antipasto 7

artesian cheeses and charcuterie
landscape of grilled and marinated vegetables
house crackers, fresh, seasonal ingredients

Seasonal Fruit 3

landscape assortment of seasonal fruits

Antipasto Skewers 5

assortment of cured meats, cheeses,
marinated and pickled vegetables

Greek Lamb Meatballs 2

chimichurri, feta, toasted cumin tzatziki

Caprese Skewers 2.5

heirloom cherry tomatoes, burrata cheese
white truffle pesto

Empanadas 3

- Pork Belly - roasted poblano chilis, blue cheese
- Chicken - curry, caramelized onion, cilantro
- Wild Mushroom - goat cheese, thyme
- Duck Confit - crimini mushroom, pomegranate, pecorino romano

Wagyu Beef Crepe Wraps 3

harissa aioli, pea shoots, curry crepe

Bacon-Wrapped Dates 3.5

mejool dates, blue cheese

Ahi Tuna Canapes 4

citrus-honey-soy reduction, mango
roasted pasilla relish

Shrimp Cocktail 3.5

grilled shrimp, persimmon and pomegranate relish

Steak and Potato 3.5

grilled medium steak, baby potatoes,
compound blue cheese butter, fig demi-glace

Chickpea Fritter 2.5

toasted cumin tzatziki, crumbled feta, pea shoots

Tartlets 3

- Wild Mushroom - goat cheese, thyme
- Prosciutto di Parma - basil, balsamic onions
- Seasonal Vegetable - subject to seasonal offerings

HORS D'OEUVRES

◆ CONTINUED ◆

Asparagus and Prosciutto Puffs 3

Prosciutto di Parma, puff pastry, balsamic reduction

Greek Cucumber Cups 3

feta, kalamata olives, zucchini

Seasonal Vegetable Crudite Cups 3

Dill yogurt sauce, seasonal vegetables

Mini Quiche Bites 3

meat or veggie, seasonal availability

Shrimp Ceviche Canapes 3

meat or veggie, seasonal availability

Tomato Gazpacho Shooters 3

SALADS

◆ FAMILY STYLE ◆

House Green Salad 4.25

organic greens, house champagne vinaigrette,
cherry tomatoes, cucumbers

Roasted Butternut Squash Salad 5.25

baby kale, maple-roasted butternut squash
pomegranate vinaigrette, brie cheese, spicy pepitas

Israeli Couscous Salad 5.25

shaved fennel, cherry tomatoes, cucumbers, feta
kalamata olives, basil-mint vinaigrette

Nicoise Tuna Salad 9

castelvetrano olives, seasonal vegetables,
baby potatoes, poached egg, baby kale,
2-oz seared rare tuna, tarragon vinaigrette

Root Vegetable Salad 6

assorted baby vegetables, marcona almonds,
spiced yogurt-mousse, pea shoots

Cobb Salad 6

blue cheese crumbles, crispy bacon, cucumbers,
cherry tomatoes, castelvetrano olives, poached egg
herbed vinaigrette, organic greens

Southern-Spiced Quinoa Salad 6

kidney beans, cherry tomatoes, chickpeas,
cilantro lime vinaigrette, guajillo and cumin spices

PETIT FOURS

Assortment of 3 bite-sized desserts 4

Family-style entrees available for
parties of 12 or more, contact for details