

# CAKES

## SIZES

6" - 35

10" - 45

12" - 65

## 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

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## CATERING

# RENTALS

Rentals are available.

Please request additional information.

## Beverage

includes cups, dispensers

- Coffee 3.50
- Flavored Water 2.00
- Iced Tea 2.75
- Lemonade 2.75
- Juices 2.75

## Chafing Dish

flat-rate

25

# TMACS

## CATERING

ALL PRICES LISTED ON PER-PERSON BASIS

### HORS D'OEUVRES

◆ 20-PERSON MINIMUM ◆

Antipasto 8

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

Seasonal Fruit 3.25

landscape assortment of seasonal fruits

Salmon Lox 3.75

dill, capers, cream cheese  
poppy seed, cucumber

Greek Lamb Meatballs 2.50

chimichurri, feta, toasted cumin tzatziki

Caprese Skewers 2.75

heirloom cherry tomatoes, burrata cheese  
white truffle pesto

Empanadas 3.25

- Pork Belly - roasted poblano chilis, blue cheese
- Chicken - curry, caramelized onion, cilantro
- Wild Mushroom - goat cheese, thyme

Wagyu Beef Crepe Wraps 3.25

harissa aioli, pea shoots, curry crepe

Bacon-Wrapped Dates 3.50

mejool dates, blue cheese

Ahi Tuna Canapes 4

citrus-honey-soy reduction, mango  
roasted pasilla relish

Shrimp Cocktail 4

grilled shrimp, persimmon and pomegranate relish

Ahi Tuna Tartare Cups 4.25

seasonal ingredients

Risotto Fritter 2.50

seasonal ingredients

Tartlets 3.25

- 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 3.25  
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

Seasonal Gazpacho Shooters 3

Prosciutto Wrapped Melon 3

Grilled Peach Mozzarella Skewers 4.25

Sliders 5.50

- Pineapple BBQ Pulled Pork
- Lamb Leg
- Portabella and Pasilla
- Grilled Tri Tip with Chipotle

Shrimp Skewers 5.25

Duck Prosciutto Wrapped Dates 3.75

Fried Mac&Cheese Bites 2.50

### PETIT FOURS

Assortment of 3 bite-sized desserts 4.50

### OFF-SITE CATERING

**TMACS offers full service catering off-site, staff and rentals for special events on a case by case basis. Ask about our Buffet Options, Family-Style, Chef's Coursed Dinners, Brunch, Breakfast, Lunch or Winemakers Dinners. Our team will customize an experience for any occasion.**

**Please Email Myra Stodola  
Events Coordinator  
for more information at  
[myra@tmacsw.com](mailto:myra@tmacsw.com)**