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

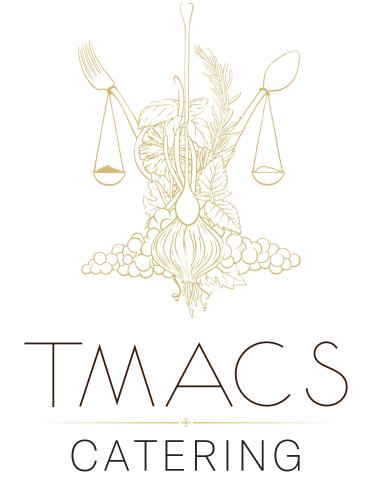
Flourless Chocolate Torte 12" only 65

Tiramisu half pan only, serves 24 144

RENTALS

Rentals are available.

Please request additional information.



Beverage includes cups, dispensers · Coffee · Flavored Water

· Iced Tea
 · Lemonade
 · Juices
 2.75
 2.75

3.50

2.00

Chafing Dish flat-rate 25

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CATERING

ALL PRICES LISTED ON PER-PERSON BASIS

HORS D'OEUVRES

20-PERSON MINUMUM

20-FERSON MINUMONION \$	
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	

Magya Boot Otopo Mapo	0.20
harissa aioli, pea shoots, curry crepe	>>>
Bacon-Wrapped Dates	3.50
mejool dates, blue cheese	

3 25

Ahi Tuna Canapes

citrus-honey-soy reduction, mango roasted pasilla relish

· Wild Mushroom - goat cheese, thyme

Wagyu Reef Crene Wrans

Shrimp Cocktail

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 ◆

	* CONTINUED *	
	Asparagus and Prosciutto Puffs Prosciutto di Parma, puff pastry, balsamic reduction	3.25
	Greek Cucumber Cups feta, kalamata olives, zucchini	3
	Seasonal Vegetable Crudite Cups Dill yogurt sauce, seasonal vegetables	3
	Mini Quiche Bites meat or veggie, seasonal availability	3
	Shrimp Ceviche Canapes meat or veggie, seasonal availability	3
	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
1	DETIT FOUD	

RETITEOURS

Assortment of 3 bite-sized desserts 4.50

OFF-SITECATERING

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@tmacsww.com