

# ESSENCE BAKERY CAFE

## PARTY FOOD MENU

Please allow at least 48 hours to ensure your order

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Chicken Filled Crepe Bundles Chive Tied Crepes Filled with Lemon & Basil Chicken Salad	\$40
Provencale Croustades Tomato Confit, Kalamata Olive Tapenade, Roasted Garlic on Pastry Crisps	\$38
Grass Fed Beef Tartelettes JH Ranch Beef Sirloin, Tomato Confit and Balsamic Mayo in a Pastry Cup (priced per 10	s) <b>\$40</b>
Mashed Potato Cakes Topped with Wild Alaskan Smoked Salmon, Sour Cream and Chives	it) <b>\$42</b>
Spanakopita Baked Spinach & Feta Cheese Pies	t) <b>\$38</b>
Moroccan Lamb in Puff Pastry Pies Local JH Ranch Lamb in Sweet & Sour Pomegranate Sauce(to rehea	t) <b>\$44</b>
Stuffed Grape Leaves with Rice, Pine Nuts, Currents & Dill	\$36
Caramelized Onion, Tomato and Brie Tartes Baked on Signature Rosemary Dough (to reheat	t) <b>\$38</b>
COCKTAIL SANDWICHES (priced by the dozen)	
Served on Our Signature Breads	
Le Cubano Ham, Gruyere Cheese, Cornichon and Mustard on Toasted Brioche	t) <b>\$42</b>
Chicken Clubs Chicken, Pepper Bacon, Tomato & Romaine on Gruyere Cheese Roll	\$40
Organic Egg Salad with Pepper Bacon & Tomato on French Brioche	\$40
Lemon and Basil Chicken Salad with Cucumber & Spinach on French Brioche	\$40
Roasted Organic Vegetables with Hummus & Arugula on Rosemary Focaccia	\$38
Wild Alaskan Smoked Salmon & Lemon Cream Cheese with Crunchy Cucumber on Onion Roll	\$42
PLATTERS (each serves approx. 10-12)	
Mediterranean Platter Stuffed Grape Leaves, Hummus, Marinated Greek Village Salad and Crusty French Bread	\$95
Artisan Cheese Platter Special Selection of Artisan Cheeses, Garlic Confit, Balsamic Macerated Figs, Toasted Nuts, House Crackers and Breads	\$105
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<b>SALADS</b> (each serves approx. 10-12)	
<b>Organic Arugula</b> with Toasted Pumpkin Seeds, Heirloom Carrots, Organic Apples, Arizona Dates and Red Wine Vinaigrette	\$85
<b>Organic Spinach</b> with Feta, Organic Apples, Sundried Cranberries, Toasted Pecans and Aged Sherry Vinaigrette	\$85
Greek Caesar Salad with Grape Tomatoes, Cucumbers, Kalamata Olives, Shaved Parmesan, Croutons & House	¢ 2 =
Caesar Dressing.	
Rice Salad with Avocadoes, Sweet Peppers and Cilantro-Lime Dressing.	<b>ఫ</b> 05
Organic Romaine with Organic Eggs, Tomatoes, Cucumbers, Croutons, Dubliner Cheddar and Creamy Buttermilk Basil Dressing.	\$85

continued on page 2



### PARTY FOOD MENU (continued)

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#### SPECIALTY DESSERTS

WHOLE TARTS (each serves approx. 6-8)

French Chocolate Caramel Sea Salt Tarte Chocolate almond cookie crust layered with caramel and sea salt and topped with dark French chocolate ganache	\$29.95				
Fresh Fruit Tarte Almond cookie crust baked with almond cream and topped with fresh fruit					
Luscious Lemon Meringue Tarte Luscious Meyer Lemon curd with pastry cream topped with toasted Italian Meringue	\$29.95				
WHOLE PIES (each serves approx. 8-10)					
Coconut Cream Pie Traditional pie crust filled with organic coconut cream, topped with toasted Italian Meringue and coconut flakes.	\$34.95				
Chocolate Caramel Banana Cream Pie Chocolate almond cookie crust lined with chocolate and caramel, filled with bananas and dark rum crème Chantilly, topped with caramel and toasted hazelnuts	\$34.95				

### MINIATURE DESSERTS (priced per dozen)

Pecan Sandies	\$8.95
Chocolate Truffle Cookies	\$8.95
White Chocolate Almond Cranberry Cookies.	\$8.95
Mexican Wedding Cookies	\$8.95
Dozen Mini Assorted Cookies	\$8.95
Chocolate Caramel Sea Salt Tartelettes	. \$18.95
Fruit Tartelettes	. \$18.95
Lemon Meringue Tartelettes	. \$18.95
Cinnamon Butter Muffins	\$8.95
Raspberry Linzer Cookies	. \$12.95
Chocolate Decadence Cakes	. \$18.95
Dozen Mini Assorted Desserts	\$17.95
Miniature Macarons	\$18.00

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#### **PACKAGING**

Food will be packaged in pastry boxes.

#### **DELIVERY**

Minimum Food Order: \$100.00

Delivery Fee: \$28.00 for delivery within 85018 or 85281 zip codes. Other zip codes, please consult us.

(Consuming raw or undercooked meats, or eggs may increase your risk of foodborne illness.)

Buy local. Eat well. Preserve the Planet.

#### ARCADIA

3830 E. Indian School Rd. Monday-Sunday Phoenix, Arizona 85018 6:30am to 3:00pm Ph 602-296-4958