

Custom Catering Menu

TAILORED **DESSERTS**
fine pastries and delicate sweets

TAILORED CATERING BREAKFAST MENU

DELUXE BAKER'S VARIETY

ASSORTED PASTRIES. SELECTION OF FRESH BAKED BUTTER CROISSANTS, FRUIT FILLED DANISHES, AND OVEN FRESH MUFFINS. NEW YORK BAGELS AND WHIPPED CREAM CHEESE. ARRANGED FRESH CUT FRUIT PLATTER. COFFEE, TEA AND JUICE.

\$9.95/PP MIN 20 PPL

FRENCH BEGINNING

ASSORTED PASTRIES, FRESH BAKED FLAKY CROISSANTS, FRUIT DANISHES. COFFEE, TEA AND JUICE.

\$3.95/PP MIN 12 PPL

EAST COAST WAKE UP

ASSORTMENT OF GOURMET PRE SLICED NY STYLE BAGELS AND WHIPPED CREAM CHEESE (PLAIN AND FLAVORED). COFFEE, TEA, AND JUICE.

\$4.25/PP MIN 12 PPL

COUNTRY DAYBREAK

ASSORTED OVEN FRESH MUFFINS (BLUEBERRY, BANANA, CHOCOLATE CHIP, CARROT, OAT). COFFEE, TEA AND JUICE.

\$3.95/PP MIN 12 PPL

ENGLISH BREAKFAST

A FLAVORFUL ARRAY ENGLISH SCONES WITH WHIPPED BUTTER AND FRUIT JAMS. COFFEE, TEA AND JUICE.

\$4.25/PP MIN 12 PPL

A LA CART FANCY PASTRY PLATTER:

ASSORTED MINI RASPBERRY ALMOND CROISSANTS, MINI APPLE TURNOVERS, MINI PALMIERS, MINI BUTTER CROISSANTS.

\$2.65/PP

SIGNATURE BUTTER CROISSANT BREAKFAST SANDWICH

FRESH BUTTER CROISSANT WITH EGG CHEESE AND SAUSAGE. FRESH CUT FRUIT PLATTER. COFFEE, TEA AND JUICE.

\$10.50/PP MIN 12 PPL

NEW YORK BAGEL BREAKFAST SANDWICH

HAND ROLLED PLAIN AND COMBO SEEDED BAGEL WITH BACON, EGGS, AND CHEESE. FRESH CUT FRUIT PLATTER. COFFEE, TEA, AND JUICE.

\$10.50/PP MIN 12 PPL

EGGS SCRAMBLED

FLUFFY SCRAMBLED EGGS WITH EITHER BACONS OR SAUSAGE(CHOOSE ONE). OVEN ROASTED BREAKFAST POTATOES. ASSORTED MINI PASTRIES. COFFEE, TEA AND JUICE.

\$9.95/PP

PARTY OF OVER 40 PPL WILL HAVE BOTH BACON AND SAUSAGE.
ADD FRESH CUT FRUIT PLATTER \$3.95/PP

GARDEN VEGETABLE FRITTATA

FARM FRESH EGGS, ITALIAN ROASTED VEGETABLES, FRESH HERBS AND CHEDDAR CHEESE SLOW BAKED TO PERFECTION. FRESH CUT FRUIT PLATTER. COFFEE, TEA, AND JUICE.

\$13.50/PP MIN 20 PPL

BUTTERED CANDIED PECANS AND BUTTERED RUM BREAD PUDDING

CHOICE PIECES OF BREAD SOAKED IN RUM, CREAM, EGGS BAKED IN THE HEARTH WITH CANDIED PECANS. FRESH CUT FRUIT PLATTER. COFFEE, TEA, AND JUICE.

\$13.50/PP MIN 20 PPL

QUICHE LORRAINE

HAND ROLLED PASTRY CRUST FILLED WITH EGGS, CREAM, SMOKED HAM AND SWISS CHEESE THEN BAKED IN OUR HEARTH OVEN. FRESH CUT FRUIT PLATTER. COFFEE, TEA, AND JUICE.

\$13.50/PP MIN 10 PPL

GRIDDLED SAUSAGE BREAKFAST WRAP

SCRAMBLED EGGS, SAUSAGE AND CHEDDAR CHEESE, ROASTED POTATOES WRAPPED IN A HAND GRIDDLED FLOUR TORTILLA. HOUSE MADE SALSA. FRESH CUT FRUIT PLATTER. COFFEE, TEA AND JUICE.

\$12/PP MIN 12 PPL

TAILORED CATERING LUNCH MENU

THE NEW YORKER

VARIETY OF FRESH BAKED BAGELS, WITH A SELECTION OF THINLY SLICED ROAST BEEF, TURKEY, HAM OR THINLY SLICED PASTRAMI, AGED CHEDDAR CHEESE AND A CHIVE CREAM CHEESE SPREAD. TWO SIDES AND CHOCOLATE CHIP COOKIES.

\$12.50/PP MIN 12 PPL.

THE ITALIAN

HERBED FOCACCIA WITH SELECTION OF THINLY SLICED ROAST BEEF, TURKEY, HAM, THINLY SLICED SALAMI, OR ROASTED VEGETABLES AND PROVOLONE CHEESE WITH BALSAMIC AIOLI. TWO SIDES AND CHOCOLATE CHIP COOKIES.

\$12.50/PP MIN 12 PPL.

THE FRENCH

OUR SIGNATURE FLAKY BUTTER CROISSANT WITH THINLY SLICED ROAST BEEF, TURKEY, HAM AND MILD SWISS CHEESE WITH DIJONASIE SPREAD. . TWO SIDES AND CHOCOLATE CHIP COOKIES.

\$12.50/PP MIN 12 PPL.

THE LATIN

SOFT FLOUR TORTILLA WRAP WITH THINLY SLICED ROAST BEEF, TURKEY, HAM, OR GRILLED VEGETABLES WITH SHREDDED CHEDDAR CHEESE , MIXED GREENS, AND FIRE ROASTED CHIPOTLE SPREAD. . TWO SIDES AND CHOCOLATE CHIP COOKIES.

\$12.50/PP MIN 12 PPL.

CHOICE OF SIDES:

DUTCH COLE SLAW

SHREDDED CABBAGE, CARROTS AND RED ONIONS, CARAWAY SEASONING AND WHITE WINE VINAIGRETTE.

QUINOA SALAD

WHOLE GRAIN SUPER FOOD WITH OLIVE OIL HERB ROASTED VEGETABLES.

MIDWESTERN RAISIN CARROT SALAD

EXPERTLY JULIENNE THIN CARROTS SWEETENED WITH PINEAPPLE BITS AND PLUMP RAISINS TOSSED IN CHEF SPECIAL DRESSING.

CAESAR SALAD

CRIPS LETTUCE OF ROMAINE, GRATED PARMESAN, AND A PEPPERY DRESSING TOSSED WITH BAKER'S RECIPE CROUTONS.

GREEK SALAD

CLASSIC, OLIVES, TOMATOES, CUCUMBERS AND FETA CHEESE IN LEMONY VINAGRETTE.

PASTA SALAD

AL DENTE PASTA, ROASTED VEGETABLES AND BASIL VINAIGRETTE

*EXTRA SIDE \$2.25/PP

BEVERAGES

ICED BLACK TEA \$1.50/PP

ICED HERBAL TEA \$2/PP

FRESH SQUEEZED LEMONADE WITH SLICED LIME AND FRESH MINT

\$2.50/PP

FRESH FRUIT INFUSED WATER \$1.50/PP

COFFEE & TEA \$1.50/PP

TAILORED DESSERTS PM BREAK MENU

BREAK OPEN THE COOKIE JAR

"JAR" INCLUDES A SELECTION OF THE FOLLOWING FLAVORS:
CHOCOLATE CHIP COOKIES, PEANUT BUTTER, OATMEAL RAISIN, M&M,
SNICKERDOODLE, CHINESE ALMOND.
\$2.50/PP

DESSERT BAR

"BAR" INCLUDES A SELECTION OF THE FOLLOWING FLAVORS: FUDGY
CHOCOLATE BROWNIES, RED VELVET BROWNIES, LEMON SQUARES,
RASPBERRY OAT BARS, APPLE CINNAMON CRUMBLE, BUTTERSCOTCH
BLONDIE BROWNIES.
\$3.25/PP

CUPCAKE STATION

"STATION" BEAUTIFULLY DISPLAYED WITH A SELECTION OF THE
FOLLOWING CUPCAKE FLAVORS: VANILLA CAKE WITH FRESH
WHIPPED CREAM AND WHITE CHOCOLATE, CHOCOLATE CAKE WITH
CHOCOLATE FROSTING AND CHOCOLATE DECORETTES, RED VELVET
CUPCAKES WITH CREAM CHEESE FROSTING, CARROT CAKE WITH
BUTTERCREAM FROSTING.
\$3.75/PP

COFFEE BREAK CRUMB CAKE

SELECTION OF MOIST OLD FASHIONED COFFEE CAKE WITH CRUMBLY
STREUSEL TOPPING. FLAVORS ASSORTMENTS ARE: CINNAMON,
RASPBERRY SWIRL, CHOCOLATE CHIP, AND MARBLE.
\$2.25/PP

TEA TIME

SELECTION OF TEA BREAD LOAVES: BLUEBERRY LEMON, CRANBERRY
ORANGE, BANANA, CHOCOLATE MARSHMALLOW.
\$3.25/PP

DESSERT BUFFET

LAVISH DISPLAY OF FANCY ROUND CAKES PRECUT. SELECTION TO
INCLUDE: CHOCOLATE BLACKOUT, TRADITIONAL CARROT, NEW YORK
CHEESECAKE, TIRAMISU, LEMON COCONUT CHIFFON
\$5.50/PP

HEALTHY TRAILS

MAKE YOUR OWN TRAIL MIX. SELECTION WILL INCLUDE: MIXED NUTS,
CHOCOLATE CHIPS, M&MS, SALTY PRETZELS, VARIOUS DRIED FRUITS.
\$3.65/PP

FARMER'S MARKET

FRESHLY MADE HUMMUS AND PITA CHIPS, VEGETABLE CRUDITÉ WITH
BUTTERMILK RANCH AND BLUE CHEESE DIPS.
\$4.75/PP

THE SOPHISTICATE PLATTER

SEASONAL FRESH FRUIT, GOURMET CHEESES, MIXED NUTS AND
ASSORTED CRACKERS
\$7/PP

A LA CARTE

MINI ÉCLAIRS (24) \$34.80
MINI CREAM PUFFS (24) \$32.40
MINI RASPBERRY CHOCOLATE GANACHE TARTELETTES (24) \$37.20
MINI FRESH FRUIT TARTS (24) \$37.20

DESSERT ORDER MINIMUM:

MINIMUM ORDER 12 PEOPLE. 2 VARIETIES PER CATEGORY
40 PEOPLE WILL HAVE MINIMUM 3 VARIETIES PER CATEGORY
60 PEOPLE AND ABOVE WILL HAVE MIN 4 VARIETIES PER CATEGORY

HOW TO PLACE YOUR ORDER

EMAIL YOUR ORDER IN ORDERS@TLDESSERTS.COM OR CALL 760-871-0185

ALL ORDERS MUST BE PLACED AND CONFIRMED WITHIN 72 HOURS OF EVENT DATE.

CATERING DELIVERY AND DROP OFF FEE IS \$45 FOR ORDERS UNDER \$250

STAFFING FEE IS \$20 PER PERSON PER HOUR. MINIMUM 5 HOURS.

EVENTS OVER 50 PEOPLE WILL REQUIRE ADDITIONAL STAFF.

EQUIPMENT RENTAL THEN AN ADDITIONAL FEE OF \$45 FOR CLEAN UP AND PICK UP.

TAILOREDDESSERTS

OFFICE # 760-871-0185

ORDERS@TLDESSERTS.COM

WWW.TAILOREDESSERTS.COM

FACEBOOK.COM/TAILOREDESSERTS

243 S ESCONDIDO BLVD. SUITE #337
ESCONDIDO, CA 92025