



# CORPORATE MENU

Ma  Ro  
CATERING  
FOOD + EVENTS

## **ORDERING GUIDELINES**

Should you wish to change your order, this must be received via e-mail in a timely matter. Every effort will be made to accommodate last minute changes.

Cancellations must be received by phone or e-mail during business hours, 9:00am – 5:00pm, Monday to Friday. No later than 3:00pm the day prior to your placed order.

A delivery minimum of \$150.00 excluding tax and delivery applies to all orders unless previously arranged by your customer service representative. Delivery cost for RBC is \$30.00 + HST.

Our customer service standards are as follows:

- Food where possible is sent on reusable china or chafing inserts and picked up the following day by one of our friendly drivers
- Menu descriptions are sent with each order, highlighting allergens
- Every attempt is made to deliver your order within the specified time requested, however, should our driver be held up, one of our customer service representatives will let you know.
- Serving utensils are sent with each delivery, please let your customer service representative know if you do not require these.

Disposables, staff and rentals are available upon request ONLY at an additional charge (disposables - \$2.50 per person + HST including plates, cutleries, napkins, cups). Do not hesitate to let us know if you require any of these additional items.



# BREAKFAST

## STANDARD CONTINENTAL BREAKFAST

**Chef's Choice of Freshly Baked Sweet & Savoury Breakfast Pastries,  
Breakfast Loafs, and Mini Bagels**

Served with Butter, Fruit Preserves and Cream Cheese

**Assorted Sliced Fresh Fruit Platter**

To Include Assorted Melons, Pineapple, and Berries

## HOT BREAKFAST

**Assortment of Sweet & Savoury Mini Breakfast Pastries**

Served with Butter and Fruit Preserves

**Fluffy Scrambled Eggs**

**Smoked Bacon**

*(Substitution to Turkey Bacon is available)*

**Breakfast Sausage Links**

*(Substitution to Turkey Sausage is available)*

**Fresh Seasonal Sliced Fruit Platter**



# BREAKFAST

## TRADITIONAL HOT BREAKFAST SANDWICHES/WRAPS

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*Sandwich/Wrap Option*

### **Breakfast Sandwich**

Toasted English Muffin Topped With Egg, Bacon & Cheese

### **Multi Grain Flat Bread**

With Mixed Vegetable & Cheese Frittata with Sauteed Spinach

### **Breakfast Wraps**

Sautéed Peppers & Onions, Scrambled Eggs,  
Monterey Jack & Smoked Cheddar  
Served With Salsa And Guacamole

### **Corn, Tomatoes, Quinoa Breakfast Wraps**

With Just “Egg”  
(Vegetarian/Vegan)





# OPTIONAL BREAKFAST ADD-ONS

## **Fresh Fruit Salad Cups**

Assorted Seasonal Fresh Fruit,  
Garnished With Berries in A Lemon Simple Syrup

## **Yogurt Parfait**

Served with Homemade Crunchy Granola & Berries

## **Assorted Individual Quiche**

Ham And Cheese  
Broccoli Cheddar  
Spinach Feta  
Cauliflower Bacon Cheese  
Artichoke, Sundried Tomato, Parmesan

## **Hard Boiled Eggs**

## **Pineapple Glazed Ham**

## **Peameal Bacon**

## **Breakfast Sausage**

## **Field Roast Grain Meat Sausage**

## **Breakfast Burrito**

Sautéed Peppers & Onions, Scrambled Eggs,  
Monterey Jack & Smoked Cheddar  
Served With Salsa and Guacamole

## **Breakfast Sandwich**

Toasted English Muffin Topped with Egg, Bacon & Cheese

## **Low Carb Sweet Potato Hash**

Extra Virgin Olive Oil Marinated Sweet Potato  
With Caramelized Onion & Rosemary

## **Chimichurri Roasted Potatoes**

Diced Roasted Yukon Potatoes Tossed in Chimichurri  
With Homemade Mild Tomato Salsa & Ancho Chili

## **Seasoned Home Fries**

# OPTIONAL BREAKFAST ADD-ONS

## **Coffee and Tea Service**

(Minimum 10)

Regular and Decaffeinated Coffee

Assorted Herbal Teas

Milk, Cream, Sugar and Splenda

## **Assorted Juices, Soft Drinks & Individual Water Bottles**







# COLD LUNCH - SANDWICH/ WRAP

## SANDWICH/WRAP OPTIONS

### **Vietnamese Chicken**

With Red Thai Curry Aioli, Red And Green Cabbage Slaw, Crispy Taro Root (Mild Spice)

### **Peppered Smoked Beef**

with Pommery Horseradish, Tomato Jam, Pickled Cucumber, Cajun Onion Straw

### **Honey Sriracha Smoked Salmon + \$4.50 extra per portion**

with Rhubarb Cranberry Mayonnaise, Sweet Pickled Cucumber and Tomato

### **Grilled Vegetable and Chevre**

With Sweet Potato Hummus And Basil Pesto

### **Albacore Tuna**

Julienne Of Apples, Lettuce, Cucumber And Hellman's Mayonnaise

### **Chopped Egg Salad**

Chopped Egg, Hellman's Mayonnaise And Dijon Mustard

### **Tuscany Italian**

Italian Cold Cuts, With Sundried Tomato Tapenade, Baby Arugula, Pickled Cucumber, Crispy Yukon Frites

### **Black Forest Ham & Emmental Sandwich**

With Grilled Pineapple And Honey Bacon Club Dressing

### **Southwest Turkey**

Thin Sliced Smoked Turkey, Smoked Cheddar, Avocado, Jalapeno Chipotle Mayo, Marinated Tomato, Pea Sprouts, Sweet Potato Frites

### **Spicy Reuben Sandwich**

Sliced Spicy Pastrami, Dill Pickles, Jalapeno Havarti, Caramelized Onion, Crispy Romaine, Grainy Mustard Horseradish

# COLD LUNCH - SALAD

## SALAD OPTIONS



### **Sweet Pear**

Mixed Green Salad with Caramelized Pear,  
Red Wine Poached Cantaloupe, Sweet & Spicy Walnut,  
Served with Roasted Sweet Onion Dressing

### **Cobb**

Mixed Greens, Maple Soy Roasted Sweet Potato  
Diced Tomato, Grated Cheddar & Mozzarella,  
Hard Boiled Eggs, Creamy Avocado Ranch

### **Italian Chopped**

Marinated Garbanzo Beans, Kalamata Olives,  
Cherry Tomato, Pepperoncini & Italian Dressing

### **Fiesta Mixed Greens Salad**

with Roasted Corn, Beans, Pickled Red Onion,  
Cilantro Lime Vinaigrette

### **Asian Mixed Greens Salad**

with Mandarins, Pickled Carrots, Pea Sprouts,  
Soy Vinaigrette

### **Mediterranean Chickpea Greek**

Chickpea, Diced Tomatoes, Cucumber,  
Scallions, Kalamata Olives, Crumbled Feta,  
Lemon Za'atar Herbed Vinaigrette

### **German Potato**

Diced Potato, Crispy Bacon, Diced Peppers,  
Scallions, Tossed in a Pommery  
Mustard Shallot Vinaigrette

### **Penne Pasta**

with Sautéed Julienne Of Vegetables  
Tossed with Honey Balsamic Parmesan  
Nut Free Pesto



# COLD LUNCH - SALAD

## **SALAD OPTIONS**

### **Mixed Green**

Served with Julienne Of Sweet Pickled Carrots  
& Jicama, Red Wine Vinaigrette

### **Summer Mixed Greens**

Aged Balsamic Pomegranate Infused Watermelon,  
Rosemary Grilled Peach, Pickled Sweet Cabbage,  
Crispy Smoked Paprika Chickpeas,  
Hibiscus Honey Lime Vinaigrette

### **Ma-Ro's Signature Caesar**

Crispy Romaine Lettuce, Sautéed Mushrooms,  
Harissa Butter Croutons, Shaved Asiago,  
Aged Balsamic Marinated Sun-Dried Tomato,  
Garlic Grainy Dijon, Anchovy Dressing

### **Mediterranean Romaine**

Chopped Romaine Lettuce With Diced Tomato,  
Cucumber, Kalamata Olives, Feta And Green Onion  
Served with Creamy Oregano Dressing

### **Golden and Ruby**

Aged Balsamic Roasted Golden And Ruby Beet  
With Pumpkin Seeds And Chevre

### **Spinach**

Spinach Salad With Cranberry, Caramelized Onion,  
Green Pepper, Honey Sherry Vinaigrette

### **Arugula**

Baby Arugula, Grilled Peppers, Caramelized Pumpkin Seeds,  
Grated Parmesan Crisps, Marinated Tomatoes  
And Pickled Red Cabbage With Sundried  
Tomato Balsamic Vinaigrette

### **California Chiffonade**

Arugula and Romaine Salad, Mandarin,  
Sliced Strawberry, Shaved Pickled Red Onion,  
Served With Raspberry Oregano Vinaigrette

# COLD LUNCH-SALAD

## SALAD OPTIONS

**Quinoa Tossed Salad** Quinoa, Spinach, Arugula, Diced Tomato, Edamame, Shaved Heirloom Carrots, Pea Sprouts, Honey Lime Vinaigrette

**Farro & Butternut Squash** Cooked Farro With Roasted Butternut Squash, Studded with Cranberries, Garnished With Green Onions Dressed in a Maple Lemon Mustard Vinaigrette

### **Couscous Salad**

With Diced Tomato, Cucumber, Bell Peppers, Parsley and Mint Citrus Vinaigrette

### **Green Bean & Roasted Bermuda Onion**

served With Red Wine Vinaigrette & Toasted Sesame Seeds

### **Thai Mango**

Julienne of Semi Ripe Mango, Cucumber, Peppers, Scallions, Onion, Cilantro, Mirin Yellow Curry Vinaigrette

### **Grilled Seasonal Vegetables**

Drizzled With Balsamic Glaze





# COLD LUNCH - PROTEIN

## PROTEIN OPTION CHICKEN

**Ancho Chipotle Chicken Breast**  
With Pico De Gallo

**Blackened Chicken Breast**  
With Mango Pineapple Chutney

**Moroccan Seasoned Chicken Breast**  
Marinated In Our Famous Seasoning Mix Of Paprika,  
Cumin, Ground Coriander, Ground Ginger, Ground  
Turmeric, Ground Cinnamon, And Cayenne Pepper  
Baked To Perfection Served with Moroccan Jus

**Nut Free Pesto Grilled Chicken Breast**  
Garnished With Sundried Tomatoes

**Kalbi Glazed Chicken Breast**

**General Tao Chicken**

## PROTEIN OPTION FISH

**Thai Haddock**  
With Sweet Chili Thai Glaze

**Multigrain Tilapia**  
Yellow Tomato Ginger Coulis

**Orange Rosemary Glaze Salmon Fillet**  
With Citrus Sauce

**Applewood Smoked Seared Salmon Fillet**  
With Lemon and Dill Aioli

**Honey Sriracha Salmon Fillet**  
With Spicy Tomato Sauce

**Piri-Piri Baked Salmon**

# COLD LUNCH - PROTEIN

## PROTEIN OPTION BEEF

**Herbed Montreal Striploin Steak**  
with Herbs, Montreal Spices

**Chimichurri Seared Striploin Steak**  
with Caramelized Onions

**Teriyaki Striploin Steak**

## PROTEIN OPTION VEGETARIAN/VEGAN

**Grilled Tofu Duxelles**  
Grilled Tofu Steaks Topped with Mushroom Duxelles  
With Pimento Sauce

**Baked Zucchini Boat**  
Wild & Red Rice, Pimento, Corn Tofu,  
Edamame, Roasted Red Pepper Sauce

**Wild Mushroom, Pepperoncini, Chickpea,**  
Tomato Stuffed Aubergines  
With Homemade Tomato Coulis

**Stuffed Portobello Mushroom**  
With Ratatouille & Hemp

**Marinated Vegetables & Tofu Skewers**  
Served With Red Pepper Sauce

**Mediterranean Spiced Eggplant and Tofu**

**Kalbi Glazed Tofu and Vegetable Skewers**





# HOT LUNCH - PROTEIN

## PROTEIN OPTION CHICKEN

### **Lemon Herbed Grilled Chicken Souvlaki Skewer**

With Lemon Sauce, Pomegranate Gremolata  
Served With Tzatziki

### **Blackened Chicken Breast**

With Mango Pineapple Chutney

**Moroccan Seasoned Chicken Breast** Marinated In Our Famous Seasoning Mix Of Paprika, Cumin, Ground Coriander, Ground Ginger, Ground Turmeric, Ground Cinnamon, And Cayenne Pepper Baked To Perfection Served with Moroccan Jus

### **Nut Free Pesto Grilled Chicken Breast**

Garnished With Sundried Tomatoes

### **Ancho Chipotle Chicken Breast**

With Pico De Gallo

### **Blackened Chicken Breast**

With Mango Pineapple Chutney

### **Moroccan Seasoned Chicken Breast**

Marinated In Our Famous Seasoning Mix Of Paprika, Cumin, Ground Coriander, Ground Ginger, Ground Turmeric, Ground Cinnamon, And Cayenne Pepper Baked To Perfection Served with Moroccan Jus

### **Nut Free Pesto Grilled Chicken Breast**

Garnished With Sundried Tomatoes

### **Chicken Stir Fry**

With Julienne Of Peppers, Broccoli, Mushrooms, Snow Peas, Carrots, Bean Sprouts, Onion & Bok Choy, Tossed With A Soy Sesame Sauce



# HOT LUNCH - PROTEIN

## PROTEIN OPTION CHICKEN

### **Chicken Parmesan**

Panko Breaded Crispy Chicken Breast Topped with Tomato Sauce, Parmesan & Mozzarella

### **Chicken Caprese**

Pan Seared Chicken Breast Stuffed With Tomato, Bocconcini, Basil and Aged Balsamic Jus

### **Chicken Mexicana**

Stuffed Chicken with Asparagus, Cotija Cheese, Salsa And Tex Mex Cream Sauce

### **Grilled Chicken Breast**

With Scallion Lemon Butter Sauce

## PROTEIN OPTION FISH

### **Thai Salmon**

With Sweet Chili Thai Glaze

### **Multigrain Tilapia**

Yellow Tomato Ginger Coulis

### **Orange Rosemary Glaze Salmon Fillet**

With Citrus Sauce

### **Applewood Smoked Seared Salmon Fillet**

With Lemon and Dill Aioli

### **Parmesan Crusted Cod**

With Lemon Asparagus Cream Sauce

### **Blackened Atlantic Salmon Fillet**

With Creole Butter Sauce

### **Pan Seared Salmon Fillet**

With Sundried Tomato Tapenade

### **Pan Seared Tilapia**

With Scallion Lemon Butter Sauce

# HOT LUNCH - PROTEIN

## PROTEIN OPTION BEEF

**Herbed Montreal Striploin Steak**  
with Herbs, Montreal Spices

**Chimichurri Seared Striploin Steak**  
with Caramelized Onions

**Smoked Paprika Za'atar Spice Beef Souvlaki**

**Teriyaki Striploin Steak**

## PROTEIN OPTION VEGETARIAN/VEGAN

**Grilled Tofu Duxelles**  
Grilled Tofu Steaks Topped with Mushroom Duxelles  
With Pimento Sauce

**Baked Zucchini Boat**  
Wild & Red Rice, Pimento, Corn Tofu,  
Edamame, Roasted Red Pepper Sauce

**Wild Mushroom, Pepperoncini, Chickpea,**  
Tomato Stuffed Aubergines  
With Homemade Tomato Coulis

**Stuffed Portobello Mushroom**  
With Ratatouille & Hemps

**Marinated Vegetables & Tofu Skewers**  
Served With Red Pepper Sauce

**Mille Feuille Eggplant Tower**  
Panko Breaded Crispy Eggplant Coins Layered  
with Tomato Sauce,  
Monterey Jack Cheese, Parmesan





# HOT LUNCH - SIDES

## STARCH OPTIONS

**Crisp New Potato Drizzled**  
with Herb Oil

**Basmati Rice Pilaf**

**Smoked Paprika Roasted Potatoes**

**Smashed Potato Malt Vinegar Dill Salt**

**Rustic Mashed Potatoes**  
with Leek & Sundried Tomato

**Brown Sugar Maple Glazed Sweet Potatoes**

**Garlic Mashed Potatoes**

**Quinoa Studded with Sweet Potatoes**

## VEGETABLE OPTIONS

**Steamed Cauliflower and Broccoli**

**Garlic Butter Honey Sriracha Glazed**  
**Tricolour Carrots**

**Rosemary, Olive Oil,**  
**Garlic Grilled Peach & Zucchini Filets**

**Balsamic Roasted Peppers**

**Maple Dijon Roasted Butternut Squash**

**Roasted Brussel Sprouts Crispy Bacon**  
**& Caramelized Onions**

**Herbed Sautéed Mixed Vegetables**  
Olive Oil & Garlic

**Avocado Harissa Heirloom Carrots**

**Teriyaki Stir Fry Vegetables**

# SWEET SNACKS

**Assorted Sweet Mini Pastries**

**Assorted Mini Muffins/ Danishes/ Croissants**

**Assortment of Scones**

Cheddar Cheese, Blueberry Lemon, Rosemary Lemon Zest  
Served with Butter and Fruit Preserves

**Assorted Fresh Fruit Platter**

**Yogurt Parfaits**

Greek Vanilla Yogurt with Berry Compote  
& Crunchy Granola

**Chocolate Dip Strawberries**

**Strawberries Pops**

**Homemade Granola Bars**

**Fresh Fruit Skewers**

with Wild Berry Yogurt

**Individual Candy Bags**

Filled with all your childhood favourites

**Jumbo Decorated Chocolate Chip Cookies**



# SWEET SNACKS



## **Homemade Chips**

Yukon Gold Potato, Sweet Potato, Taro Root, Beet Chips  
With Sundried Tomato Chevre Tapenade,  
Avocado Harissa Hummus, Kalamata  
Olive Basil Tapenade

## **Individual Homemade Chips**

### **Greek Pita Chips**

With Baba Ghanoush, Hummus & Matbucha

## **Individual Popcorn Grab Bag**

Select up to 2 flavours for groups more than 10,  
Up to 3 Flavours for groups more than 20,  
Regular, Ketchup, Cheddar, Chicago Style,  
Salt & Vinegar, Caramel

## **Chocolate Dipped Salted Bar Pretzels**

### **Tortilla Rollup Pinwheels**

Filled with Egg Salad, Tuna Salad,  
Cream Cheese & Cucumbers,  
Smoked Salmon & Cream Cheese,  
Roast Beef with Horseradish Aioli,  
Smoked Turkey Breast, Grilled Vegetables  
With Roasted Red Pepper Hummus



# HORS D'OEUVRES

## COLD



### **Guava Chipotle Cured Salmon**

With Dill Caper Pancake And Beet Cream Cheese

### **Heirloom Cherry Tomatoes in Parmesan Tuile Basket\***

Topped With Chiffonade Of Basil & Aged Balsamic

### **Crispy Polenta**

With Tomato Balsamic Jam, Goat Cheese & Thyme

### **Open Faced Cold Roll**

Pickled Vegetables, Thai Basil Marinated Rice Noodle,  
Wrapped In Rice Paper,  
Served With Thai Sweet Chili Sauce

### **Caramelized Fig Onion Gorgonzola Tart**

With Strawberry Salsa

### **Antipasto Skewer**

Prosciutto, Salami, Cantaloupe, Cherry Tomato,  
Bocconcini, Basil

### **Tex Mex Shrimp on Herbed Crostini**

with Pico De Gallo & Guacamole

### **Blackened Chicken Breast Medallion**

Topped With Jalapeno Pineapple Chutney

### **Ahi Tuna Taco\***

Seared Ahi Loin In A Crispy Homemade Taco Shell,  
Guacamole & Pico De Gallo

### **Seared Scallop**

with Papaya Mint Salsa

### **Cucumber Wrapped Balsamic Aged Watermelon**

Topped With Brunoise of Greek Salad

### **Hoisin Glazed Beef Striploin Roulade**

with Mirin Pickled Matchstick Vegetables

### **Rare Roast Beef Tenderloin**

On Truffle Purple Potato, Whipped Pomery  
Horseradish, French Beans Enoki Mushroom &  
Cajun Onion Straw

# HORS D'OEUVRES

## HOT

**Cajun Spiced Bacon Wrapped Chicken Skewers**  
Harissa Apple Chutney

**Miniature Shrimp Flatbread Pizza**  
With Romesco Gorgonzola Velouté & Sundried Tomato

**Honey Chipotle Shrimp Skewer**  
With Mild Chorizo

**Mac & Cheese Croquette\***  
Topped With Texas Style Pulled Pork

**Duck Confit Beignet**  
With Apricot Chutney

**Mini Beef Slider on Brioche\***  
With Herb Caramelized Onion & Sweet Pickled Cucumber

**Grilled Petit Filet Mignon**  
Topped With Balsamic Fig Jam, Foie Gras Mousseline

**Lobster Bisque, Crab Mac 'n Cheese Croquette**  
With Mascarpone

**Micro Chicken & Waffle\***  
Panko Breaded Crispy Chicken Filet On Miniature Waffle,  
Drizzled With Maple Dijon

**Korean Beef Spring Roll \*\***  
With Pickled Carrots & Cucumber

**Spinach, Artichoke & Chevre Quiche**

**Philly Cheese Steak Crescent**

**Mediterranean Lamb Kofta With Cumin Red Pepper Jam**

**Grilled Cremini With Ratatouille**



*\*Require Assembly On Site; \*\*Require Chef or Heating On Site*



# SLIDERS

Served on a Brioche Bun  
*(One Piece Per Person)*

## **Beef Slider**

With Herb Caramelized Onion & Sweet Pickled Cucumber

## **California Chicken Sandwich Slider**

Panko Breaded Chicken Scallopini,  
Topped With Caramelized Onion, Mushroom,  
Homemade Tomato Sauce, Mozzarella and Parmesan

## **Vegan Beyond Meat Slider (Vegetarian/Vegan Only)**

### **Accompanied by:**

Tomato, Lettuce, Shaved Bermuda Onions, Mirin Pickled  
Coleslaw, Sliced Jalapeno Havarti  
Ketchup, Garlic Aioli, Mustard

*\*Require Assembly On Site;*

*Chef on Site - Preferred*

*OR*

*To Be Sent Hot, Assembly On Site By Client/Staff*





# SHARED PLATTERS

## **CRUDITE PLATTER**

Batons of Carrot, Celery, Peppers, Cauliflower, Broccoli, Cucumber with Caramelized Onion Dip & Spinach Feta Dip

## **VEGETABLE ANTIPASTO PLATTER**

Grilled Marinated Eggplant, Zucchini, Peppers, Sweet Potato, Mushroom, Artichoke with Cherry Tomatoes & Bocconcini





# CHEESE PLATTER



## **DOMESTIC CHEESE PLATTER**

Sharp Cheddar, Marble Cheddar,  
Gorgonzola, Emmental, Brie,  
Provolone

## **DOMESTIC & IMPORTED CHEESE PLATTER**

Garnished with Grapes and Berries  
Sliced Baguette  
Assorted Crackers Chef's Choice:  
Sharp Cheddar, Marble Cheddar, Gorgonzola,  
Emmental, Brie, Provolone, Manchego,  
Stilton Blue, Gouda, Camembert, Gruyere

Garnished with Grapes and Berries  
Sliced Baguette, Assorted Crackers  
Black Truffle

## **ARTISANAL CHEESE PLATTER**

Cheese, Espresso Cheese,  
Balsamic Cheese, Merlot Cheese

Garnished with Grapes and Berries  
Sliced Baguette & Artisanal Breads  
Assorted Artisanal Crackers



# CHARCUTERIE PLATTER

## **Display Of**

Prosciutto  
Soppressata,  
Spicy Salami,  
Hungarian Salami,  
Coppa,  
Spicy Chorizo – Campesino Style

## **Served with**

Kalamata Olives, Garlic Olives,  
Spicy Olives, Cornichons,  
Dijon Mustard, Garlic Aioli,  
Assorted Artisan Breads & Grissini



# CHEESE & CHARCUTERIE BOARD

## **ASSORTED CHEESE**

Asiago  
Gruyere  
Old Cheddar  
Double Cream Brie  
Gorgonzola

## **ASSORTED CURED MEATS**

Spicy Soppressata  
Salami  
Prosciutto  
Spicy Chorizo – Campesino Style

## **ACCOMPANIEMENTS**

Assorted Crackers,  
Crostini and Baguette

**Garnished with Strawberries & Grapes**





# SWEET TREATS

## **Assortment of Homemade Cookies**

**(2 Pieces Per Person)**

### **Flavours:**

Oatmeal Raisins,  
Chocolate Chip,  
Double Chocolate Chip

### **Biscotti**

**(2 Pieces Per Person)**

### **Fresh Fruit Platter**

**Chocolate Dipped Strawberries**  
**(2 Pieces Per Person)**

**Mini Cupcakes**  
**(1 Piece Per Person)**

## **Assortment of Sweet Mini Dessert Pastries**

**(2 Pieces Per Person)**

### **Flavours:**

*(Please Select 4 types)*

Homemade Brownies  
Tiramisu  
Red Velvet Cheesecake  
Mango Mousse  
Raspberry Mousse  
Traditional Cheesecakes  
Carrot Cake  
Chocolate Royale Cake  
Fresh Fruit Tartlets  
Apple Crumble Tartlets  
Cannoli

**Assortment of Macarons**  
**(1 Piece Per Person)**