

CLEMENTINE

CATERING MENU



1751 Ensley Avenue
Los Angeles, CA 90024
Phone: 310.552.1080
ClementineOnline.com
info@clementineonline.com

Open Monday to Friday
7am to 7:30pm
Saturday 8am to 5pm
Closed Sunday

General Catering Information



Catering Office Hours

Our catering staff is available to assist you Monday-Friday 7am-5pm and Saturday from 9am-3pm. If we do not answer, or if you are calling outside of these hours, please feel free to leave a message or email us at catering@clementineonline.com. We will get back to you as soon as possible.

How and When to Place an Order

A fax order form is available online for your convenience. We will call or email to confirm fax orders. To place an order by phone, call 310-552-1080, and press 5 for our catering department. Catering orders should be placed at least 24 hours in advance. The more notice you can give us the better, but we will do our best to accommodate your last-minute needs. There are certain items and quantities for which we do require significant notice. Check out our Catering Menus or call our catering department with any questions. We will accommodate same-day orders whenever possible.

Presentation

Our food is prepared with the freshest seasonal ingredients and comes on disposable servingware, with the appropriate serving utensils. We can also provide plates and eating utensils for a nominal charge of 75 cents per person.

Seasonality and Pricing

Our menu changes seasonally based on availability of fresh produce. Prices are subject to change without notice.

Delivery - Minimums and Fees

We offer delivery for orders of \$100 or more off our catering menu. Delivery within the Century City area is free. We deliver throughout Los Angeles, and delivery fees vary, depending on location. Our drivers are extremely knowledgeable and friendly, and we are confident they will provide you with the great service you deserve. We generally do not include gratuity, so, if you are pleased with the driver's service, a 10-15% tip is customary - and much appreciated. Many of our corporate customers ask us to include gratuity on their invoice for their own convenience. This alleviates the worry of having to write in a tip while you are getting ready for a big meeting, or if you are not present when the order is delivered. Please note, a 10% service fee will be added to all delivery orders totaling \$500 or more.

Cancellation Policy

Cancellations must be made by 3:00pm the day prior to the pick up or delivery. Cancellations and changes for Monday orders must be made by 3:00pm the Saturday prior. For orders over \$500, we request at least 48 hours notice for changes or cancellations.

Setting Up a Corporate Account

We require that you pay for your first order by credit card or check upon delivery. After that, if you would like to apply for an account, please complete the Corporate Account Applica-

tion and fax it to 310-552-4774. All corporate accounts must be secured with a credit card.

Servers

We can recommend experienced, professional waitstaff to help you with your event. Contact us for more information.

Do you cater on Sundays?

Clementine is closed on Sundays and we do not accept catering orders for that day. However, most of our menu items can be picked up Saturday and will hold up nicely until Sunday. We don't recommend holding sandwiches over for the next day. We are always happy to assist you in planning a menu to fit your needs.

Great Food and Superior Service

Our catering clients use us again and again and consistently give us the highest marks for our food and service. We're confident that we can provide you with the same outstanding experience. Please do not hesitate to call or email us at catering@clementineonline.com, with any questions that you may have. We look forward to feeding you!

Breakfast



Sweet and Savory Breakfast

Assorted mini scones, muffins, tea breads, coffee cake, quiche, ham biscuits, bagels with cream cheese, jam and butter with fresh squeezed orange juice – \$10.95 per person

Clementine Breakfast

Assorted mini scones, muffins, tea breads and coffee cake, with fresh squeezed orange juice – \$7.95 per person

House-Cured Gravlax Platter

Served with caperberries, red onion, assorted bagels and cream cheese

- mini (4 bagels, serves 4-6) – \$42
- small (8 bagels, serves 8-12) – \$80
- medium (12 bagels, serves 12-16) – \$115
- large (20 bagels, serves 20-30) – \$150

Platter of Bagels

Served with cream cheese, butter and jam

- mini (4 bagels) – \$12 • small (8 bagels) – \$24
- medium (12 bagels) – \$35 • large (20 bagels) – \$58

Breakfast Baskets

A freshly baked selection of our signature breakfast pastries in a smaller size, beautifully presented on a basket tray.

- small (serves 6-8) – \$38 • large (serves 16-24) – \$78

Homemade Granola

We toast oats and whole almonds with honey and then add lots of plump dried apricots, cherries and cranberries. Served with milk or non-fat yogurt.

- mini bowl (serves 4-6) – \$18
- small bowl (serves 8-10) – \$32
- medium bowl (serves 16-20) – \$44
- large bowl (serves 30-40) – \$66

Fresh Fruit Salad

Selection changes seasonally.

- mini bowl (serves 6-8) – \$20
- small bowl (serves 12-16) – \$34
- medium bowl (serves 18-24) – \$48
- large bowl (serves 28-36) – \$64

Rustic Flatbread Wedges

Housemade panini stuffed and baked with choice of filling: bacon-cheddar, chorizo-pepperjack or onion-gorgonzola – \$10/dozen

Clementine Quiche

Delicious, flaky crust with egg custard and a variety of fillings that change with our seasonal menu. See our website for current selections.

- mini wedges – \$1/each, dozen minimum • individual – \$4.25
- large 10" (serves 6-8) – \$20

Ham Biscuits

Bite-sized flaky, buttermilk biscuits with shaved Tennessee country ham and a touch of apple butter – \$1.50/each or \$16/dozen

Blueberry Sour Cream Coffee Cake

Tender cake loaded with blueberries and topped with brown-sugary streusel

- small (serves 4-6) – \$9.25 • large (serves 8-10) – \$14

Bake-at-Home Egg Strata

Sausage and mushroom or sun-dried tomatoes, caramelized onions, basil and feta – just pop it in the oven (sold uncooked)

- small (serves 2-3) – \$12.95 • large (serves 6-8) – \$28
- supersize (serves 10-12) – \$42

Bake-at-Home Mini Scones

See our website for current flavors – \$10/half-dozen

BEVERAGES

Intelligentsia Coffee

We brew delicious, fresh-roasted coffee from the highly-acclaimed coffee roaster Intelligentsia. The convenient disposable box keeps coffee hot for up to 2 hours (includes cups, cream, sugar and sweetener). Regular or decaf (serves 6-8) – \$16

Rich Hot Chocolate

Topped with homemade marshmallows

- hot box (serves 10-12) – \$30
- or order cold to heat at home by the quart – \$10

Homemade Chai

Served with your choice of milk or soy

- hot box (serves 10-12) – \$28
- or order cold to heat at home by the quart – \$10

Gourmet Teas

Whole leaf tea bags with a disposable box of hot water includes 8 assorted tea bags, cups, cream, sugar and sweetener – \$14

Freshly-Squeezed Orange Juice

Made from the best farmers' market oranges

- \$4/small • \$5.25/pint • \$10/quart

Hors d'Oeuvres



Beautiful Cheese Assortment

A delicious assortment of fine domestic and imported cheeses, arranged on a wicker basket tray with dried fruits and fresh citrus leaves.

- small (serves 6-8) – \$48 • large (serves 16-24) – \$115

add assorted La Brea Bakery breads

- small – \$8.50 • large – \$15

Crudité Platter

A beautiful array of the freshest vegetables with your choice of dips. Choose from: hummus, romesco, caramelized onion, sun-dried tomato, or pimento cheese

- mini plate with one dip – \$22 (serves 6-8)
- small platter with one dip – \$38 (serves 12-16)
- large platter with two dips – \$58 (serves 20-30)

Antipasti Platter

Artisan salumi and prosciutto, roasted sweet peppers, fresh local mozzarella, marinated artichoke hearts, olives, rustic bread and crostini.

- small (serves 8-12) – \$65 • large (serves 16-24) – \$125

Spanish Tapas Platter

A wonderful assortment of Spanish cheeses and cured meats, served with quince paste, spiced almonds, romesco, rustic bread and crostini.

- small (serves 8-12) – \$65 • large (serves 16-24) – \$125

Mediterranean Meze Platter

Greek chicken skewers, hummus, tzatziki, marinated feta, olives and delicious rustic pita.

- small (serves 8-12) – \$50 • large (serves 16-24) – \$120

Rustic Onion Tart

Roasted cherry tomatoes, olives and feta. Can be served warm or at room temperature.

- large (serves 6-8 as a main course or 12-16 as an hors d'oeuvre) – \$22

Spinach and Artichoke Dip

Heat and eat for a tasty treat!

- small (serves 4-5) – \$8.95 • large (serves 12-16) – \$18.95
- add crostini – \$3/bag

Cold Dips

romesco, caramelized onion, sun-dried tomato, or pimento cheese – \$6.50 half-pint

- hummus – \$4.50 half-pint • add a bag of crostini – \$3

SMALL BITES

Belgian Endive with Blue Cheese Mousse

– \$1.50 each, one dozen minimum

Grilled Jumbo Shrimp

Citrus-marinated **or** tangy BBQ, served with spiced yogurt sauce – \$3 each, 1/2 dozen minimum

Truffled Mushrooms on Crostini

– \$2.50 each, one dozen minimum

Salmon Tartare on Brioche Crisps

Our house-cured gravlax, minced and topped with crème fraîche and dill – \$2.50 each, one dozen minimum

Crostini with Seared Rare Beef

Sautéed greens and olive tapenade
– \$2.50 each, one dozen minimum

Greek Chicken Skewers

Served with tzatziki dipping sauce – \$2.50 each

Deviled Eggs

A Clementine favorite! Very elegant with radish and chives
– \$1 each

Ham Biscuits

Bite-sized, flaky, buttermilk biscuits with shaved country ham and a touch of apple butter – \$1.50 each or \$16/dozen

Rustic Flatbread Wedges

Our homemade flatbread stuffed and baked with your choice of the following: bacon-cheddar, chorizo-pepper jack, balsamic onion-gorgonzola – \$10/dozen

Mini Quiche Slices

Delicious, flaky crust with egg custard and a variety of fillings that change with our seasonal menu.

– \$1 each, dozen minimum

Spiced Nuts with Rosemary

Almonds, cashews, pecans and walnuts, with just the right amount of sugar and spice! – \$6.95/half pound

Buffet Options



Clementine Buffet

- Choice of sandwiches cut into 1/3s
 - Two specialty or garden salads
 - Assorted mini cookies and brownies
- \$15.95 per person, six person minimum

Executive Buffet

- Choice of sandwiches cut into 1/3s
 - Mixed baby greens with balsamic vinaigrette
 - Chocolate chip cookies
- \$11.95 per person, six person minimum

Salad Combination Buffet

- Three specialty or garden salads
 - Bread and butter
 - Assorted mini cookies and brownies
- \$15.95 per person, six person minimum

Grilled Chicken Buffet

- Our citrus marinated grilled chicken, sliced and served on a platter with remoulade
 - Two specialty or garden salads
 - Bread and butter
 - Assorted cookies and brownies
- \$16.95 per person, six person minimum

Grilled Steak Buffet

- Our grilled pub steak, sliced and served on a platter with olive-onion tapenade
 - Two specialty or garden salads
 - Bread and butter
 - Assorted cookies and brownies
- \$19.95 per person, six person minimum

Wild King Salmon Buffet

- Our wild king salmon, poached and served in 6 ounce pieces on a platter with shallot crème fraiche (on the side)
 - Two specialty or garden salads
 - Bread and butter
 - Assorted cookies and brownies
- \$22.95 per person, six person minimum

Clementine in a Box

- Choice of sandwich
- Mixed baby greens or pasta
- Choice of homemade cookie

Perfect for field trips, picnics and off-site meetings!

– \$14.50 per person

Clementine Afternoon Tea

- Assorted tea sandwiches (flavors change with our seasonal menu)
 - Mini buttermilk biscuits with shaved country ham
 - Mini scones
 - Clotted cream and preserves
 - Assorted homemade tea breads
 - Cookies and brownies
- \$18.95 per person, ten person minimum
(add gourmet hot tea for \$14, serves 6-8)
- 48 hours notice required

Tea Sandwich Platter

Our dainty tea sandwiches are made with care, their crusts lovingly trimmed. Flavors change with our seasonal menu, but may include:

- Smoked turkey, sun-dried tomato and basil
 - House-cured gravlax
 - Chicken salad on pecan raisin bread
 - Egg salad with cornichons
 - Cucumber with cream cheese and radish sprouts (summer)
- \$2 per piece, dozen minimum per type, 48 hours notice required

Clementine Sandwich Platter

Choose an assortment of your favorite sandwiches from our seasonal menu. Cut into 1/3's. (hot sandwiches not available for platters) – \$10 per sandwich

Kid's Sandwich Platter

Classic favorites, just how the kids like them. Choose from peanut butter and jelly, turkey, and cheese.

– \$4.75 per sandwich

Citrus-Marinated Chicken Breast Platter

Boneless, skinless chicken breasts grilled to perfection, sliced and ready to serve at room temperature with our house-made remoulade.

- small platter (serves 6-8) – \$34
- large platter (serves 12-16) – \$60

Grilled Steak Platter

Prime beef grilled to medium rare, sliced and ready to serve at room temperature with our tangy balsamic onion and olive tapenade.

- small platter (serves 6-8) – \$62
- large platter (serves 12-16) – \$108

Grilled Vegetable Platter

A beautiful assortment of market vegetables. Great as an entrée or a side dish.

- mini (serves 5-7) – \$24 • small (serves 8-10) – \$32
- large (serves 15-18) – \$52

Clementine Entrées

YEAR-ROUND FAVORITES

See also our seasonal catering supplement for additional entrée choices. All items are meant to be reheated unless otherwise noted. All supersize items require 48 hours notice.

Chicken Pot Pie

Roasted chicken breast, carrots, celery, onions and leeks in a rich broth, topped with tender, flaky crust

- individual – \$9.50 • family (serves 4-5) – \$30
- super-size (serves 8-12) – \$52

Baked Macaroni And Cheese

Cheesy and bubbly...loved by all ages!

- individual – \$6.95 • large (serves 4-5) – \$20
- super-size (serves 12-16) – \$44

Annie's Cheesy Meatloaf

Serve warm or at room temperature

- individual – \$7.95 • large (serves 4-5) – \$14.95

Braised Beef Brisket

Cooked until meltingly tender and served with delicious gravy

- individual – \$9.75 • family (serves 4-5) – \$28
- \$22 per pound, 2 pound minimum

Turkey Meatballs in Roasted Tomato Sauce

Moist and delicious meatballs in a zesty tomato sauce - perfect with your own pasta

- individual – \$7.95 • family – \$14.95

Poached Wild King Salmon

Served with fresh herbs, lemon zest and shallot crème fraiche

- 6 oz. entree serving – \$14.50 • 4 oz. buffet serving – \$9.50
- whole fillet – \$35/pound

4 oz. and whole fillet requires 48 hour notice.

Citrus-Marinated Chicken Breast with Remoulade

Boneless, skinless chicken breasts grilled to perfection, sliced and ready to serve at room temperature.

- small platter (serves 6-8) – \$34
- large platter (serves 12-16) – \$60

Grilled Steak with Olive-Onion Tapenade

Prime beef grilled to medium rare, sliced and ready to serve at room temperature.

- small platter (serves 6-8) – \$62
- large platter (serves 12-16) – \$108

Grilled Vegetable Platter

A beautiful assortment of market vegetables. Great as an entrée or a side dish.

- mini (serves 5-7) – \$24 • small (serves 8-10) – \$32
- large (serves 15-18) – \$52

Popular Add-ons



Plates and Utensils

Buffet items come with serving utensils, but not everyone wants place settings, so for maximum flexibility and convenience, we offer them as a separate item for a nominal charge. 75 cents per person includes plates and utensils as needed for whatever you are ordering. The items in our place settings are 100% compostable.

Kettle Chips Assorted flavors \$1.50

Homemade Ginger Limeade
– \$5/quart bottle or \$2.75/pint bottle

Clementine Tropical Iced Tea
– \$4/quart bottle or \$2.50/pint bottle

Fiji Water \$3 each

Arrowhead Water \$1.50 each

Pellegrino Sparkling Water \$3 each

Canned Sodas

Coke, Diet Coke, Sprite, Diet Sprite – \$1.50 each
San Pellegrino Aranciata and Limonata – \$2.25 each

Bottled Sodas \$2.75

Boylan's Ginger Ale or Black Cherry, Crush, Thomas Kemper Vanilla Cream Soda, Frostie Root Beer, Henry Weinhard's Root Beer, Stewart's Diet Root Beer, Vignette Wine Country Sodas

Intelligentsia Coffee \$16

We brew delicious, fresh-roasted coffee from the highly-acclaimed coffee roaster Intelligentsia. The convenient disposable box keeps coffee hot for up to 2 hours (includes cups, cream, sugar and sweetener).
regular or decaf (serves 6-8)

Rich Hot Chocolate

Topped with homemade marshmallows

- hot box (serves 10-12) – \$30
- or order cold to heat at home by the quart – \$10

Homemade Chai

Served with your choice of milk or soy

- hot box (serves 10-12) – \$28
- or order cold to heat at home by the quart – \$10

Gourmet Teas \$14

Whole leaf tea bags with a disposable box of hot water includes 8 assorted tea bags, cups, cream, sugar and sweetener



Dark Chocolate Layer Cake

Dark chocolate cake layered with rich chocolate buttercream and topped with chocolate shavings

Coconut Snowflake Layer Cake

Moist coconut cake layered with cream cheese frosting and showered with coconut

Yellow Layer Cake

Moist yellow cake layered with rich chocolate buttercream

German Chocolate Cake

Dark chocolate cake layers with a gooey filling of caramel, pecans and coconut

Red Velvet Cake

Moist and delicious cake layers with a wonderful cream cheese frosting

Layer cake sizes and pricing:

- six inch (serves 6-8) – \$30
- eight inch (serves 12-16) – \$42
- ten inch (serves 25-30) – \$65

Coconut Snowflake Cupcakes

Moist, delicious coconut cake topped with cream cheese frosting and showered with coconut
– \$28/dozen, dozen minimum

Chocolate Cream-Filled Cupcakes

Dark chocolate cake with cream filling and chocolate glaze
– \$32/dozen, dozen minimum

Chocolate or Yellow Cupcakes

Topped with chocolate buttercream or cream cheese frosting
– \$28/dozen, dozen minimum

German Chocolate Cupcakes

Topped with a gooey pecan coconut frosting
– \$32/dozen, dozen minimum

Red Velvet Cupcakes

Topped with cream cheese frosting
– \$28/dozen, dozen minimum

*Layer cakes can be inscribed for your special occasion. **48 hours minimum notice required for all cake and cupcake orders.***

Banana Cream or Key Lime Pie

In a homemade graham cracker crust

- 5" pie (serves 2) – \$8.95 • 9" pie (serves 6-8) – \$24

Chocolate Cream Pie

Luscious chocolate chiffon, topped with whipped cream and chocolate shavings

- 5" pie (serves 2) – \$9.25 • 9" pie (serves 6-8) – \$26

Classic Apple Pie

Our flaky pie crust loaded with luscious, tender apples. Baked, beautiful, and ready to serve. (serves 6-8) – \$35

Bake-at-Home Apple Pie

Comes frozen with instructions on how to bake in your own oven. There's nothing better than the smell of fresh-baked apple pie — except eating it. (serves 6-8) – \$28

Dark Chocolate or Vanilla Pudding

Rich, creamy and delicious – and just like your memory of what pudding should be!

– \$4.95/individual serving, half-dozen minimum

Mini Puddings

– \$2.25 (minimum of 6 per type)

Assorted Mini Cookie and Brownie Platters

Chocolate chip, peanut butter sandwich, chocolate brownies with pecans, butterscotch brownies with walnuts, and a variety of other flavors that change with our seasonal menu

- small (24 pc. serves 8-12) – \$28
- large (48 pc. serves 20-30) – \$50

We also make a variety of bars that change with our seasonal menu. See our website for current selections.

Tea Breads

Our moist, delicious tea breads are great for breakfast, snacking or dessert. Wrapped in cello and tied with Clementine ribbon, they also make lovely gifts.

6" loaf – \$8.50 • 9" loaf – \$14.50

Tea bread flavors change with our seasonal menu, but may include Banana with Walnuts (year-round) Pumpkin with Raisins, Cranberry, Gingerbread (autumn), Zucchini (summer), and our signature Citrus Cake (winter, spring, summer). See our website for current selections.



SANDWICHES

Clementine [Autumn] Chicken Salad

with apples, flame grapes, celery, celery root, scallions, mayonnaise and watercress on pecan-raisin bread

Rare Roast Beef

Our house-roasted top round with horseradish mustard dressing*, marinated onions and arugula on rustic bread

Smoked Turkey

with roasted tomato mayo, avocado and lettuce on country wheat bread

Ham & Swiss

with coleslaw and sweet-hot mustard on soft pumpernickel

Grilled Mushrooms

Shiitake and portobello mushrooms with herb pesto, roasted onions and greens on wholegrain bread

Tuna Deluxe

Tuna salad, sun-dried tomatoes, arugula and basil on olive bread

Grilled Chicken Breast

Our citrus-marinated chicken breast with remoulade and watercress on semolina bread

House-Cured Gravlax

with crunchy cucumber, radish, scallion cream cheese and watercress on wheat levain

Liverwurst

with crispy bacon, caramelized onions, iceberg lettuce and mayo on brioche

Egg Salad

with a touch of red onion, topped with watercress and cornichons on country white bread

**contains uncooked egg yolk*

SPECIALTY SALADS

Available as a lunch buffet choice or a-la-carte in catering sized bowls.

- Mini bowl serves 6-8
- Small bowl serves 12-16
- Medium bowl serves 18-24
- Large bowl serves 28-36

A-la-carte salad bowl pricing indicated below description for each salad:
Mini/Small/Medium/Large

Clementine [Autumn] Chicken Salad

with apples, flame grapes, celery, celery root, scallions and mayo - \$34/56/75/98

Cous Cous

with cucumber, ricotta salata, scallions, mint and lemon vinaigrette - \$30/48/65/86

Grilled Pineapple

with serrano chile and lime - \$30/48/65/86

Roasted Asparagus

with beet and blood orange vinaigrette - \$34/56/75/98

Butter Beans

with sauteed mustard greens, bacon and fried shallots - \$30/48/65/86

Crunchy Bok Choy

with dried plums and ginger vinaigrette - \$30/48/65/86

Whole Wheat Fusilli

with grilled romaine, eggplant, lemon zest and crispy garlic - \$30/48/65/86

Braised Red Cabbage

Sweet and sour with onions and spices - \$26/44/62/82

Roasted Beets

with clementines, avocado, goat cheese and toasted walnuts - \$30/48/65/86

Soba Noodles with Chicken

with scallions and sesame-ginger vinaigrette - \$30/48/65/86

Edamame & Wild King Salmon* *

with scallions and fresh herbs - \$34/56/75/98

Seasonal Fruit Salad

\$20/34/48/64

**\$2 per person added supplement if ordered as part of a buffet

GARDEN SALADS

Available as a lunch buffet choice or a-la-carte in catering sized bowls.

- Small bowl serves 6-8
- Medium bowl serves 12-16
- Large bowl serves 18-24

A-la-carte salad bowl pricing indicated below description for each salad:
Small/Medium/Large

Baby Greens

with balsamic vinaigrette and whole grain croutons - \$18/24/38

The Freshest Cobb Salad

with chicken, avocado, bacon, egg, blue cheese and blue cheese vinaigrette - \$28/38/65

Greek Salad

Romaine with feta, hearts of palm, cucumbers, chickpeas and olives and oregano vinaigrette - \$26/36/60

Citrus Chicken Salad

Spicy greens, romaine, grilled citrus marinated chicken, clementines, cucumbers, carrots, edamame, spiced almonds, scallion and herbs with citrus vinaigrette - \$30/40/68

Lovely Garden Salad

Arugula, baby spinach and endive, with ruby grapefruit, roasted beets, shallots and toasted pistachios - \$24/34/58

Seasonal Selections

ENTRÉES

Peggie's Saucy BBQ Pork

Tender Niman Ranch pork in a tangy sweet and hot sauce
• individual \$9.25 • large \$26

Chicken with Indian Spices

Boneless, skinless chicken thighs braised until tender with tomatoes, onions and our homemade garam masala
• individual \$8.95 • large \$24

Tuna Noodle Casserole

No cream-of-mushroom soup from a can here! We make ours from scratch with mushrooms, celery, bechamel and of course, noodles and fine Italian tuna!
• individual \$8.95 • large \$24 • supersize \$46

Deep Dish Spaghetti Pie

Ricotta, tomato, eggplant, mushrooms, spinach, basil, mozzarella and parmesan baked into a "spaghetti" crust
• individual \$8.95 • large \$26 • supersize \$48

Sloppy Joe

\$7/pint

That saucy ground beef loved by all!

PASTRIES

Cookie Flavors

Chocolate-Covered Cherry Cookie

Molasses Crinkle

Chocolate Chip Cookie

German Chocolate Cookie

Snickerdoodle

Peanut Butter Sandwich Cookie

Chewy Goodness Bar

Oatmeal Sandwich Cookie with Chocolate Ganache
- or - Marshmallow Creme

Quiche Flavors

Bacon-Leek

Mushroom-Scallion

Asparagus

Tea Bread Flavors

Banana Bread

Citrus Cake

MORE SWEETS

Chocolate Brownie with Pecans

Butterscotch Brownie with Walnuts

Peanut Butter Dream Bar

Passion Fruit Silk Tart

Chocolate Truffle Torte

Citrus Tartine

Banana Cake with Cream Cheese Frosting

Apple Turnover