FOODS TO GO
MENU & INFORMATION

MINIMUM FOOD PURCHASE OF $3,500.00
(PLUS DELIVERY & SALES TAX)

5973 Reseda Boulevard •
Tarzana • California • 91356 •
818.343-5151 • www.sitk.com

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SOMEONE'S IN THE KITCHEN

- How are Foods To Go Items Packaged? Room temperature items come on a platter, garnished & ready to go. Dips & sauces come in disposable containers. Items that need re-heating are sent in tin foil pans, complete with simple re-heating instructions.
- You may pick up your order or delivery is available – please inquire.
- Disposables - Each set consists of two sizes of plates, two sizes of napkins, all cutlery (double on forks), plastic tumbler & a coffee cup. Each set of disposables is $6 per person.
- Desserts - We also have a complete bakery department offering an assortment of cakes, breads, muffins, cookies & a variety of other sweets.
- Staffing For staffing assistance, we refer our clients to outside staffing agencies that work with us on a regular basis & are very familiar with our menu & its proper presentation. Phone numbers are on the last page.
- Please place your order at least 7 business days in advance of your event. If after reviewing the enclosed, you would like some suggestions or help with quantities & pricing, please feel free to call us at 818-343-5151 or email vee@sitk.com.

Thank you for thinking of us and we look forward to speaking with you soon!

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PLATTERS
BEAUTIFULLY GARNISHED & READY TO SERVE

- Fresh Seasonal Fruit Platter - serves approximately 40-50 guests/$300.00
  serves approximately 25-30 guests/$225.00
- Crisp Crudité & Dip Platter - serves approximately 40-60 guests/$250
  serves approximately 25 guests/$125.00 with hummus or ranch dressing
- Cheese & Cracker Platter - serves approximately 50-60 guests/$350
  serves approximately 25 guests/$250 imported & domestic cheeses with gourmet crackers
- Italian Antipasto - serves approximately 25-30 guests/$525.00
  prosciutto, Genoa salami, roasted red peppers, artichoke hearts, assorted olives, marinated mozzarella balls & tomatoes
- Steamed Asparagus Platter Large Platter - (200 pieces)/$190.00 | Small Platter (100 pieces)/$105.00 with raspberry vinaigrette
- Grilled Vegetable Platter - serves approximately 40 guests/$300.00 | approx. 25 guests/$200.00
  carrots, red, yellow & green peppers, eggplant, zucchini, yellow squash, asparagus & mushrooms brushed with olive oil & fresh herbs
- Focaccia Bread Platter - serves approximately 50 guests/$150.00 *please select variation from the following* sweet basil pesto, sliced roma tomatoes & mozzarella | sweet caramelized onion, garlic, chevre, herbs de provence & walnuts | rosemary, onions, garlic & extra virgin olive oil

PLATTERS
BEAUTIFULLY GARNISHED & READY TO SERVE

- Turkey Pinwheel Platter - 75 pieces/$225.00 | 40 pieces/$175.00
  Jarlsberg cheese, tomatoes, pepperoncino, avocado & mayonnaise
- Israeli Pinwheel Platter - 75 pieces/$225.00 | 40 pieces/$175.00
  hummus, diced roma tomatoes, assorted peppers, cucumbers, green onions & chopped parsley
- Southwestern Pinwheel Platter - 75 pieces/$225.00 | 40 pieces/$175.00
  jumbo flour tortillas with roasted chipotle sour cream, black beans, avocado & roasted bell peppers
- Vegetarian Pinwheel Platter - 75 pieces/$225.00 | 40 pieces/$175.00
  garlic herb aioli, grilled marinated eggplant, zucchini, avocado, tomatoes & jack cheese
- Sliced Filet Mignon on a Crostini - 75 pieces/$275.00 | 40 pieces/$175.00
  with onion marmalade, chopped chives & horseradish cream
- Sliced Filet Mignon with Assorted Rolls - serves approximately 20 guests/$275.00
  with creamed horseradish & onion marmalade
- Chicken Tender Platter - 75 pieces/$165.00 | 40 pieces/$85.00
  baked & served with BBQ Sauce & Ketchup
- Grilled Chicken Scallion Skewer Platter - 50 pieces/$250.00
  drizzled with tangerine chili sauce

READY TO SERVE

- Hummus & Homemade Herbed Pita Chips
  serves approximately 25/$150.00
- Blue & Yellow Tortilla Chips with
  Guacamole & Homemade Salsa
  serves approximately 25/$150.00
- Cold or Hot Spinach & Artichoke Dip
  serves approximately 25/$150.00
  with sliced baguettes
- Bruschetta Platter
  40 pieces/$145.00
  80 pieces/$275.00
  grilled, sliced baguette with herb olive oil
  served on the side: tomato basil panzanella,
  spicy eggplant tapenade & kalamata olive
  tapenade

READY TO SERVE
3 DOZEN MINIMUM ORDER

- Lettuce Cups
  $3.25 each | with spiced Asian chicken
- Thai Noodle Swirl
  $6.25 each | Chinese vermicelli with red peppers, green onions & cilantro tossed with a sherry soy chili vinaigrette & garnished with roasted peanuts & bean sprouts
- Caprese Skewers
  $3.25 each | fresh mozzarella, mini sweet tomatoes & basil with garlic oil
- Leek, Onion & Gruyere Tartlets
  $3.25 each

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PLATTERS BEAUTIFULLY GARNISHED & READY TO SERVE

- Jumbo Shrimp Cocktail Platter

  75 pieces/$425.00 | 40 pieces/$250.00
  with traditional cocktail sauce

- Grilled Jumbo Asian Shrimp Skewer Platter

  75 pieces/$425.00 | 40 pieces/$250.00
  with citrus dipping sauce

- Grilled Shrimp Skewer Platter

  75 pieces/$400.00 | 40 pieces/$250.00
  with tangerine chili dipping sauce

- Snow Pea Wrapped Jumbo Shrimp Platter

  75 pieces/$400.00 | 40 pieces/$200.00
  with Oriental dipping sauce

- Garlic Shrimp Skewers

  50 pieces/$350.00
  with orange tangerine chili sauce

HOT HORS D'OEUVRES

3 DOZEN MINIMUM ORDER
RE-HEATING REQUIRED

- Brie en Croute
  Approximately 40 servings
  $250.00 (one size)
  flavor options with brown sugar & pecans
  same price $250.00
  imported Brie cheese baked inside a light, flaky pastry crust served warm with French baguettes
- Wild Mushroom Ravioli
  $4.00 each
  with a robust tomato chutney
- All Beef Mini Hot Dogs Baked in Puff Pastry
  $4.00 each
  with sweet hot mustard
- Mini Potato Pancakes
  $4.00 each
  served with sour cream & applesauce
- Spinach Pine Nut Mushrooms
  $4.00 each | stuffed with a blend of pureed fresh spinach, pine nuts, parmesan, cream cheese & sherry

HOT HORS D'OEUVRES

3 DOZEN MINIMUM ORDER
RE-HEATING REQUIRED

- Spanekopitas
  $4.00 each | fresh spinach & seasonings folded in flaky filo triangles brushed with butter & baked
- Tyropitas
  $4.00 each | cheese & select seasonings folded in flaky filo triangles brushed with butter & baked
- Breaded Baby Artichoke Hearts
  $4.00 each | baked & served with homemade curry dip
- Beef & Vegetable Empanadas
  $4.00 each | served with homemade salsa
- Vegetable Empanadas
  $4.00 each | served with homemade salsa
- Bastilla
  $4.00 each | chicken, almonds, parsley & Middle Eastern spices baked in filo pastry & dusted with powdered sugar
- Brie & Walnut Quesadillas
  $4.00 each | served with mango papaya salsa
- Moroccan Cigarros
  $4.00 each | spicy meat rolled in puff pastry

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HOT HORS D'OEUVRES

3 DOZEN MINIMUM ORDER
RE-HEATING REQUIRED

- Chicken Sate Skewers
  $4.00 each | with Asian peanut sauce
- Crab Rangoon
  $4.00 each | deep-fried & served with an apricot sauce & an Oriental dipping sauce
- Chicken Won Ton
  $4.00 each | served with an Oriental soy dipping sauce
- Chicken Dumplings
  $4.00 each | served with an Oriental soy dipping sauce
- Crab Cakes
  $6.50 each | deep-fried and served with a tangy remoulade sauce
- Mini Soft Duck Tacos
  $4.50 each | mini crepes spread with tangy hoisin sauce, then filled with slivered duck & garnished with scallions

MINI GOURMET PIZZAS

RE-HEATING REQUIRED

2 dozen piece minimum per each variation
$4.50 each

- BBQ Chicken & Red Onion
- Plum Tomato & Basil
- Grilled Vegetable
- Gorgonzola & Caramelized Onion

COLD MAIN DISHES & SIDES

MINIMUM ORDER 3 POUNDS PER SELECTION
SUGGESTED QUANTITY | 4 GUESTS PER POUND

Poached Salmon
$28.00 per pound | poached in white wine, herbs & spices, portioned & plattered with a choice of caper mustard dill sauce or yogurt cucumber dill sauce

Traditional Tuna Salad
$18.00 per pound | Albacore tuna mixed with homemade mayonnaise, celery & greens onions

Traditional Egg Salad
$16.00 per pound

Chicken Salad
$22.00 per pound | chopped chicken, walnuts, diced apples, red grape halves & chopped celery

Rice Salad
$20.00 per pound | white rice with toasted almonds, spinach, green onions, celery & mandarin oranges tossed with a citrus vinaigrette

Roasted Corn & Zucchini Salad
$20.00 per pound | roasted corn, zucchini & roma tomatoes in a fresh basil

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COLD MAIN DISHES & SIDES

MINIMUM ORDER 3 POUNDS PER **SELECTION**
SUGGESTED QUANTITY | 4 GUESTS PER POUND

Marinated Cucumbers
$18.00 per pound | European hot house cucumbers thinly sliced & marinated in rice wine vinegar, sugar, fresh dill & chopped green onions

Quinoa Salad
$20.00 per pound | asparagus, apples pears & meyer lemon vinaigrette

Israeli Salad
$18.00 per pound | diced roma tomatoes, assorted peppers, cucumbers, green onions & chopped parsley tossed with olive oil & lemon juice

Tomatoes & Fresh Mozzarella di Bufala
$11.50 per serving *two slices of each per serving* slices of ripe beefsteak tomatoes alternated with fresh water mozzarella & topped with chopped basil, garlic oil & salt & pepper

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COLD MAIN DISHES & SIDES

MINIMUM ORDER 3 POUNDS PER SELECTION
SUGGESTED QUANTITY | 4 GUESTS PER POUND

Crunchy Mustard Chicken Salad
$22.00 per pound | chunks of poached chicken breast with cucumber, celery, red onion & slivered cornichons in a dijon mustard vinaigrette

Shredded Chicken Salad
$22.00 per pound | with sweet red and yellow peppers, Italian parsley, toasted almonds, capers & parmesan served on top of butter lettuce cups with a red wine vinaigrette

Chicken Curry Salad
$22.00 per pound | white meat, apples, golden raisins, chutney, coconut & sweet curry

Chinese Chicken Salad
$22.00 per pound | chicken breast, Napa cabbage, toasted sesame seeds, fried Maifong noodles, fried wonton strips & chopped green onions with an Asian vinaigrette

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COLD MAIN DISHES & SIDES

MINIMUM ORDER 3 POUNDS PER SELECTION
SUGGESTED QUANTITY | 4 GUESTS PER POUND

Chunky Waldorf Chicken Salad
$22.00 per pound | chopped chicken, walnuts, diced apples, red grape halves & chopped celery

Santa Fe Chicken Salad
$22.00 per pound | Grilled Mesquite chicken breasts with baby mixed greens, papaya, pine nuts, avocado, red onion, pink grapefruit salsa & a balsamic vinaigrette

Traditional Cobb Salad
$22.00 per pound | sliced tomatoes, bacon, sliced chicken breast, chopped egg, avocado, crumbled blue cheese served with blue cheese dressing

Sri Lanka Rice Salad
$20.00 per pound | white & wild rice with celery & green onions garnished with sesame seeds & cashews tossed in an orange soy vinaigrette

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COLD MAIN DISHES & SIDES

MINIMUM ORDER 3 POUNDS PER SELECTION
SUGGESTED QUANTITY | 4 GUESTS PER POUND

Traditional Potato Salad
$18.00 per pound

Herb Potato Salad
$18.00 per pound | thinly sliced baby new potatoes tossed in a fresh lemon chive vinaigrette

Baby New Potato Salad
$18.00 per pound | baby new potatoes with Haricot Vert & tossed with a mustard dill vinaigrette

Fusilli with Vegetables
$18.00 per pound | corkscrew pasta tossed with fresh vegetables & a light Italian vinaigrette

Bowtie Pasta
$18.00 per pound | with artichoke hearts & sun-dried tomatoes tossed in a sun-dried tomato basil vinaigrette

Tortellini
$18.00 per pound | tossed with sun-dried tomatoes, toasted pine nuts, freshly grated parmesan & basil pesto sauce

COLD SANDWICHES

MIN OF 12 PORTIONS PER SELECTION

- Grilled Chicken Sandwich on Focaccia Bread
  $16.00 each | spread with herbed aioli, wild greens, sliced roma tomatoes & provolone
- Rare Roast Beef Sandwiches on Kaiser Rolls
  Mini $8.00 each | Full Size $12.50 each
  with creamy horseradish and Dijon mustard on the side
- Turkey Sandwiches on Kaiser Rolls
  Mini $8.00 each | Full Size $12.50 each
  with sweet hot mustard & whole grain mustard on the side
- Smoked Ham Sandwich on Kaiser Rolls
  Mini- $8.00 each Full Size- $12.50 each
  with whole grain mustard on the side
- Sandwich Sides Platter
  $3.00 per portion | Lettuce - Tomato - Red Onion - Pickle Rounds
- Vegetarian Wrap
  $16.00 each
  grilled seasonal vegetables including zucchini, yellow squash, bell peppers and red onions with provolone cheese, spread with artichoke aioli
- Barbecued Chicken Wrap
  $16.00 each *also available vegetarian -$7.00 each*
  jumbo tortilla with sliced barbecue chicken, avocado, chopped lettuce, roasted corn, chopped tomatoes, jicama, chopped green onion, drizzled with barbeque sauce and ranch dressing
- Asian Chicken Wrap
  $16.00 each | with lettuce, green onion, sprouts, shredded carrots and won ton crisps & drizzled with oriental vinaigrette

DINNER FIRST COURSE MENU

SALAD SELECTIONS | $14.00 PER PERSON

MINIMUM OF 10 PORTIONS PER SELECTION

- Orange, Kiwi & Jicama Salad - with thinly sliced red onion and Boston lettuce leaves with walnut oil & lime dressing
- Caesar Salad - with croutons and freshly grated parmesan cheese
- Mexican Caesar Salad - with chopped tomatoes, Pepitos (Mexican seasoned pumpkin seeds), tortilla strips, shredded Monterey jack cheese & croutons served with roasted tomatillo vinaigrette
- Mixed Five Green Salad - with assorted bell peppers, hot house cucumbers, cherry tomatoes, red onions & mushrooms served with raspberry vinaigrette
- Wild Baby Greens Salad - with mushrooms, baby tomatoes, julienne cucumbers, assorted bell peppers & red onions served with raspberry vinaigrette
- Pear & Goat Cheese Salad - butter lettuce with fanned pears & spicy walnuts served with a pear balsamic vinaigrette
- Mixed Baby Greens with Radishes & Walnuts - with shredded gruyere tossed in a Dijon mustard-walnut oil vinaigrette
- Chopped Antipasti Salad - romaine, salami, garbanzo beans, shredded mozzarella, chopped tomatoes, chopped mushrooms, pepperoncini, chopped red onions & chopped carrots with an Italian dressing
- Baby Field Greens Salad - with spicy pecans & sprinkled with crumbled feta cheese served with a cranberry port wine vinaigrette

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DINNER ENTREE MENU

POULTRY SELECTIONS | $18 PER PERSON

MINIMUM OF 10 PORTIONS PER SELECTION

- Herbed Grill Chicken Mediterranean – with capers, olives & roma tomatoes
- Grilled Citrus Chicken with Papaya Mango Salsa
- Grilled Chicken with Basil & Garlic - chicken breasts with tomato basil sauce
- Southern Fried Chicken
- Chicken Piccata – lemon, capers and white wine
- Chicken Parmesan – breaded chicken with mozzarella and tomato sauce
- Chicken Roulade Romagna - stuffed with toasted pine nuts, spinach, Asiago Cheese, Pecorino Romano Cheese, onion & garlic served in a roasted red-pepper cream sauce
- Chicken Marsala - Marsala mushroom sauce
- Chicken Dijonaise - Dijon mustard, whole grain mustard, white wine & fresh herbs
- Supremes de Volaille en Phyllo – chicken breast stuffed with mushroom wrapped in phyllo dough
- Barbecue Chicken (1/4 chicken) - with homemade barbeque sauce
- Cornish Game Hens - whole Cornish game hens stuffed with wild rice & sautéed onions
- Chicken Wellington - stuffed with a savory herb & mushroom mixture, wrapped in flaky puff pastry

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CONT…DINNER ENTREE SELECTIONS

MINIMUM OF 10 PORTIONS PER SELECTION

- Individual Beef Wellington
  $35.00 per guest
  filet mignon covered with a thin layer of pate, wrapped in a puff pastry then baked & served with red wine reduction sauce

- Filet Tenderloin
  $35.00 per guest
  individual filet served with garlic parsley shallot sauce

- Sliced Strip Steak
  $32.00 per guest (8 oz. portion)
  Succulent New York strip served with natural sauce

- Braised Short Ribs
  $32 per guest
  Pinot noir reduction

- Baby Back Ribs
  $28.00 per guest
  grilled & served with homemade barbeque sauce

- Grilled Salmon
  $28.00 per guest *choice of one sauce* - pesto - maple garlic soy glaze - roasted corn salsa - tomato basil sauce

- Salmon or Whitefish en Croute
  $28.00 per guest
  topped with fresh mushroom duxelles, wrapped in delicate puff pastry & baked

- Whitefish Pescatore
  $28.00 per guest
  seared whitefish fillets served with a sauce of olives, capers & roma tomatoes

ENTRÉE BY THE PAN

SERVES APPROXIMATELY 10-12 GUESTS PER PAN

- Turkey Meatloaf
  $100.00 per pan | ground turkey breast meat, mushrooms, & onions baked together & served with a wild mushroom espagnole sauce

- Grandma Brown's Mac N' Cheese
  $85.00 per pan | Grandma Brown's secret recipe "it's not just for kids!"

- Truffle Mac N' Cheese | $110.00 per pan

- Meat, Chicken or Vegetable Lasagna
  $125.00 per pan | with ricotta cheese & Italian red sauce

- Vegan Lasagna | $125.00 per pan

- Porcini Mushroom & Potato Lasagna
  $125.00 per pan | with ricotta cheese

- Wild Mushroom & Spinach Lasagna
  $125.00 per pan | with ricotta cheese & béchamel sauce

- Lasagna-Style Eggplant Parm
  $125.00 per pan | layers of thinly sliced, breaded eggplant parmesan & mozzarella cheese baked in marinara sauce

- Baked Penne Arabiata
  $95.00 per pan | spicy Italian marinara sauce with ricotta cheese, & parmesan cheese topped with mozzarella cheese

- Mushroom Artichoke Strudel
  $18 per guest | sautéed mixed oyster, shitake & button mushrooms with sliced artichoke hearts & feta cheese baked in puff pastry

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CONT…ENTRÉE BY THE PAN

SERVES APPROXIMATELY 12-15 GUESTS PER PAN

- Grilled Chicken Penne Pasta
  $90.00
  assorted julienne bell peppers & artichoke hearts tossed in a light sauce made with sautéed roma tomatoes, garlic, fresh basil & white wine

- Chicken Enchiladas
  $90.00
  topped with shredded cheese & our Mexican red sauce

- Turkey, Vegetarian or Beef Chili
  $90.00
  our famous old fashioned chili with shredded cheddar cheese, chopped red onion & sour cream

- Refried Beans
  $60.00
  topped with a combination of jack & cheddar cheese

- Warm Garlic Cremini Mushroom Quinoa
  $85.00

- Orzo
  $85.00 | rice shaped pasta served with caramelized onions

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ACCOMPANIMENTS BY THE PAN

SERVES APPROXIMATELY 10-12 GUESTS PER PAN

- Steamed Fresh Broccoli
  $70.00 | with an herbed butter sauce
- Steamed Asparagus Bundles
  $85.00 - 12 bundles per pan | served with a light lemon butter
- Buttered Green Beans with Cashews
  $70.00 | sautéed in a mild butter sauce
- Mélange of Steamed Seasonal Vegetables
  $70.00 | a variety of peppers, carrots, green zucchini, yellow squash, broccoli & cauliflower
- Grilled Garden Vegetables
  $95.00 | brushed with olive oil
- Grilled Skewered Garden Vegetables
  $10.00 each *minimum 15 per order* | brushed with olive oil & fresh herbs
- Julienned Garden Vegetables Sauté
  $65.00 | green zucchini, yellow squash & carrots lightly sautéed with garlic & parsley
- Apricot Glazed Carrots
  $65.00 | paper thin slices of carrots cooked with an apricot glaze
- Apricot & Marcona Almond Quinoa Salad
  $85.00

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ACCOMPANIMENTS BY THE PAN

SERVES APPROXIMATELY 10-12 GUESTS PER PAN

- Oven Roasted Potatoes
  $70.00
  small potatoes rolled in sweet butter, olive oil & seasonings

- Lemon Parmesan Potatoes
  $70.00
  oven roasted baby new potatoes with olive oil, lemon juice & lemon zest topped with parmesan cheese

- Roasted Garlic Whipped Potatoes
  $70.00

- Smashed Yukon Potatoes
  $70.00
  flavored with mild horseradish

- Pommes Gratin Provencal
  $85.00
  thinly sliced potatoes, arranged in layers with grated Gruyere cheese, chopped tomatoes, basil, thyme & garlic then baked

- Scalloped Potatoes
  $85.00
  with Goat Cheese & Herb de Provence

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ACCOMPANIMENTS BY THE PAN

SERVES APPROXIMATELY 10-12 GUESTS PER PAN

- Confetti Rice
  $60.00
  with diced onions & red & yellow peppers

- Wild Rice
  $60.00
  baked with celery, onions & carrots then laced with pecans

- Saffron Basmati Rice
  $60.00
  with roasted bell peppers

- Mexican Green Rice
  $60.00
  with cilantro, tomatoes & assorted spicy seasonings

- Spanish Rice
  $60.00
  with tomatoes, garlic, onions & assorted peppers

- Rice Pilaf
  $60.00
  with garlic & spices

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MIN OF 12 PORTIONS PER SELECTION

- Artisan Rolls & Butter
  $24.00 per dozen
- Garlic Rolls
  $24.00 per dozen
- Old Fashioned Biscuits & Butter
  $24.00 per dozen
- Traditional Corn Bread & Butter
  $35.00 - 12 pieces per pan
- Southwestern Corn Bread
  $35.00 - 12 pieces per pan
  with shredded sharp cheddar cheese, fresh roasted green chilies & fresh corn kernels

BRUNCH SELECTIONS

- Blintzes
  $48.00/dozen *minimum 2 dozen*
  served with strawberry preserves, blueberry preserves, cinnamon sugar & sour cream

- Home-style Frittata
  $48.00/pan - 10 portions/pan
  sautéed green & yellow squash, onions, mushrooms, tomatoes, peppers, cheddar, mozzarella & jack cheese

- Country Frittata
  $48.00/pan - 10 portions/pan
  seasoned potatoes, onions & cheddar cheese

- Greek Frittata
  $48.00/pan - 10 portions/pan
  baby spinach, halved grape tomatoes & feta cheese

- Bistro Frittata
  $48.00/pan - 10 portions/pan
  artichoke hearts, red peppers, sundried tomatoes & goat cheese

- Southwestern Frittata
  $48.00/pan - 10 portions/pan
  roasted green & red peppers, whole kernel yellow corn, & red onion

- Quiche
  $45.00 each
  Choice of: - Goat Cheese & Sundried Tomatoes - Spinach & Broccoli - Mushroom, Tomato & Jack Cheese Assorted

- Bagels & Cream Cheese
  $16.00/guest *minimum 12 portions* served with sliced tomatoes, cucumbers, capers & red onions

- Sliced Lox
  $8.00 per guest *minimum 12 portions

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BRUNCH SELECTIONS CONT…

- Fresh Baked Muffins
  $48.00 per dozen / Mini Muffins – 2 dz. min. $48.00 *one flavor per dozen* Banana Nut - Blueberry - Chocolate Chip Cranberry Orange - Lemon Poppy - Bran

- Scones
  minimum 2 dozen $48.00/dozen
  Chocolate Hazelnut - Cranberry Orange - Bacon Cheddar - Blueberry

- Sticky Buns
  minimum 2 dozen $48.00/dozen

CAKES - PIES - CHEESECAKES - TARTS
All cakes, pies, tarts, and cheesecakes are a standard 10" Serves 14 – 16 guests | $85.00 each

CAKE SELECTIONS:
Carrot -Strawberry - Lemon – Red Velvet - Tiramisu
White – Chocolate - Marble

PIE SELECTONS:
Apple - Banana Cream - Chocolate Pecan - Key Lime
Pumpkin - Cherry - Coconut Cream

CHEESECAKE SELECTIONS:
New York - Strawberry - White Chocolate Raspberry

TART/TORTE SELECTIONS:
Fresh Fruit | Almond | Flourless Chocolate

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DESSERTS

- Dessert Fantasy | $24.00/guest *3 pieces per serving*
  A bite-size assortment that will include: 7 Layer Bar, Mini Fruit Tartlets, Chocolate Ganache Brownies, Lemon Bars, Cheesecake Bites, & Chocolate Covered Strawberries

- Homemade Apple, Mixed Berry or Peach Cobbler
  Approximately 10 portions per pan | $65.00

- Chocolate Brownie Bread Pudding
  Approximately 10 portions per pan | $65.00

- Assorted Rugelach | $20.00 per pound

- Assorted Cookies | $20.00 per dozen
  chocolate chip, coconut macaroon, oatmeal raisin, snickerdoodle, rainbow sprinkle, black and whites, & peanut butter

INDIVIDUAL DESSERTS ARE 3 DOZEN MINIMUM ORDERS

Assorted Colored Macaroons
Mini $24.00/dozen | Full Size- $48.00/dozen
Mini Fruit Tartlets | $36.00/dozen
Chocolate Ganache Brownies | $48.00/dozen
Lemon Bars | $36.00/dozen
Chocolate Covered Strawberries | $48.00/dozen
Cheesecake Bites | $36.00/dozen
Mini Assorted Pies | $60.00/dozen
Dutch Apple Butter, Blueberry Yuzu, Creamy Meyer Lemon, Sweet Southern Cherry, Mixed Berry, Peanut Butter Chocolate, Lemon Raspberry Bellini, Strawberry Lemonade, Pear

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REFFERALS

5973 Reseda Boulevard •
Tarzana • California • 91356 •
818.343-5151 • www.sitk.com

Rentals

Town & Country Rentals
818.908.4211

Bright 310.202.0011

Staffing

All Access Event Staffing
323.320.4407 | 213.246.3964

Liquor, Flowers, Music & Photography
Referrals made upon request

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