

PRIVATE PARTY MENUS



THANK YOU FOR YOUR INTEREST IN HOSTING A PRIVATE PARTY AT AUTOGRAPH BRASSERIE.

LOCATED ON THE MAIN LINE IN EAGLE VILLAGE SHOPS, AUTOGRAPH BRASSERIE IS AN MODERN AMERICAN BRASSERIE THAT CELEBRATES THOSE INDIVIDUALS FROM PAST AND PRESENT, WHO LEFT THEIR SIGNATURE ON POPULAR AMERICAN CULTURE.

WE PROUDLY OFFER A VARIETY OF PRIVATE DINING OPTIONS ACCOMMODATING PARTIES RANGING IN SIZE FOR 15 OR MORE GUESTS. CHEF RALPH FERNANDEZ'S CONTEMPORARY MENU IS INSPIRED BY THE FLAVORS OF AMERICA, FRANCE, SPAIN, AND ITALY USING THE BEST INGREDIENTS AVAILABLE. AUTOGRAPH BRASSERIE SERVES THE FINEST STEAKS FROM RANCHES THROUGHOUT THE MIDWEST, FRESH SEAFOOD AND HAND-MADE PASTAS. OUR CHEFS HAVE DESIGNED MENUS FOR BRUNCH, LUNCH, COCKTAIL RECEPTIONS AND DINNER

EACH EVENT IS PERSONALLY PLANNED AND ORCHESTRATED BY A DEDICATED COORDINATOR AND SERVED BY OUR PROFESSIONAL STAFF. AUTOGRAPH BRASSERIE WILL LEAVE A LASTING IMPRESSION ON YOU AND YOUR GUESTS FOR A MEMORABLE EVENT. WE LOOK FORWARD TO PLANNING YOUR SPECIAL OCCASION!

SINCERELY,

Christian Leo
GENERAL MANAGER

Ralph Fernandez
EXECUTIVE CHEF

PLANNING YOUR PARTY

AVAILABLE DINING ROOMS

AUTOGRAPH BRASSERIE CAN HOST SEMI-PRIVATE OR PRIVATE DINING OPTIONS THROUGHOUT THE RESTAURANT FOR 15 GUESTS OR MORE, INCLUDING AN ENTIRE BUYOUT. THE SYCAMORE ROOM IS OUR MOST INTIMATE ROOM WITH PLENTY OF NATURAL LIGHT AND CAN SEAT UP TO 26 GUESTS. THE CLUB ROOM FEATURING A GRAND FIREPLACE AND SERVICE BAR CAN SEAT UP TO 70 GUESTS. UPSTAIRS WITH PRIVATE REST ROOMS, THERE ARE TWO ROOMS. THE RIGHT WING HAS A BAR AND CAN ACCOMMODATE 22 PEOPLE CONFERENCE STYLE AND UP TO 24 PEOPLE ON ROUNDS. THE LEFT WING CAN ACCOMMODATE UP TO 32 GUESTS ON ROUNDS. COMBINED, THEY CAN ACCOMMODATE UP TO 60 PEOPLE. LET US ASSIST YOU IN SELECTING THE RIGHT SPACE.

MENUS

CHEF RALPH FERNANDEZ HAS CREATED A VARIETY OF MENUS FOR LUNCH, BRUNCH, DINNER AND COCKTAIL RECEPTIONS. PRICES DO NOT INCLUDE PENNSYLVANIA SALES TAX AND 22% STAFFING CHARGE. OUR MENU SELECTIONS ARE SUBJECT TO CHANGE BASED ON MARKET AVAILABILITY.

WE ARE HAPPY TO CUSTOMIZE A LIMITED MENU, TASTING MENU, WINE PAIRINGS OR ADDITIONAL HORS D'OEUVRES AND INTERMEZZO COURSES TO CREATE A UNIQUE DINING EXPERIENCE. PLEASE INQUIRE WITH YOUR COORDINATOR FOR THE AVAILABLE OPTIONS AND PRICING. VEGETARIAN OPTIONS ARE ALSO AVAILABLE.

WE KINDLY REQUEST THAT ALL MENUS BE PROVIDED NO LESS THAN 7 DAYS PRIOR TO YOUR EVENT DATE AND A PRE-COUNT IS PROVIDED AT LEAST 3 DAYS PRIOR TO THE EVENT DATE FOR PARTIES WHICH OFFER MORE THAN TWO ENTREE CHOICES. THE NUMBER OF ENTREE CHOICES SHOULD NOT EXCEED FOUR CHOICES. IF MORE THAN TWO ENTREES ARE OFFERED AND PRE-COUNTS CANNOT BE PROVIDED, A \$5.00 PER GUEST CHARGE WILL BE ADDED, AND THE ENTREES WILL BE SERVED WITH CHEF'S SELECTION OF VEGETABLE AND STARCH. FOR GROUPS OF 30 OR MORE EACH ENTREE WILL BE ACCOMPANIED WITH THE CHEF'S SELECTION OF A SEASONAL STARCH AND VEGETABLE.

BEVERAGES

WE OFFER A VARIETY OF BEVERAGE AND COCKTAIL OPTIONS TO ACCOMMODATE THE PARTICULAR NEEDS OF YOUR EVENT INCLUDING CONSUMPTION AND HOSTED BAR OPTIONS, AS WELL AS BOTTLED WINE SERVICE.

GUARANTEES

A FINAL GUARANTEE OF THE NUMBER OF GUESTS IS REQUIRED 72 HOURS PRIOR TO YOUR PARTY. THIS IS CRITICAL TO ENSURE THAT WE ARE ABLE TO MEET YOUR NEEDS. ONCE RECEIVED, THIS NUMBER WILL BE CONSIDERED A FINAL GUARANTEE AND WILL NOT BE SUBJECT TO REDUCTION.

FOOD AND BEVERAGE MINIMUMS

THERE IS A FOOD AND BEVERAGE MINIMUM FOR EACH OF THE PARTY SPACES BASED ON THE TIME OF DAY, AND DAY OF THE WEEK. IF THE FOOD AND BEVERAGE MINIMUM IS NOT MET BY WHAT IS CONSUMED, THE BALANCE WILL BE ADDED TO YOUR FINAL BILL. PENNSYLVANIA SALES TAX AND 22% STAFFING CHARGE ARE ADDITIONAL.

DEPOSIT AND PAYMENT

TO RESERVE AND GUARANTEE THE DATE OF YOUR PARTY, A DEPOSIT OF 25% OF THE ESTIMATED FOOD AND BEVERAGE REVENUE OR FOOD AND BEVERAGE MINIMUM, WHICHEVER IS GREATER, IS REQUIRED. SHOULD A CONFIRMED RESERVATION BE CANCELED, THE INITIAL DEPOSIT WILL NOT BE REFUNDED BUT MAY BE USED FOR A FUTURE EVENT AT AUTOGRAPH BRASSERIE. FINAL PAYMENT IS DUE AT THE END OF YOUR EVENT.

.....
BEVERAGES



HOSTED OPEN BAR

UNLIMITED HOUSE WINE, BEER & PREMIUM LIQUORS
\$25 PER GUEST FOR A TWO HOUR EVENT, \$10 EACH ADDITIONAL HOUR
ADD \$10 PER GUEST FOR TOP SHELF LIQUOR

CONSUMPTION BAR

SERVER WILL KEEP A RUNNING TAB OF ALL BEVERAGES CONSUMED AND ADD TO THE FINAL BILL FOR PAYMENT. OPTIONS INCLUDE LIMITED BAR; FULL BAR OR WINE SERVICE.

BRUNCH COCKTAILS

MIMOSAS, BLOODY MARYS, BELLINIS
AVAILABLE SATURDAY & SUNDAY 9:30 AM - 2:30 PM \$20 PER GUEST FOR UP TO TWO HOURS

WINE SERVICE

SEE OUR WINE LIST FOR TABLE SIDE WINE SERVICE, CHARGED BY THE BOTTLE

.....
STATIONARY HORS D'OEUVRES



ARTISAN CHEESE 10

AWARD WINNING LOCAL AND IMPORTED CHEESE, SEASONAL JAMS, FRUIT, NUTS, CROSTINIS

ANTIPASTI 12

ASSORTED OLD WORLD CHARCUTERIE & SAUSAGES, MARINATED OLIVES, SPREADS, RUSTIC BREAD

MEDITERRANEAN 9

ROASTED GARLIC AND RED PEPPER HUMMUS, BABA GHANOUSH, GRILLED PITA AND CRISP LAVASH FLATBREAD, MARINATED VEGETABLES AND DIPS

TOASTS 10

EXTRA VIRGIN OLIVE OIL GRILLED SOURDOUGH BREAD, CHEFS SELECTION OF SEASONAL MARKET DRIVEN ACCOMPANIMENTS

CITRUS POACHED SHRIMP 5 EACH

LEMON OLIVE OIL CHIVES

OLD BAY SCENTED LUMP CRAB 5 EACH

SHAVED FENNEL APPLE SLAW

OYSTERS IN THE HALF SHELL 4 Each

CHAMPAGNE MIGNONETTE

\$75 BAR SETUP FEE IS REQUIRED FOR PARTIES OF 15 - 34 GUESTS
\$125 BAR SETUP FEE IS REQUIRED FOR PARTIES OF 35 GUESTS OR MORE

PRICED PER PERSON, UNLESS NOTED OTHERWISE

PASSED HORS D'OEUVRES



COLD

CITRUS LUMP CRABMEAT 4
ENDIVE, FENNEL APPLE SLAW

CATALAN DEVEILED EGG 3
SMOKED PIMENTON AIOLI, CRISPY CHORIZO

CITRUS CURED SALMON TARTARE 3
CUCUMBER YOGURT, MICRO DILL

LAURA CHANNELLE CANNOLI 4
WHIPPED GOAT CHEESE WITH PISTACHIO

PEKING DUCK WONTON 4
HOISIN, RADISH, YOUNG CORIANDER

YELLOW FIN TUNA CRUDO 4
PINEAPPLE, GINGER, CILANTRO

WHIPPED RICOTTA 3
OVEN DRIED TOMATOES, BALSAMIC, FOCACCIA CROSTINI

OLIVE OIL POACHED SHRIMP 4
SALSA VERDE, CITRUS HERB SALAD

CHAR-GRILLED RARE FILET MIGNON 4
HORSERADISH, MANCHEGO, ROASTED PEPPER SALAD

HOT

QUINCE MANCHEGO CRISPY PHYLLO 3.5
APRICOT MUSTARD, MARCONA ALMONDS

THAI SHRIMP SPRING ROLL 4
CHILI PASTE, COCONUT, FRESH CILANTRO

CHORIZO STUFFED MEDJOOOL DATES 3.5
APPLE SMOKED BACON

HARISSA GRILLED LAMB LOIN 4
SUN DRIED TOMATOES, ORGANIC FETA CHEESE

LOBSTER BISQUE SHOOTER 4
SHRIMP RAGOUT

BALTIMORE CRAB CAKES 4
OLD BAY SLAW, CAPER REMOULADE

SHORT RIB EMPANADA 4
MANCHEGO CHEESE

WILD MUSHROOM TRUFFLE GOUDA SPRING ROLL 4
ROAST GARLIC ONION JAM

CRISPY CURRIED VEGETABLE SAMOSA 3
ASIAN PEAR TAMARIND DIPPING SAUCE

PISTACHIO CRUSTED CHICKEN BREAST 4
ASPARAGUS, GRUYERE CREME

*PRICED PER PIECE

.....
DINNER MENU



APPETIZERS

GOAT CHEESE TORTELLONI

BLACK TRUFFLE CORN EMULSION, RED ONION, SHAVED GRANA, BASIL

BURRATA MOZZARELLA

OLIVE POACHED TOMATOES, BASIL, BABY ARUGULA, AGED BALSAMIC, SHAVED PARMESAN

BLACK PEPPER GNOCCHI

WILD MUSHROOMS, BAROLO BRAISED SHORT RIBS, HORSERADISH CRÈME FRAICHE

TUNA TARTARE

WASABI AVOCADO, MICRO CILANTRO, SOY GINGER JUS

BALTIMORE CRAB CAKES

SAFFRON AIOLI, TUSCAN ROASTED PEPPER SALAD

HOUSE MADE RIGATONI*

VEAL RAGOUT BOLOGNESE, BLACK PEPPER MASCARPONE

ORGANIC BEETS

HORSERADISH YOGURT, PICKLED FENNEL, TOASTED HAZELNUTS, SHALLOT SHERRY VINAIGRETTE

SALMON TARTARE

CUCUMBER, DILL, CITRUS RED ONION CRÈME FRAICHE

SOUP

MAINE LOBSTER BISQUE

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

CHEF'S SEASONAL SOUP

SALADS

HEARTS OF ROMAINE

ROASTED PEPPERS, BASIL PESTO, ROASTED GARLIC CROSTINI
CAESAR DRESSING

FRISÉE & YOUNG LETTUCE SALAD

SUN DRIED FRUIT, CRACKED GRAINS, WALNUT VINAIGRETTE

AUTOGRAPH WEDGE

ICEBERG LETTUCE, DOUBLE SMOKED BACON, CRISPY SHALLOTS, TOMATOES,
GORGONZOLA BLUE CHEESE DRESSING

ORGANIC BABY SPINACH

FRISÉE, FINGERLING POTATOES, GOAT CHEESE, CANDIED ALMONDS,
SUN DRIED CHERRIES, MAPLE SHERRY VINAIGRETTE

* ADD \$5 PER PERSON

ENTREES

ASHLEY FARMS CHICKEN BREAST

WILD MUSHROOMS RISOTTO, ROASTED SAGE CHICKEN JUS

CHAR GRILLED LAMB LOIN RACK **

ORGANIC YOUNG SPINACH, CELERY ROOT PUREE, TRUFFLE MERLOT LAMB
GLACE

SCOTTISH SALMON

MELTED LEEKS, FENNEL, FINGERLING POTATOES, TOMATO SAFFRON SAUCE

RED SNAPPER **

FINGERLING POTATOES, OVEN ROASTED PROVENCAL VEGETABLES, WARM
CHARRED TOMATO VINAIGRETTE

FILET OF BEEF TENDERLOIN **

CHIVE POTATO PUREE, BACON ONION MARMALADE, ROASTED GARLIC
LONG STEM BROCCOLINI

CRESCENT FARMS DUCK BREAST

ANCIENT CRACKED GRAINS, WILD MUSHROOMS, CARAMELIZED SHALLOTS,
PORT CHERRY DUCK JUS

PRIME BEEF SHORT RIBS

FORK CRUSHED YUKON GOLD POTATOES, CRISPY BUTTERMILK VIDALIA ONIONS,
BABY CARROTS, SYRAH BEEF JUS

HERITAGE PORK TENDERLOIN

TRUFFLE CORN RISOTTO CAKE, PETITE HERB SALAD, AGED BALSAMIC

BALTIMORE CRAB CAKES

FINGERLING POTATOES, ROASTED PEPPER HERB SALAD, LOBSTER EMULSION

ORGANIC BABY SPINACH

CARAMELIZED ROOT VEGETABLES, CITRUS BROWN BUTTER HERB SALAD

THREE GRAIN RISOTTO

GRILLED AND SHAVED VEGETABLES, CHARRED TOMATO BEURRE BLANC

GRILLED ASPARAGUS

WHEAT BERRIES, FARRO, QUINOA, THYME AND ROASTED GARLIC WILD
MUSHROOMS, PORT BLACK PEPPER REDUCTION

DUETS

SELECT ONE LAND ITEM AND ONE SEA ITEM. SERVED WITH CHEF'S SELECTION OF
SEASONAL STARCH AND VEGETABLE

FROM THE LAND

PRIME BEEF SHORT RIBS
HERITAGE PORK TENDERLOIN
PAN ROASTED CHICKEN BREAST
5OZ PETITE FILET MIGNON
NY STRIP STEAK

FROM THE SEA

PAN SEARED YELLOWFIN TUNA
PAN SEARED SCOTTISH SALMON
BALTIMORE CRAB CAKE
SAUTEED JUMBO SHRIMP
HALF 1.5LB ROASTED MAINE LOBSTER
ADD \$15

ADD MARYLAND LUMP CRABMEAT STUFFING
ADD \$8

** ADD \$10 PER PERSON

DESSERTS

PASTRY CHEF'S SIGNATURE TRIO

SELECT THREE DESSERTS

FLOURLESS CHOCOLATE CAKE

LEMON TART

TIRAMISU

FRESH FRUIT TARTLET

CREME BRULEE CREAM PUFF

LAVAZZA COFFEE

PRICING

THREE COURSE DINNER 70 PER PERSON

APPETIZER OR SOUP OR SALAD, ENTREE, DESSERT

FOUR COURSE DINNER 80 PER PERSON

APPETIZER, SOUP OR SALAD, ENTREE, DESSERT

.....
LUNCH OR BRUNCH MENU



APPETIZERS

GOAT CHEESE TORTELLONI

OVEN DRIED TOMATOES, CHARDONNAY CREAM, BASIL, SHAVED GRANA FRESH

BURRATA MOZZARELLA

OLIVE POACHED TOMATOES, BASIL, BABY ARUGULA, AGED BALSAMIC, SHAVED PARMESAN

TUNA TARTARE

WASABI AVOCADO, MICRO CILANTRO, SOY GINGER JUS

BALTIMORE CRAB CAKES

SAFFRON AIOLI, TUSCAN ROASTED PEPPER SALAD

HOUSE MADE RIGATONI *

VEAL RAGOUT BOLOGNESE, BLACK PEPPER MASCARPONE

ORGANIC GREEK YOGURT PARFAIT

MORELLO CHERRY PUREE, HOUSE MADE GRANOLA, CITRUS SCENTED SEASONAL BERRIES

SOUP

CHEF'S SEASONAL SOUP

MAINE LOBSTER BISQUE

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

SALADS

HEARTS OF ROMAINE

ROASTED PEPPERS, BASIL PESTO, ROASTED GARLIC CROSTINI
CAESAR DRESSING

FRISÉE & YOUNG LETTUCE SALAD

SUN DRIED FRUIT, CRACKED GRAINS, WALNUT VINAIGRETTE

AUTOGRAPH WEDGE

ICEBERG LETTUCE, DOUBLE SMOKED BACON, CRISPY SHALLOTS, TOMATOES,
GORGONZOLA BLUE CHEESE DRESSING

ORGANIC BABY SPINACH

FRISÉE, FINGERLING POTATOES, GOAT CHEESE, CANDIED ALMONDS,
SUN DRIED CHERRIES, MAPLE SHERRY VINAIGRETTE

* ADD \$5 PER PERSON

ENTREES

FREE RANGE CHICKEN COBB SALAD

BIBB, HEIRLOOM TOMATOES, TEN MINUTE EGG, APPLE BACON, AVOCADO, BLUE CHEESE, HERB VINAIGRETTE

WARM DUCK SALAD

BABY SPINACH, FRISEE, FINGERLING POTATOES, LOCAL GOAT CHEESE, MARCONA ALMONDS, SUN DRIED CHERRY VINAIGRETTE

SOUTHWESTERN GRILLED CAESAR SALAD

GRILLED ROMAINE HEARTS, BLACKENED SHRIMP, CHORIZO, MANCHEGO, GARLIC CROUSTADES, HOUSE MADE CAESAR

CRACKED GRAIN SALAD

WHEAT-BERRIES, RED QUINOA, FARRO, WILD MUSHROOMS, TRUE LEAF FARMS MEZZE ARUGULA, TAMARI GINGER GLAZE, PAD THAI SAUCE

SYRAH BRAISED SHORT RIB

RED WINE DEMI, YUKON MASHED POTATOES, GRILLED ASPARAGUS

WOOD GRILLED SLICED FILET MIGNON **

BABY ARUGULA, OVEN DRIED TOMATO SALAD, CRISPY TRUFFLE PARMESAN FINGERLING POTATOES, CABERNET THYME BEEF JUS

CAVATAPPI PASTA

CHICKEN CONFIT, WILD MUSHROOMS, BABY SPINACH, SUN DRIED CHERRIES, TOASTED WALNUTS, GOAT CHEESE, CITRUS TRUFFLE PAN JUS

HAND ROLLED GNOCCHI

ZINFANDEL BEEF BRAISED SHORT RIBS, WILD MUSHROOMS, HORSERADISH CRÈME FRAICHE

STEELHEAD SALMON

CRISPY FINGERLING POTATOES, GRILLED ASPARAGUS, SAFFRON EMULSION

NATURE SOURCE PRIME STEAK BURGER

AGED CHEDDAR, BIBB LETTUCE, BEEFSTEAK TOMATO, HOUSE MADE CHIPS

HOUSE MADE ORGANIC WAFFLES

SLICED BANANAS, BOURBON CARAMEL WET WALNUTS, WHIPPED CREAM, WARM MAPLE SYRUP

BRIOCHE FRENCH TOAST

CORNFLAKE CRUSTED, TAHITIAN VANILLA CUSTARD, MIXED BERRIES

CHESAPEAKE CRAB MELT

LUMP CRAB MEAT, BEEFSTEAK TOMATO, SWISS CHEESE, GRILLED SOURDOUGH, HONEY MUSTARD FIELD GREENS

SMOKED SALMON **

POACHED EGGS, PERNOD SCENTED BABY SPINACH, TOASTED EVERYTHING BAGEL, LEMON DILL HOLLANDAISE

SURF & TURF **

POACHED EGGS, SLICED FILET MIGNON, ENGLISH MUFFIN, AVOCADO, BEEFSTEAK TOMATOES, LOBSTER HOLLANDAISE

TUSCAN SCRAMBLE

GRILLED TUSCAN BREAD, BASIL ROASTED PEPPERS, FOUR CHEESE, OVEN DRIED TOMATOES, CRISPY FINGERLING POTATOES, BALSAMIC GREENS

STEAK OMELET

RED WINE BRAISED SHORT RIBS, BEEFSTEAK TOMATO, GOAT CHEESE, CARAMELIZED ONIONS, ARUGULA SALAD, CRISPY FINGERLING POTATOES

ORGANIC POACHED EGGS

CHORIZO AND SHRIMP HASH, CHIVE VERMOUTH HOLLANDAISE, GRILLED BRIOCHE, ORGANIC GREENS

**ADD \$10 PER PERSON

DESSERTS

PASTRY CHEF'S SIGNATURE TRIO

SELECT THREE DESSERTS

FLOURLESS CHOCOLATE CAKE

LEMON TART

TIRAMISU

FRESH FRUIT TARTLET

CREME BRULEE CREAM PUFF

LAVAZZA COFFEE

PRICING

THREE COURSE LUNCH OR BRUNCH 45 PER PERSON

APPETIZER OR SOUP OR SALAD, ENTREE, DESSERT

FOUR COURSE LUNCH OR BRUNCH 55 PER PERSON

APPETIZER, SOUP OR SALAD, ENTREE, DESSERT

.....
POWER LUNCH

AVAILABLE MONDAY - FRIDAY
LUNCH 11:30 - 2:30

SOUP

CHEF'S SEASONAL SOUP

MAINE LOBSTER BISQUE

PETITE SHRIMP, OVEN DRIED TOMATOES, TARRAGON CRÈME FRAICHE

SALADS

HEARTS OF ROMAINE

ROASTED PEPPERS, BASIL PESTO, ROASTED GARLIC CROSTINI
CAESAR DRESSING

FRISÉE & YOUNG LETTUCE SALAD

SUN DRIED FRUIT, CRACKED GRAINS, WALNUT VINAIGRETTE

AUTOGRAPH WEDGE

ICEBERG LETTUCE, DOUBLE SMOKED BACON, CRISPY SHALLOTS, TOMATOES,
GORGONZOLA BLUE CHEESE DRESSING

ORGANIC BABY SPINACH

FRISÉE, FINGERLING POTATOES, GOAT CHEESE, CANDIED ALMONDS,
SUN DRIED CHERRIES, MAPLE SHERRY VINAIGRETTE

ENTREES

PROTEINS WILL BE SERVED WITH CHEF'S SELECTION OF SEASONAL STARCH
AND VEGETABLE

STEELHEAD SALMON

TROUT

SHORT RIB

GRILLED CHICKEN BREAST

PORK TENDERLOIN

OVEN ROASTED TURKEY COBB SANDWICH

BLUE CHEESE SPREAD, AVOCADO, BACON, TOMATO, SOURDOUGH

GOAT CHEESE TORTELLONI

BLACK TRUFFLE CORN EMULSION, RED ONION, SHAVED GRANA, BASIL

RIGATONI

VEAL RAGU BOLOGNESE, PARMESAN REGGIANO, BLACK PEPPER MASCARPONE

DESSERTS

PASTRY CHEF'S SIGNATURE TRIO

SELECT THREE DESSERTS

FLOURLESS CHOCOLATE CAKE

LEMON TART

TIRAMISU

FRESH FRUIT TARTLET

CREME BRULEE CREAM PUFF

LAVAZZA COFFEE

PRICING

THREE COURSE LUNCH

35 PER PERSON

SOUP / SALAD, ENTREE, DESSERT