



McMENAMINS

CRYSTAL BALLROOM

& LOLA'S ROOM

❧ CRYSTAL BALLROOM ❧

If you think that people and events don't leave a footprint of energy, then come to the legendary Crystal Ballroom and experience the aura of more than 80 years of characters, performances, and events. You'll feel the smoldering grace of Rudolph Valentino, high octane sex appeal of Tina Turner, and mind expanding strains of the Grateful Dead. More recently, other strong imprints have been left by the likes of Branford Marsalis, Sleater Kinney, Arcade Fire, The White Stripes, Modest Mouse, The Shins and Mumford and Sons. Today, all this energy lingers inside the majestic room just waiting to be tapped.

Together with a strong undercurrent of pop culture, the Crystal provides a graceful and ornate setting – not to mention its remarkable “floating” ball-bearing and rocker dance floor. Facilities include a classic corner stage, a curving balcony, food and beverage bars, elevator, and on-site brewery. Whether your event is a cut-loose office party, formal dinner and dance, fundraiser or family wedding, the ballroom offers a flexible meeting space.

For more than eight decades the Crystal has been at the forefront of one “scene” or another: high society balls, salacious jazz dancing, family-style old time dancing, colorful and brassy Gypsy wakes, incendiary rhythm-and-blues, and full-blown psychedelia.

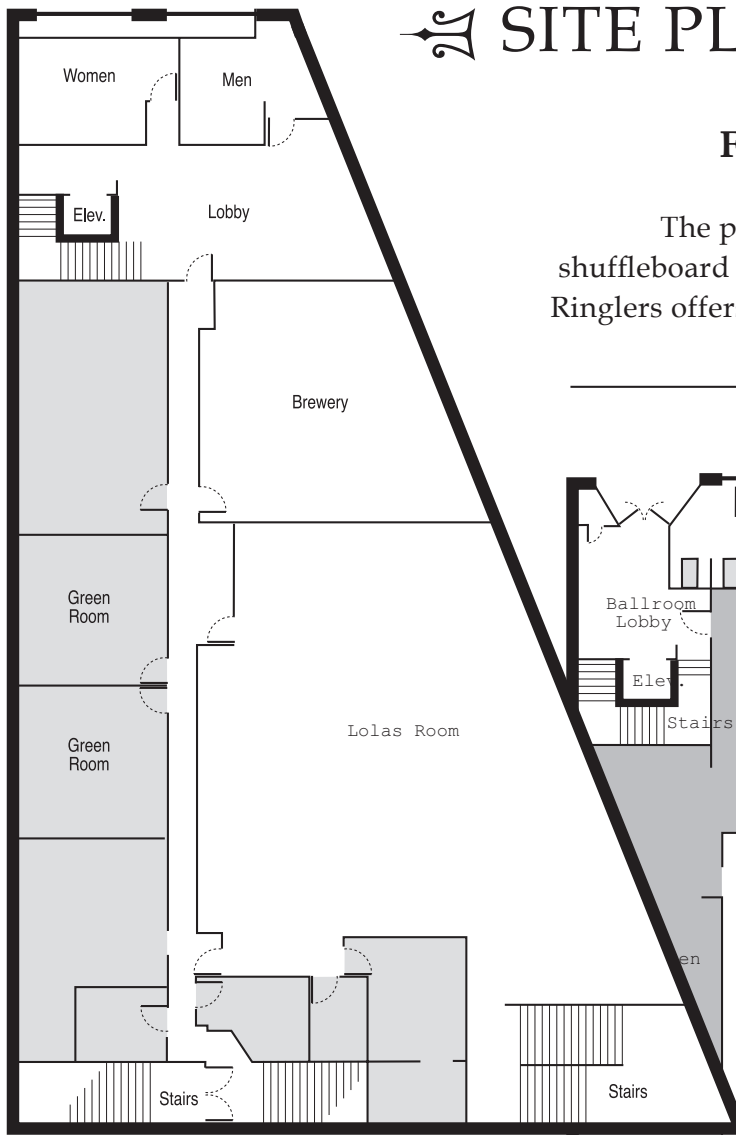
Now it's your chance to be part of the scene – or perhaps start the next one!

SITE PLANS

FIRST FLOOR – RINGLERS

(below)

The perfect spot for a game of pool, pinball or shuffleboard when you're not quite ready for the fun to stop. Ringlers offers a full bar and menu for those late night snacks. Open to the public.



SECOND FLOOR

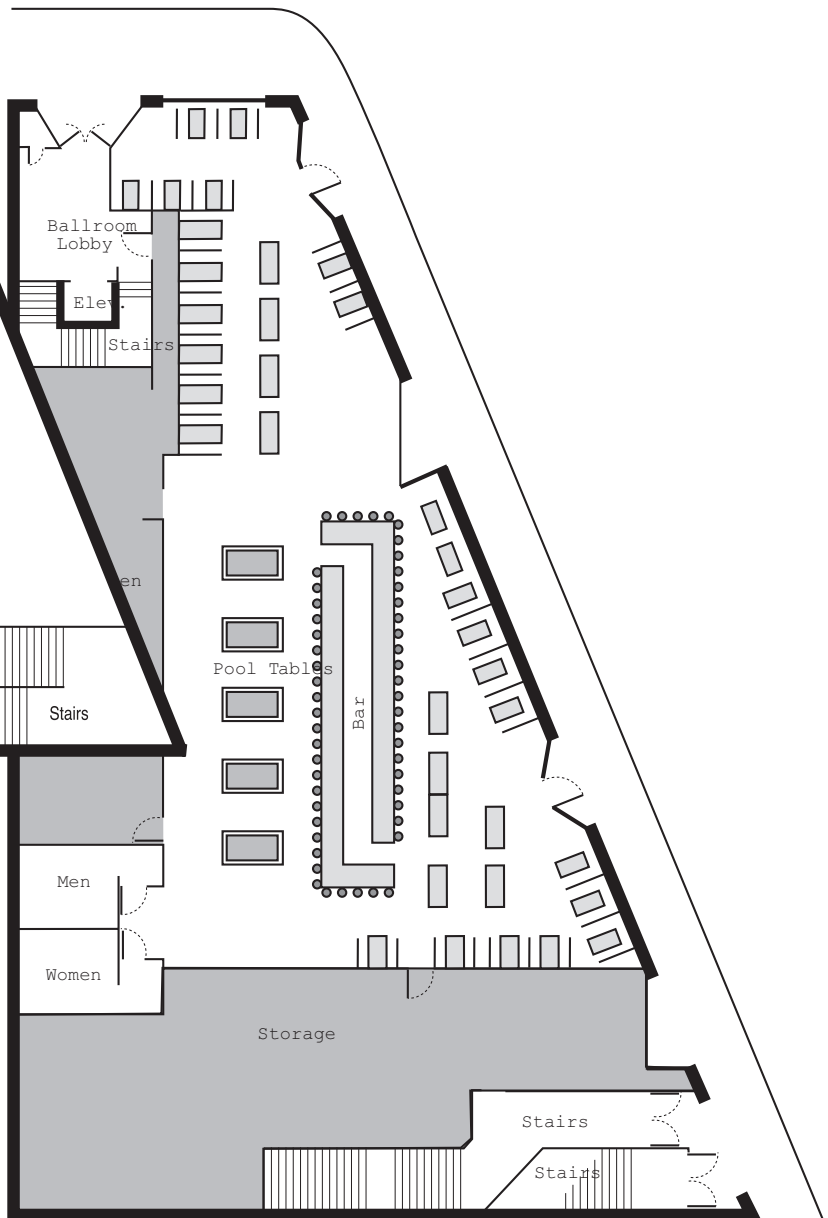
(above)

Whether heading up to the Ballroom or down to Ringlers, pause for a moment and watch the brewers work their magic.

LOLA'S ROOM

Tucked in the Crystal's second story is Lola's Room, the building's latest private event space for up to 120 guests.

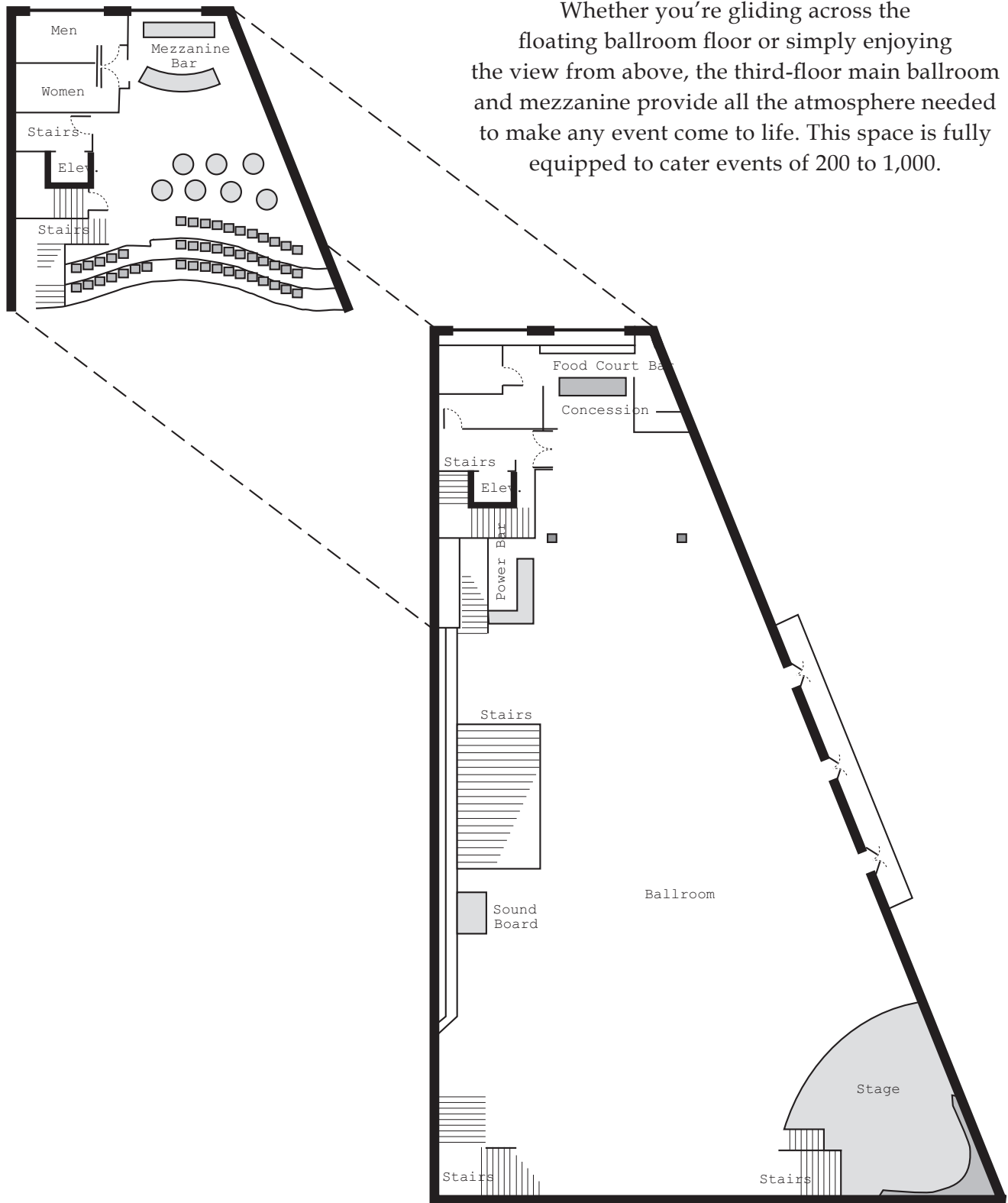
Lola's comes with a handsome fully stocked bar, booth and table seating, stage and a floating dance floor all it's own.



❧ SITE PLANS ❧

MAIN FLOOR AND MEZZANINE

Whether you're gliding across the floating ballroom floor or simply enjoying the view from above, the third-floor main ballroom and mezzanine provide all the atmosphere needed to make any event come to life. This space is fully equipped to cater events of 200 to 1,000.



❧ CATERING INFORMATION ❧

Our friendly and attentive catering staff provides experienced service to groups up to 1,000 people. The Crystal Ballroom is famous for its wondrous murals, unique architecture and historic “floating dance floor.” The 7,200 square foot space boasts a classic corner stage, swooping balcony, food and beverage bars and elevator. Tucked in the Crystal’s second story is Lola’s Room, the building’s latest dance, music and event venue. Groups up to 120 can experience the room’s handsome antique bar, booth and table seating, stage and, of course, a “floating” dance floor designed after its famous upstairs predecessor. And with our most recent addition, The Crystal Hotel, overnight accommodations are less than a block away.

EVENT SPACE RENTAL

Each room requires a minimum amount of food and beverage service to be purchased for your function. The minimum amount varies depending on the room of your choice, time of the day, day of the week and month of the year. Our Sales Coordinators are available to help plan your event and discuss fees.

MENUS

Meal selections must be confirmed six weeks prior to the date of your function. Although menus and prices are subject to change, they are always guaranteed three months prior to your event. Please note that all food and beverage prices are subject to an 18% service charge.

PAYMENT POLICY

Every function requires an advance deposit(s), with the balance of all charges due at the close of the event. Direct billing for business events is also available if arranged in advance and approved prior to the function.

GUARANTEES

The final number in attendance for your event must be specified by noon, on the appropriate date, as noted on your contract. Once received by the Sales and Catering Office, the number in your party will be considered a guarantee and no longer subject to reduction.

MUSIC

Music and other forms of entertainment are welcome to complement your special event. Our Sales Coordinators can assist you with options for entertainment. Please advise the Sales Coordinator of your entertainment plans prior to booking or as soon as possible. Additional fees may be required.

↔ CONTINENTAL BREAKFAST BUFFETS ↔

Available until 11AM

Breakfast Breads & Pastries \$8.25

assorted freshly baked breakfast breads and pastries from our bakery
accompanied by butter and preserves, McMenamins own freshly brewed coffee
and a selection of black and herbal teas

The Continental \$11.95

basket of freshly baked breakfast breads and pastries from our bakery
accompanied by butter and preserves, sliced fresh fruits, an assortment of fruit juices,
McMenamins own freshly brewed coffee and a selection of black and herbal teas

A LA CARTE BREAKFAST ITEMS

Fresh Fruit Salad

\$3.95 per person

Bagel & Cream Cheese

\$3.75 per person

Bagel & Cream Cheese with Lox

\$8.75 per person

Housemade Granola with Fruit & Yogurt

\$7.50 per person

Side of Canadian Bacon, Bacon or Pork Sausage Links

\$3.50 per person

❧ BREAKFAST BUFFET ❧

Minimum 15 people – Available until 11AM

Freshly Baked Breakfast Breads & Pastries Basket

Fresh Fruit Tray

sliced and seasonal fruits

Cottage Potatoes

Country Sausage Links & Smoked Bacon

Assortment of Fruit Juices

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas

MAIN COURSE SELECTIONS

Choose one or two of the following

Scrambled Eggs

assorted condiments

Brioche French Toast

Amaretto custard, almond-praline butter,
real maple syrup and fresh strawberries

Crystal Bakery Biscuits & Gravy

flaky buttermilk biscuits with housemade creamy sausage gravy

Fresh Vegetable Quiche

seasonal vegetables baked in a flaky pastry crust

Traditional Eggs Benedict

all-natural Canadian bacon and soft-poached eggs on a toasted
English muffin topped with Hollandaise sauce

***Smoked Salmon Eggs Benedict**

soft-poached eggs on a toasted English muffin topped with Hollandaise sauce

**add \$3.00 to the price per person for the selection of this entrée*

One Main Course Selection Two Main Course Selections

\$23.95

\$29.75

✦ ARTISANAL SANDWICH BUFFET ✦

Minimum 15 people – Available until 3PM

Mediterranean Pasta Salad

penne pasta with feta cheese, bell pepper, red onion and Greek olives
tossed in Black Rabbit Red Wine vinaigrette

Mixed Green Salad

selection of dressings

Fresh Fruit Tray

sliced and seasonal fruits

Sliced Deli Meats

oven-roasted turkey breast, Black Forest ham and roast beef

Sliced Cheeses

Tillamook® cheddar, Swiss and pepper jack

Lettuce, Tomato, Red Onion & Pickles

Edgefield Dijon & Terminator Mustards, Herb Aioli & Hummus

Basket of Rustic Rolls & Breads

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas

\$22.50 per person

— ❧ — SANTA FE BUFFET ❧ —

Minimum 15 people

Black Beans & Chipotle Rice

Marinated Chicken & Steak

sweet peppers and onions

Taco Shells, Flour Tortillas & Tortilla Chips

Guacamole, Sour Cream & Fresh Salsa

Cheddar & Pepperjack Cheeses

Shredded Lettuce, Tomato & Red Onion

Pickled Jalapeños, Limes & Fresh Cilantro

Lemonade & Iced Tea

Add Prawns

\$3.50 per person

Add Mahi Mahi

\$3.50 per person

\$20.75 per person

❧ PIZZA BUFFET ❧

Antipasti Platter

marinated vegetables, Greek olives, sliced prosciutto,
salami, pepperoni, feta and provolone cheeses

Caesar Salad

romaine lettuce tossed with Caesar dressing,
garlic croutons and Parmesan cheese

Soda Pop

PIZZA CHOICES

Choose up to four of the following

Cheese

whole milk mozzarella and Parmesan

Margherita

fresh mozzarella cheese, tomato slices and basil

Pepperoni

a traditional favorite

Ringler's Special

salami, Canadian bacon, fennel sausage, black olives and onion

Green with Envy

fresh veggies, pesto sauce, mozzarella and feta cheeses

Hawaiian Classic

Canadian bacon and pineapple

Barbecue Chicken

garlic-roasted chicken, smoked mozzarella cheese, bell pepper,
red onion and fresh cilantro with Hammerhead BBQ sauce

Two Pizza Choices	Three Pizza Choices	Four Pizza Choices
\$22.50 per person	\$24.75 per person	\$26.75 per person

❧ PASTA BUFFET ❧

Basket of Garlic Bread

Fresh Fruit Tray

sliced and seasonal fruits

Vegetable Platter

peppercorn ranch dressing

Caesar Salad

romaine lettuce tossed with Caesar dressing,
garlic croutons and Parmesan cheese

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas

Dessert Tray

assorted individual sweets

PASTA SELECTIONS

Choose up to three of the following

Wild Mushroom & Spinach Cannelloni

rosemary cream sauce

Chicken Lasagna

tender chicken breast and fresh vegetables layered with
lasagne noodles and baked with a rosemary Alfredo sauce

Baked Four-Cheese Penne

Provolone, Parmesan, white cheddar and feta

Baked Rigatoni

sweet fennel sausage, roasted red pepper, caramelized onion and fresh herbs

High Pasta

penne, brown butter, garlic, Parmesan cheese, spinach, tomato and roasted hazelnuts

Spaghetti Squash

naturally gluten-free spaghetti squash with hearty meat sauce and Parmesan cheese

One Pasta Course Selection	Two Pasta Course Selections	Three Pasta Course Selections
\$23.50 per person	\$26.95 per person	\$30.75 per person

↵ BARBECUE BUFFET ↵

Basket of Fresh Baked Biscuits

Selection of Seasonal Fruit

Mixed Green Salad

selection of dressings

Country French Potato Salad

new red potatoes, scallions and herbs in a creamy Dijon dressing

Hogshead Whiskey-Baked Beans

Garlic Green Beans or Corn on the Cob (seasonal selection)

Soda Pop

MAIN COURSES

Choose one or two of the following

Grilled Portobello Mushrooms

roasted garlic-white bean puree

Ale-Marinated Sirloin Steak

smoked jalapeno butter

Grilled Salmon Fillet

blueberry BBQ sauce

Barbecued Chicken

basted with Hammerhead BBQ Sauce

***Prawn Skewers**

Hogshead Whiskey BBQ sauce

**add \$3.50 to the price per person for the selection of this entrée*

One Main Course Selection Two Main Course Selections

\$28.95 per person

\$33.00 per person

↔ SNACKS & BREAKS ↔

Assorted Yogurt

\$2.75 per person

Bagels & Cream Cheese

\$3.75 per person

Bagels & Cream Cheese with Lox

\$8.75 per person

Breakfast Breads & Pastries

\$4.25 per piece

Fresh Fruit Basket

selected whole seasonal fruit

\$2.25 per person

Freshly Baked Cookies

\$3.25 each

Black & Tan Brownies

\$3.25 each

Chocolate-Dipped Rice Crispie Treats

\$33.00 per dozen

Housemade Granola Bars

\$27.00 per dozen

Mini Pretzel Bags

\$1.95 each

Rosemary Nuts

\$27.25 per pound

Cans of Soda Pop

\$2.25 each

Assorted Fruit Juices

\$2.50 per bottle

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas

\$2.60 per person

❧ SNACK PACKAGES ❧

AUTUMN BREAK

Assorted Cookies
Rosemary Nuts & Spiced Pecans
McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas, Hot Cocoa, Spiced Cider

\$10.25 per person

STRAIGHT A STUDENT

Ants on a Log
Apple Slices & Caram-Ale Sauce
Housemade Cinnamon Graham Crackers
McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas, Hot Cocoa

\$7.50 per person

AFTERNOON TEA

Fresh Fruits & Berries
Mini Scones with Devonshire Cream,
Marionberry Jam & Lemon Curd
McMenamins Own Freshly Brewed Coffee & Decaf
Iced Tea, Black, Herbal & Loose Leaf Teas

\$12.25 per person

VINTNER'S PICNIC

Sliced Seasonal Fruit
Domestic Cheese with Breads & Crackers
Gruyère & Hazelnut Straws
Rosemary Nuts
Martinelli's Sparkling Cider & Sparkling Water

\$9.95 per person

RECESS

Chocolate-Dipped Rice Crispie Treats
Whole Fresh Fruit
Goldfish Crackers
Soda Pop

\$7.25 per person

HONOR ROLL

Fruit & Yogurt
Housemade Granola Bars
McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas, Hot Cocoa, Spiced Cider

\$10.95 per person

CHOCOLATE BUZZ

Brownie Bites
Mini Chocolate Eclairs
Chocolate-Dipped Strawberries
Chocolate Chip Cookies
M & M's
Chilled & Chocolate Milk

\$7.25 per person

THE HEALTH NUT

Assorted Lowfat Yogurt
Housemade Cinnamon-Honey Granola
Fruit Skewers
Trail Mix
Assorted Juices & Sparkling Water

\$11.95 per person

↵ HORS D'OEUVRES ↵

Three dozen per item minimum

COLD

Caprese Crostini

fresh mozzarella, basil and Roma tomatoes
drizzled with olive oil and balsamic vinegar

\$26.75 per dozen

Chèvre Crostini

goat cheese with fig and
black pepper tapenade

\$28.00 per dozen

Classic Deviled Eggs

\$15.95 per dozen

Curried Crab Salad in Cucumber Cups

\$27.50 per dozen

Endive Leaves

Rogue blue cheese mousse
and roasted walnuts

\$24.25 per dozen

Goat Cheese-Stuffed Peppadews

Marcona almonds

\$24.50 per dozen

Gruyère & Hazelnut Straws

\$20.95 per dozen

Oyster Shooters

served in a shot glass with cocktail sauce

\$28.75 per dozen

Prawn Cocktails

served in a shot glass with cocktail sauce

\$30.50 per dozen

Finocchiona Pinwheels

rosemary-Parmesan spread

\$24.95 per dozen

Smoked Salmon Mousse in Filo Cups

\$24.50 per dozen

Prosciutto & Grape Flat Bread

roasted garlic, Parmesan
and mozzarella cheeses

\$59.95* per 3 dozen

Tomato & Basil Flat Bread

Provolone and mozzarella cheeses

\$59.95* per 3 dozen

**This item is only available in increments of three dozen*

≡ HORS D'OEUVRES ≡

Three dozen per item minimum

WARM

Bacon-Wrapped Scallops

\$42.95 per dozen

Barbecue Chicken Wings

peppercorn ranch

\$28.95 per dozen

Grilled Hammerhead Bratwurst

Hogshead Whiskey mustard sauce

\$35.75 per dozen

Hogshead Whiskey-Plumped Bacon-Wrapped Dates

\$24.50 per dozen

Meatballs with Terminator Stout Sauce

\$26.95 per dozen

Mini Quiches

\$28.95 per dozen

Mongolian Beef Skewers

sweet and savory barbecue sauce with an Asian kick

\$38.50 per dozen

Prawn Wontons

sweet Thai chile sauce

\$36.50 per dozen

Red Crab Cakes

chipotle creme fraiche

\$49.25 per dozen

Spanikopita Triangles

feta cheese and spinach
wrapped in filo pastry

\$22.00 per dozen

Stuffed Mushrooms

Parmesan, garlic and
toasted bread crumbs

\$24.50 per dozen

Thai Chicken Satay

sweet Thai chili sauce

\$27.50 per dozen

Vegetable Spring Rolls

sweet Thai chili sauce

\$24.25 per dozen

— SET HORS D'OEUVRES MENUS —

Minimum 15 people – No substitutions please – Troubadour included for one hour

FAR EAST

Prawn Wontons
Thai Chicken Satay
Fresh Vegetable Salad Rolls
Curried Crab Cucumber Cups

\$19.95 per person

THE MEDITERRANEAN

Meatballs with Terminator Stout Sauce
Spanikopita Triangles
Caprese Crostini
Hummus Platter

\$16.50 per person

ILE DE FRANCE

Gruyere & Hazelnut Straws
Classic Deviled Eggs
Charcuterie Display
Stuffed Mushrooms

\$24.95 per person

TILLAMOOK BAY

Bacon-Wrapped Scallops
Chilled Prawn Display
Oyster Shooters
Cruditès Display

\$24.95 per person

✧ TRAYS & PLATTERS ✧

Small serves 15 people – Medium serves 30 people – Large serves 60 people

Antipasti Platter

sliced prosciutto, salami and pepperoni, Provolone and feta cheeses,
Greek olives, marinated and pickled vegetables served with baguette

\$65.75 · \$121.95 · \$226.50

Deli Tray

sliced roast beef, herb-roasted turkey breast, ham, cheddar, Swiss and pepperjack cheeses
served with mayonnaise, Edgefield Dijon, Hogshead Whiskey mustard sauce and silver dollar rolls

\$73.75 · \$136.95 · \$237.50

Domestic Cheese Tray

breads and crackers

\$64.25 · \$113.00 · \$176.75

Fresh Fruit Tray

sliced and seasonal fruits

\$61.95 · \$119.75 · \$222.50

Fruit & Cheese Tray

domestic and imported cheese with seasonal fresh and
dried fruits served with breads and crackers

\$131.25 · \$237.50 · \$432.50

Hummus Platter

cucumber, tomato, feta cheese, Greek olives,
marinated red onion and pita bread

\$64.95 · \$120.50 · \$228.00

Vegetable Platter

a selection of fresh vegetables
served with peppercorn ranch dressing

\$55.95 · \$95.95 · \$178.75

Dessert Tray

assorted individual sweets

\$65.50 · \$125.25 · \$237.50

\$5.50 per person

— DISPLAYS —

Minimum 25 people unless otherwise noted

Antipasti Display

sliced prosciutto, sweet coppa, sopressata, marinated fresh mozzarella, feta and Provolone cheeses, Greek olives, marinated and pickled vegetables served with assorted hearth baked breads and rolls

\$10.95 per person

Baked Feta

herbed olives and warm pita bread

\$63.75 — serves 15

Brie en Croûte

whole wheel of Brie with peppered apples wrapped in puff pastry
with red and green grapes and sliced baguette

\$133.75 per wheel — serves 25

Poached Salmon Display

chilled poached salmon with red onion, capers, sliced egg and
lemon-dill crème fraîche served with dark rye toast points

\$190.75 per side — serves 25

Charcuterie Display

prosciutto, pâté de campagne, pâté de foie gras, coppa, sopressata, cornichons, pickles,
marinated onions and Hogshead Whiskey mustard sauce served
with assorted hearth baked breads and rolls

\$15.75 per person

Cheese Board

a selection of imported cheese with baguette and housemade sea salt crackers

\$11.75 per person

≡ DISPLAYS ≡

Minimum 25 people unless otherwise noted

Chilled Prawn Display

cocktail sauce and fresh lemon

\$170.50 – serves 25

Chinese Barbecue Pork Display

spicy mustard and hoisin sauce

\$64.00 – serves 15

Crudités Display

an array of fresh vegetables with herb aioli
and roasted red pepper dipping sauces

\$5.75 per person

Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits

\$8.75 per person

Mezza Display

hummus, walnut-pomegranate dip, tabouli, feta-yogurt dip, Greek olives,
marinated onions, cucumbers and tomato served with pita triangles

\$6.95 per person

Dessert Table

a selection of cakes, pie, housemade dessert and petit fours

\$9.25 per person

Cupcake Tower

an assortment of carrot, red velvet, chocolate,
vanilla and lemon-poppysseed

\$4.95 per person

✧ CARVED ROASTS ✧

All carved roasts are accompanied by rolls, butter, Edgefield Dijon and mayonnaise

Garlic & Herb-Crusted Fillet of Beef

horseradish sauce

\$300.00 — serves 15

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

\$205.95 — serves 30

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

\$235.95 — serves 40

Pepper-Crusted Round of Beef

Black Rabbit Red Wine jus and horseradish sauce

\$327.25 — serves 40

Pork Loin Roast

red onion-apple marmalade

\$158.50 — serves 25

Roast Prime Rib

Black Rabbit Red Wine jus and horseradish sauce

\$392.25 — serves 30

➤ RECEPTION PACKAGES ➤

Minimum of 25 people

PACKAGE ONE

Cheese Board

a selection of imported cheeses with baguette and housemade sea salt crackers

Fruit Display

seasonal fruit, sliced melons, berries and tropical fruits

Crudités Display

an array of fresh vegetables with herbed aioli and
roasted red pepper dipping sauces

Citrus Punch Bowl

**McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas**

CARVED ROASTS

*All carved roasts are accompanied by rolls, butter, Edgefield Dijon and mayonnaise
Choose two of the following*

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

Pepper-Crusted Round of Beef

Black Rabbit Red Wine jus and horseradish sauce

\$32.50 per person

PACKAGE TWO

Includes all of Package One plus your choice of three hors d'oeuvres

HORS D'OEUVRES

**Caprese Crostini · Spanikopita Triangles · Stuffed Mushrooms
Finocchiona Pinwheels · Goat Cheese-Stuffed Peppadews
Hogshead Whiskey-Plumped Bacon-Wrapped Dates**

\$46.75 per person

↯ RALPH FARRIER BUFFET ↯

Minimum 15 people

Basket of Dinner Rolls

Fresh Fruit Tray

sliced and seasonal fruits

Vegetable Platter

peppercorn ranch

Mixed Green Salad

selection of dressings

**McMenamins Own Freshly Brewed Coffee & Decaf
Black & Herbal Teas**

Dessert Tray

SIDE DISH SELECTIONS

Choose two of the following

**Hogshead Whiskey-Baked Beans · Quinoa-Mushroom Pilaf · Spinach Gratin
Baked Four Cheese Penne · Sweet Potato Smash · Traditional Dressing
Herb-Roasted Fingerlings · Roasted Vegetables · Nutty Wild Rice Pilaf
Yukon Gold Mashed Potatoes · Garlic Green Beans**

MAIN COURSE SELECTIONS

Pepper-Crusted Round of Beef

Black Rabbit Red Wine jus and horseradish sauce

Honey-Glazed Baked Ham

Hogshead Whiskey mustard sauce

Herb-Roasted Turkey Breast

cranberry-Fireside Port relish

One Main Course Selection	Two Main Course Selections	Three Main Course Selections
\$30.95	\$35.25	\$39.75

❧ MONTROSE RINGLER BUFFET ❧

Minimum 15 people

Basket of Dinner Rolls

Baked Feta

herbed olives and warm pita bread

Spinach Salad

goat cheese, hazelnuts and marionberry vinaigrette

Garlic Green Beans or Seasonal Vegetable Selection

McMenamins Own Freshly Brewed Coffee & Decaf Black & Herbal Teas

Dessert Tray

MAIN COURSE SELECTIONS

Lemon-Herb Chicken

nutty wild rice pilaf

Medallions of Pork

Edgefield Hard Cider gravy and
Yukon Gold mashed potatoes

Baked Petite Salmon Fillet

roasted shallot-Edgefield Pinot Gris beurre blanc
and quinoa-mushroom pilaf

Tournedos of Beef

wild mushroom demi-glace and
herb-roasted fingerlings

Wild Mushroom & Spinach Cannelloni

rosemary cream sauce

***Herb-Crusted Halibut**

white wine-butter sauce and nutty wild rice pilaf

**add \$6.00 to the price per person for the selection of this entrée*

One Main Course Selection Two Main Course Selections

\$36.50

\$42.50

≡ DESSERTS ≡

Willamette Apple-Frangipane Tart

buttery shortdough crust filled with almond frangipane and topped with Willamette apples and apricot glaze

\$56.75 — serves 10

New York-Style Cheesecake

traditional cheesecake with an extra creamy texture served with raspberry-Ruby Ale compote

\$45.75 — serves 14

Chocolate Mousse Cake

a layer of moist chocolate cake topped with decadent bittersweet chocolate mousse

\$46.50 — serves 14

Harvest Carrot Cake

moist carrot cake loaded with freshly toasted walnuts and layered with sweet cream cheese icing

\$46.50 — serves 14

Tiramisu Torte

yellow sponge cake layers soaked with espresso syrup then filled and topped with mascarpone Bavarian cream and dusted with cocoa powder

\$74.25 — serves 14

Baked Lemon Tart

a buttery short dough tart filled with a zesty lemon custard and dusted with powdered sugar

\$36.95 — serves 10