

Shooby Doo

CATERING

Appetizers

Tray-Passed or Stationed
2 dozen minimum per item

Beef

Flat Iron Skewer | GF |

classic demi-glace, blue cheese

Bulgogi Skewer | GF | DF |

short rib, Gojuchang aioli

Cheeseburger Slider

brioche, Beecher's Flagship, pickled onion, spiced tartar sauce

Short Rib Empanada

short rib adobo, cilantro crema

Filet Mignon Crostini

poached tomato, buttermilk blue cheese, aged balsamic reduction

Thai Beef Endive | GF | DF |

Thai beef salad, tomato, chili

Short Rib Tartlet

puff pastry, braised short rib, garlic whipped potatoes, demi-glace

Wagyu Tataki Rice Cake Canape | GF | DF |

Wagyu beef, chili rice cake, shredded daikon and carrot, ponzu

Classic Meatball

ground beef, pork and veal, parmesan, bread crumb, tomato gravy

Stuffed Meatball

classic meatball, Beecher's Flagship, pomegranate barbecue sauce

Short Rib Taco

short rib adobo, crispy corn tortilla, queso fresco, tomatillo salsa

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Lamb

Lamb Leg Skewer | GF |

turmeric yogurt marinade, mint chutney

Lamb Polenta Cake | GF |

braised lamb shoulder, rosemary polenta cake, ricotta salata

Lamb Meatball | GF |

shallot, garlic, mint, oregano, herbed labneh

Lamb Lollipop | GF | DF |

pistachio crust, Dijon aioli

Pork

Char Siu Pork Skewer | GF | DF |

pork collar, spicy mustard, sesame seed

Pulled Pork Slider

pomegranate barbecue sauce, house pickled jalapeño cheddar jack, Hawaiian roll

Pork Pinch Bun | DF |

char siu pork collar, napa slaw, hot mustard, sesame aioli

Calamari Chorizo Crostini | DF |

braised calamari, chorizo, lemony arugula

Butternut Squash Tartlet

puff pastry, butternut squash mousse, bacon

Humboldt Fog Stuffed Mushroom

Humboldt fog goat cheese mousse, crispy pancetta, white truffle honey

Pork Belly Rice Cake Canape | GF | DF |

sesame rice cake, crispy furikake, pork belly, tamari ginger gastrique

Mapo Tofu Spoon with Pork | GF | DF |

ground Kurobuta pork, tofu, ginger chili ragu, coconut rice ball

Chorizo Empanada

puff pastry, chorizo, avocado ranch

Ginger Pork Meatball | GF | DF |

Kurobuta pork, scallion, ginger, garlic, hoisin

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Pulled Pork Canape

pulled pork, house waffle, pomegranate barbecue sauce, pico de gallo

Bacon-Wrapped Stuffed Date | GF |

bacon, herbed goat cheese, aged balsamic

Lumpia | DF |

ground pork, sweet chili sauce

Antipasti Cone | DF |

salumi, crackers, pickled peppers

Twice Baked Potato Cup | GF |

garlic whipped potatoes, cheddar, bacon, chives

Poultry

Chicken Skewer | GF |

chilled nut free-pesto, grilled chicken, grape tomato

Fried Chicken Slider

brioche, chicken thigh, romaine, house hot pickle, creole buttermilk ranch

Chicken Karaage Rice Cake | GF | DF |

coconut rice cake, sesame miso

Chicken Empanada

puff pastry, shredded chicken, peppers and onions, honey chipotle chimichurri

Chicken Wing | GF | DF |

black garlic miso, ginger tamari gastrique

Duck Pinch Bun | DF |

Five-spiced duck confit, fresno cilantro salad

Duck Confit Tartlet

puff pastry, arugula black truffle demi-glace

Fish and Seafood

Salmon Poke Endive | GF | DF |

diced sushi grade salmon, spicy kewpie mayo, scallion shreds

Hamachi Poke Taco | DF |

Hamachi napa slaw, sriracha mayo

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Tuna Poke Taco | DF |

Ahi tuna napa slaw, sriracha mayo

Tomato Bread | DF |

focaccia, crushed San Marzano tomatoes, white anchovy

Smoked Salmon Potato Cup | GF |

smoked salmon, onion confit, chive crema

Smoked Salmon Crostini

caper cream cheese, chopped shallot, cucumber ribbon, smoked salmon

Smoked Halibut Crostini | DF |

tomato jam, lemon basil aioli

Calamari Chorizo Crostini | DF |

braised calamari, chorizo, lemony arugula

Shrimp Skewer | GF | DF |

cilantro marinated shrimp, chimichurri

Shrimp Pinch Bun | DF |

fish sauce caramel, sprouts, cilantro fresno salad

Shrimp Rice Cake Canape | GF | DF |

green curry shrimp, chili rice cake

Shrimp Polenta Cake | GF |

shrimp etouffee, herbed polenta cake

Shrimp Salad Spoon | GF | DF |

green papaya salad, poached shrimp

Campechana Shooter | GF | DF |

rock shrimp, spicy chilled tomato

Poached Shrimp Shooter | GF |

herb poached shrimp, shrimp bisque

Shrimp Ceviche |GF | DF |

Crisp tostone, rock shrimp, mango chili salad

Coconut Shrimp | DF |

shrimp, coconut, chili sauce

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Oyster Shooter | GF | DF |

raw oyster, vodka, kimchi bloody mary mix

Italian Clam Spoon

fregola sarde, Manila clam, diced tomato, citrus herbed butter sauce

Spanish Mussel Spoon

Penn Cove mussel, Spanish style sofrito, breadcrumb

Lobster Risotto Cake

lobster risotto cake, lobster salad, parmesan mousseline

Scallop Spoon | GF | DF |

bay scallop ceviche, crispy plantain crumble

Crab Cake

Dungeness crab cake, celery, shallot, bell pepper, red pepper relish

Caviar Bundle | GF |

Dungeness crab, smoked salmon, spiced mascarpone, white sturgeon caviar

Vegetarian and Vegan

Caprese Skewer | GF |

mini mozzarella ball, tomato, basil, balsamic

Vegetable Skewer | GF | Vegan |

grilled eggplant, zucchini, bell pepper, red onion, aged balsamic reduction

Vada Pav Slider

brioche, curry potato croquette, black garlic and mint chutneys

Portobello Slider | Vegan |

marinated portobello, roasted red peppers, caramelized onion, vegan nut free pesto aioli

Mushroom Pinch Bun | Vegan |

Enoki mushroom salad, bok choy kimchi, cilantro, lime, sprouts

Pear and Gorgonzola Crostini

bosc pear, gorgonzola dolce, thyme infused honey, pistachio dust

Tomato Basil Crostini

Olive oil poached grape tomato, garlic, basil, chevre, sea salt

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Onion Confit Crostini

Sweet onion confit, Boursin cheese, nut-free basil pesto

Spring Pea Crostini

minted ricotta, mashed spring peas, black sea salt, corn shoot

Spinach Artichoke Endive

spinach artichoke cream, toasted garlic breadcrumbs

Black Bean Endive | GF | Vegan |

fire roasted corn and black bean salsa, cilantro vinaigrette, diced avocado

Beet Tartare Endive | GF | Vegan |

roasted beets, candied orange, balsamic

Cauliflower Potato Cup | GF | Vegan |

cauliflower tomato curry, micro cilantro

Triple Cream Brie Tartlet

puff pastry, St Andre triple cream brie, huckleberry compote

Falafel Stuffed Mushroom | GF | Vegan |

unfried falafel dehydrated harissa dust

Tofu Rice Cake Canape | GF | Vegan |

bok choy kimchi, coconut rice cake

Risotto Cake Canape

saffron risotto, caponata, shaved parmesan

Mushroom Polenta Cake | GF |

wild mushroom ragu, parmesan thyme-polenta cake, chervil

Mapo Tofu Spoon with Beyond Sausage | GF | Vegan |

ground Beyond sausage, tofu, ginger chili ragu, coconut rice ball

Fried Goat Cheese Spoon

basil, minted goat cheese, panko, spicy harissa tomato sauce

Sweet Potato Empanada

puff pastry, sweet potato, black bean, jalapeño aioli

Grilled Cheese & Tomato

mini sandwich, tomato soup

Gazpacho Shooter | GF | Vegan |

tomatoes, cucumber, Calabrian chil

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Potato Croquette

truffled gouda, shredded potato, bread crumb, cilantro crema

Brioche Deviled Egg Canape | DF |

deviled egg filling, crispy brioche

Root Vegetable Cake | GF | Vegan |

root vegetable cake, vegan pepita pesto

Mac and Cheese Bite

Beecher's and Tillamook cheese sauce, fusilli panko, marinara

Gluten Free

Flat Iron Skewer | GF |

classic demi-glace, blue cheese

Bulgogi Skewer | GF | DF |

short rib, Gojuchang aioli

Thai Beef Endive | GF | DF |

Thai beef salad, tomato, chili

Wagyu Tataki Rice Cake Canape | GF | DF |

wagyu beef, chili rice cake, shredded daikon and carrot, ponzu

Lamb Polenta Cake | GF |

braised lamb shoulder, rosemary polenta cake, ricotta salata

Lamb Meatball | GF |

shallot, garlic, mint, oregano, herbed labneh

Lamb Lollipop | GF | DF |

Frenched bone, pistachio crusted, Dijon aioli

Lamb Leg Skewer | GF |

turmeric yogurt marinade, mint chutney

Mapo Tofu Spoon with Pork | GF | DF |

ground Kurobuta pork, tofu, ginger chili ragu, coconut rice ball

Ginger Pork Meatball | GF | DF |

Kurobuta pork, scallion, ginger, garlic, hoisi

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Twice Baked Potato Cup | GF |

garlic whipped potatoes, cheddar, bacon, chives

Bacon-Wrapped Stuffed Date | GF |

bacon, herbed goat cheese, aged balsamic

Pork Belly Rice Cake Canape | GF | DF |

sesame rice cake, crispy furikake, pork belly, tamari ginger gastrique

Chicken Karaage | GF | DF |

coconut rice cake, sesame miso

Chicken Skewer | GF |

chilled nut free-pesto chicken, grape tomato

Chicken Wing | GF | DF |

black garlic miso, ginger tamari gastrique

Salmon Poke Endive | GF | DF |

diced sushi grade salmon, spicy kewpie mayo, scallion shreds

Smoked Salmon Potato Cup | GF |

smoked salmon, onion confit, chive crema

Campechana Shooter | GF | DF |

rock shrimp, spicy chilled tomato

Poached Shrimp Shooter | GF |

herb poached shrimp, shrimp bisque

Shrimp Rice Cake Canape | GF | DF |

green curry shrimp, chili rice cake

Shrimp Skewer | GF | DF |

cilantro marinated shrimp, chimichurri

Shrimp Polenta Cake | GF |

shrimp etouffee, herbed polenta cake

Shrimp Ceviche | GF | DF |

crisp tostone, rock shrimp, mango chili salad

Shrimp Salad Spoon | GF | DF |

green papaya salad, poached shrimp

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Scallop Spoon | GF | DF |

bay scallop ceviche, crispy plantain crumble

Oyster Shooter | GF | DF |

raw oyster, vodka, kimchi bloody mary mix

Caprese Skewer | GF |

mini mozzarella ball, tomato, basil, balsamic

Mushroom Polenta Cake | GF |

wild mushroom ragu, parmesan thyme-polenta cake, chervil

Vegetable Skewer GF | Vegan |

grilled eggplant, zucchini, bell pepper, red onion, aged balsamic reduction

Black Bean Endive | GF | Vegan |

fire roasted corn and black bean salsa, cilantro vinaigrette, diced avocado

Beet Tartare Endive | GF | Vegan |

roasted beets, candied orange, balsamic

Cauliflower Potato Cup | GF | Vegan |

cauliflower tomato curry, micro cilantro

Falafel Stuffed Mushroom | GF | Vegan |

Unfried falafel dehydrated harissa dust

Tofu Rice Cake Canape | GF | Vegan |

bok choy kimchi, coconut rice cake

Gazpacho Shooter | GF | Vegan |

tomatoes, cucumber, Calabrian chili

Root Vegetable Cake | GF | Vegan |

root vegetable cake, pepita pesto

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Salads

Miso | GF | Vegan |

artisan greens, cucumber, tomato, shredded daikon carrots bell peppers, sesame miso vinaigrette

Apple | GF |

artisan greens, julienned Granny Smith apple, crumbled gorgonzola, candied pecans, cider vinaigrette

Summer Berry | GF |

artisan greens, strawberries, blueberries and raspberries, goat cheese, slivered almonds, raspberry vinaigrette

Arugula | GF |

Humboldt Fog goat cheese, piquillo peppers, toasted pistachio, shallot confit vinaigrette

Spinach | GF |

hardboiled egg, red onion, bacon, tomato, warm bacon vinaigrette

Wedge | GF |

artisan romaine, sliced shallot, bacon, buttermilk blue cheese dressing

Caesar

crisp romaine, garlic croutons, white anchovy

Beet | GF |

Artisan greens, red and golden beets, shaved fennel, goat cheese, sherry vinaigrette

Citrus | GF | Vegan |

blood orange, grapefruit, shaved fennel and carrot, honey lime vinaigrette

Crab | GF | DF |

Dungeness crab, butter lettuce, cucumber, tomato, preserved lemon vinaigrette, diced avocado

Tabouleh

pearled cous cous, grape tomato, shallot, mint, basil, feta, lemony yogurt vinaigrette

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Kale | GF |

crispy spiced chickpeas, dried cherries, shallot, sheep's milk feta, harissa vinaigrette

Wild Mushroom | GF | Vegan |

frisée and arugula, mushroom ragout, aged balsamic vinaigrette

Starch

Truffled Gouda Whipped Potatoes | GF |

Roasted Garlic Whipped Potatoes | GF |

Potato Gratin di Funghi

Potato Gratin di Chevre

Smashed Marble Potatoes with Garlic and Herbs | GF | Vegan |

Potatoes Fondant | GF |

Roasted Fingerling Potato | GF | Vegan |

Herbed Jasmine Rice | GF | Vegan |

Saffron Basmati Rice | GF | Vegan |

Steamed Jasmine with Furikake | GF | Vegan |

Wild Rice Pilaf | GF | Vegan |

Farro with Root Vegetables | Vegan |

Quinoa Pilaf | GF | Vegan |

Beecher's Flagship Mac and Cheese

Truffled Gouda Mac and Cheese

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Vegetables

Haricot Verts with Garlic and Olive Oil | GF | Vegan |
Asparagus Herb Marinated and Grilled | GF | Vegan |
Broccolini with Garlic and Olive Oil | GF | Vegan |
Glazed Rainbow Carrots with POM Molasses | GF | Vegan |
Sauteed Braising Greens | GF | Vegan |
Roasted Rainbow Cauliflower | GF | Vegan |
Charred Romanesco | GF | Vegan |
Mixed Grilled Vegetables | GF | Vegan |
Wild Mushroom Ragu | GF | Vegan |

Buffet/Family Style Entrees

3 oz/portion

(Assumes double entrée – ask for single entrée pricing)

Flat Iron Steak | GF | DF |
rosemary marinade, grilled flat iron, salsa verde
Sirloin Cap | GF | DF |
black garlic marinade, grilled coulotte, roasted bone marrow demi-glace
Braised Short Rib | GF | DF |
boneless short rib, aromatic vegetables, demi-glace
Kalbi Short Rib | GF | DF |
boneless short rib, kalbi marinade, ginger gastrique, toasted sesame
Lamb Loin | GF | DF |
herbed paprika marinade, grilled domestic lamb loin, shallot confit, lamb demi-glace

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Lamb Rack | GF | DF |

pistachio crusted lamb rack, sauce Robert

Lamb Vindaloo | GF | DF |

braised lamb, spicy curry sauce

Pork Collar | GF | DF |

Kurobuta pork, balsamic demi-glace

Braised Pork Belly | GF | DF |

sesame, ginger tamari gastrique

Pork Loin | GF | DF |

cumin crusted, huckleberry demi

Chicken Marsala

floured chicken cutlet, wild mushroom marsala sauce

Chicken Picatta

floured chicken cutlet, lemon caper butter sauce

Chicken Morocco | GF | DF |

boneless skin on chicken thigh, harissa marinade, preserved lemon salsa verde

Chicken Tikka Masala | GF |

turmeric yogurt marinade, chicken thigh pieces, spicy tomato curry sauce

Grilled NW Salmon | GF |

herb marinade, grilled salmon, preserved lemon salsa verde

Miso Salmon | GF | DF |

cilantro marinade, miso gastrique

Grilled Halibut | GF |

herbs, charred scallion butter

Roasted Halibut | GF | DF |

cilantro marinade, passion fruit coconut sauce, Calabrian chili gremolata

Sea Bass | GF | DF |

cilantro marinade, piquillo sofrito

Roasted Rock Cod | GF | DF |

creole seasoning, mango salsa

Shrimp | GF |

jumbo prawns, creole butter

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Plated Entrées

(7 oz Portion)

Beef Tenderloin | GF | DF |

roasted bone marrow demi-glace

Manhattan Steak | GF | DF |

strip loin, peppercorn crust, shallot confit, cognac reduction

Braised Short Rib | GF | DF |

boneless short rib, aromatic vegetables, demi-glace

Flat Iron Steak | GF | DF |

rosemary marinade, grilled flat iron, salsa verde

Pork Collar | GF | DF |

Kurobuta pork, balsamic demi-glace

Pork Belly | GF | DF |

toasted sesame, ginger tamari gastrique

Pork Chop | GF | DF |

POM barbecue sauce, caramelized onion apple chutney

Chicken Marsala

flour-dusted airline chicken breast, wild mushroom marsala sauce

Chicken Picatta

flour-dusted airline chicken breast, lemon caper butter sauce

Chicken Morocco | GF | DF |

airline chicken breast, citrus harissa marinade, preserved lemon salsa verde

Pollo Ripieno | GF |

boneless half chicken, spinach, peppers, goat cheese stuffing, citrus jus lie

Grilled NW Salmon | GF | DF |

herb marinade, grilled salmon, preserved lemon salsa verde

Miso Salmon | GF | DF |

cilantro marinade, miso gastrique

Grilled Halibut | GF |

herb marinade, charred scallion butter

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Roasted Halibut | GF | DF |

cilantro marinade, passion fruit coconut sauce, Calabrian chili gremolata

Macadamia Halibut

parmesan panko crust, macadamia nut pesto

Sea Bass | GF | DF |

cilantro marinade, piquillo pepper sofrito

Roasted Rock Cod | GF | DF |

creole seasoning, mango salsa

Shrimp | GF |

jumbo prawns, creole butter

Vegan Entrees

Penne Pasta | Vegan |

roasted grape tomatoes, basil, shallots, champagne vinaigrette served hot

Quinoa Cake | GF |

quinoa, jalapeño, grilled portobello mushroom, red bell pepper, jalapeño aioli

Ratatouille | GF |

sliced eggplant, zucchini, bell pepper, tomato, garlic and herbs

Cauliflower | GF |

grilled cauliflower steak, spinach, piquillo pepper sofrito

Portobello | GF |

grilled portobello mushroom, quinoa pilaf, grilled asparagus

Carrot

glazed rainbow carrot, spiced farro, broccolini

Potato

Yukon gold potato cup, charred tomato orzo risotto, basil puree

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CATERING *Interactive Stations*

(40z portions)

*indicates that a chef is required at this station

Poke Bar

tuna, salmon, bay scallop, tako octopus, tofu, jalapeño, scallion, wonton chips, tobiko,
sushi rice

Mac and Cheese Bar

Beecher's mac and cheese, brisket chili, bacon, sauteed peppers onion and mushrooms,
truffled breadcrumbs

Mashed Potato Bar

garlic whipped potatoes, truffled gouda cheese, spiced bacon cubes, cognac peppercorn
gravy, chives, aged
cheddar

Pinch Bun Station

Five spiced duck confit, enoki mushroom salad, bok choy kimchi, crispy tofu, spicy peanut
sauce

Carved Prime Rib*

red wine jus lie, potato rolls, herbed horseradish, mini Yorkshire pudding

Peppered Brisket

sauteed peppers, onion and mushrooms, pumpernickel rolls, house pickles, Dijon aioli

Carved Tomahawk*

bone in ribeye, truffled gouda croquette, jalapeño aioli, black garlic chutney crostini,
wasabi crema, tamari jus lie

Spiced Pork Loin*

cumin crusted aioli, Hawaiian sweet rolls, sauteed peppers, onion and mushrooms, pickled
fresno chili, caramelized onion and apple chutney

Lamb*

bone in lamb leg, soft ciabatta roll, pickled shallot, lemony arugula salad, whipped minted
goat cheese, harissa salsa verde

Carved Ham*

bone in ham, soft potato roll, stone ground mustard aioli, grilled pineapple mostarda

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CATERING

Display Platters

(min 50 ppl)

Larger displays may require additional chefs

Charcuterie

Prosciutto di Parma, finocchiona, spicy coppa, Beecher's flagship, Humboldt fog goat cheese, black truffled gouda, assorted artisan baguettes, gluten free crackers, dried fruit, spiced nuts, house giardiniera, grissini, marinated grilled vegetables, black garlic and apricot chutneys

Mezze

hummus, tzatziki, baba ghanoush, harissa feta, toasted pita points, assorted crudité

Grilled Vegetable

asparagus, red onion, zucchini, eggplant, yellow squash, red bell peppers, portobello mushroom

Seafood

poached prawns, oysters, Dungeness crab legs, lobster salad, toasted brioche, horseradish tomato jam, champagne mignonette, seaweed salad, sliced cucumber, grilled lemons and limes

Smoked Salmon

herbed caper cream cheese, assorted baguettes, mini bagels, diced red onion, capers, hard-boiled egg, pickled shallot.

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Mini Desserts

some may be made larger for plated service

*minimum order of 25 per item and flavor

Cookies

Flavors: chocolate chip, spiced oatmeal raisin, snickerdoodle, double chocolate peanut butter

Macarons | GF |

Flavors: chocolate, raspberry, vanilla, passion fruit, tiramisu, lemon, chai

Madelines

Flavors: chocolate espresso, butter pecan, raspberry lime

Truffles | GF |

Flavors: berry caramel, chai milk chocolate, passion fruit caramel, white chocolate calamansi

Lemon Bars

butter pastry, lemon custard, fresh berry garnish

GF Brownie | GF |

chocolate ganache, candied pecans

Fruit Tartlet

pastry cream, glazed berries and kiwi

Churro

matcha pastry, cinnamon sugar, yuzu curd

Passion Fruit Bar

chocolate graham crust, passion fruit curd, raspberry garnish

Mocha Pecan Tartlet

espresso, chocolate, pecan, bourbon salted caramel

Carrot Cake

chai spiced cream cheese frosting

Carrot Halwa

cardamom candied carrots, toasted coconut, pistachio | GF | Vegan |

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Cheesecake

classic New York style, seasonal fruit topping

Chocolate Cheesecake

raspberry cabernet reduction

Pate a choux

tender cream puffs filled with ube pastry cream

Éclair

chocolate topped cream puff pastry filled with dulce de leche pastry cream

Mini Parfaits

Strawberry Shortcake

short cake, strawberry cabernet compote, chantilly cream

Raspberry Hibiscus Panna Cotta | GF |* contains gelatin

raspberry hibiscus panna cotta, champagne gelee

Almond Cake

almond cake, coconut cream mousse, candied almond slivers

Tres Leches

soaked sponge cake, dulce de leche, salted caramel

Tiramisu

espresso, marsala wine soaked lady fingers, whipped mascarpone mousse

Oat Milk | GF | Vegan |

oat milk panna cotta, seasonal fruit compote, spiced crumble.

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Dessert Spoons

Vanilla Bean Crème Brûlée

Gulab Jamin

fried milk donut in rose water syrup

Pineapple Upside Down

vanilla sponge, candied pineapple

Hand Pies

Seasonal Fruit

citrus powdered sugar glaze

S'more

marshmallow filling, chocolate pastry, graham cracker dust

Bananas Foster

caramelized bananas, rum, pastry cream

Key Lime

key lime curd, powdered sugar

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Plated

Chocolate Mousse

Valhrona Carmelia mousse dome, chocolate tart, candied pecans, gold leaf

Mango Mousse Cake

vanilla cake, mango mousse, raspberry coulis

Triple Chocolate Cake

white chocolate, milk chocolate, dark chocolate mousse layers

Strawberry Layer Cake

vanilla sponge cake, strawberry coulis, lemon custard

Poached Pear

elderflower poached pear, prickly pear mousse, pistachio biscot