



Dessert Station Menu

\$18/per guest

1-99 guests: 5 choices

100+ guests: 6 choices

KEY: (N) Nuts, (V) Vegetarian (can be Vegan) (GF) Gluten Free



Desserts

Mini Tartlets

Bergamot and Meyer Lemon Confit Tartlets

Baby Lemon Macaron (N)

Taste's Best Keylime Tart

Graham Shell and Toasted Meringue

Mini Banana-Coconut Cream Pies

Graham Cracker Shell and Toasted Coconut

Glazed Spring Blueberry Mascarpone Cheesecake Tartlets

Graham Shell

Fresh Ginger Lemongrass Tapioca Tartlet

Passion Fruit Caviar and Fresh Raspberries (N)

Strawberry Yuzu Curd Tartlet

Roasted California Strawberries

Candied Citrus (N)

Valrhona Dark Chocolate and Sea Salt Caramel Tartlets (N)

Orange Blossom Honey Cashew Caramel Tartlet

Bourbon Meyer Lemon Cream

Farm House Hand Pies

Tart Cherry Hand Pies

Vanilla Bean Chantilly

Strawberry Rhubarb Hand Pies

Elderflower Chantilly

California Blueberry and Meyer Lemon Hand Pies

Lavender Honey Chantilly

Chocolate Bites

Valrhona White Chocolate

Sicilian Pistachio Ganache Bites (N)(GF)

Japanese Matcha Green Tea Ganache Bites (GF)

Valrhona Dulcey Ganache Bites (GF)
Caramel Pearls

Bourbon, Fresh Mint, Lemon Ganache Bites (GF)

Valrhona Milk Chocolate

Yuzu Ganache Bites (GF)
House Made Yuzu Sea Salt

Chewy Caramel Ganache Bites (GF)
Fleur de Sel

Passion Fruit Ganache Bites (GF)

Bergamot Chai Tea Ganache Bites (GF)

Valrhona Dark Chocolate

Raspberry Ganache Bites (GF)

Goey Salted Caramel Bon Bons (GF)

Lavender Flower Infused Ganache Bites (GF)

Candied Almond Rochers (GF)(N)

Chocolate Assemblages

Taste's Best "Peanut Butter Cups"
Chocolate Crisp and Gold (N)

Hazelnut Milk Chocolate Praline Crunch
Dark Chocolate Cup (N)

Chewy Cashew Caramel Bon Bon
Milk Chocolate Butter Ganache, Wafer Flakes

Pecan Buttercrunch (N)(GF)

Chocolate Bites (Continued)

Cremeaux Chocolate Cups

Coconut Milk Chocolate Mousse Cups (V)(GF)
Coconut Milk Caramel

Bergamot Chai Tea Infused Dark Chocolate Cremeaux Cups (GF)
Orange Confit

Aztec Spiced Chocolate Cremeaux Cups (GF)(N)
Spiced Pine nuts

Cappuccino Cremeaux Cup (GF)
Vietnamese Cinnamon

Dulce de Leche Flan Cremeaux Cup
Brown Sugar Cayenne Chantilly

Chocolate Truffle Lollipops

Valrhona Milk Chocolate-Yuzu Ganache Lollipops (GF)
Yuzu Sea Salt

Valrhona White Chocolate-Patron Tequila Margarita Lollipops (GF)

Japanese Matcha Green Tea Lollipops (GF)

Valrhona Dulcey Chocolate Lollipops
Crunchy Caramel Pearls

French Macaron

(GF)(N)

French Vanilla

Meyer Lemon

Tangerine

Aztec Spiced Chocolate Ganache

Caramel Sea Salt

Lavender Lemon

Cocoa nib

Pistachio

Strawberry St. Germaine

Mango Passion Fruit

Japanese Matcha Green Tea

Raspberry Chambord Marmalade

Black Sesame Cherry Ginger

Seasonal and Colorful Pate de Fruit

(Vegan) (GF)

Pate de Fruits may be selected as a three flavor skewer or as a single square candy

Raspberry Balsamic

Banana Passion Fruit

Apricot Cardamom

Lychee

White Peach White Balsamic

Strawberry

Blackberry Basil

Sour Cherry

Profiteroles

Classic Profiteroles

Vanilla Bean Crème

Dark Chocolate Shiny Glaze

St. Honore Style Profiteroles

Armagnac Crème

Crunchy Caramel

Meyer Lemon Rose Éclair

Rose Fondant

Pistachio Profiterole (N)
Pistachio Fondant
Candied Pistachio

Panna Cottas Custards Puddings

Verrines

Elderflower Panna Cotta Shooter (GF)
Raspberry Gelée, Chinese Lychee

Madagascar Vanilla Bean Panna Cotta (GF)
Midori Gelée, Cantaloupe Caviar

Fresh Ginger Lemongrass Tapioca Pudding (GF)
Passion Fruit Caviar, Fresh Raspberries

Orange Blossom Panna Cotta, Santa Rosa Plum Gelée (GF) (Seasonal)

“German Chocolate” (Vegan) (GF)
Madagascar Chocolate Coconut Milk Mousse
Coconut Milk Caramel
Caramelized Coconut Pecan Crumble

PB & J (GF)
Valrhona Milk Chocolate Peanut Butter Mousse
Milk Chocolate Peanut Dacquoise
Concord Grape Jam

“Dark Forrest” (GF)
Tart Cherry Cremeaux
Flourless Chocolate Cake
Luxardo Cherries

“Strawberry Shortcake”
Strawberry Panna Cotta
Rosé Wine Gelée
Vanilla Shortbread

Taste Classics and New Favorites

Roasted S'more Squares with House Marshmallows and Dark Ganache

“Root Beer Float” (N) (GF)
Open Faced Vanilla Macaroon with Root Beer Infused Buttercream and Caviar Pearls

Cocoa Nib Caramel Popcorn (GF)
Cellophane Bag Wrapped to Maintain Freshness

Guinness Chocolate Cupcake
Bailey's Coffee Buttercream

Limoncello Babycakes
Limoncello Splashed Cream Cheese Poundcake Bites
Citrus Glaze

Blue Nile Coffee Entremet Bites
Valrhona Dulcey Glaze

Heirloom Apply Hazelnut Crumb Tartlet
Salted Caramel

CONSUMER ADVISORY: *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify us if you or your guests have any food allergies.*



At Taste

We use only the freshest and finest ingredients, supporting local growers who practice sustainable organic methods. Due to the seasonal nature of our ingredients, some substitutions may occur.

Labor Charges

Labor charges are based on event hours as quoted to Taste by the Press Club. Should event extend beyond the stated hours, additional labor charges will occur.

Terms

Prices do not include a chef fee, which varies based on headcount.

8.5% Tax, 5% SF Expenditures Tax and 22% Service Charge are added to all food orders.

This service charge and these taxes are subject to change without notice.

Final Guarantee is due one week in advance of event date.

Taste can accommodate increased guest count within reason but cannot confirm that the requested menu items will be available. Substitutions can be made. All prices based on / up to a 2.5hr event Additional Charges apply to:

- extended events
- customized menu or special requests