THE FULL MENU - 2022


Passion for Fresh Food


## CONTACT US!

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Visit us online:
Tangerinefoodco.com

## Fresh food, well-prepared and beautifully displayed

Since 2007, Cherry Madole and Susan Madorsky have been catering in the Dis Moines metro area. They have been an integral part of many community events, corporate parties, weddings and many other life cycle celebrations.

Our passion for fresh, beautiful food has led to a thriving catering business, employing many talented culinary professionals and expanding to including Tangerine at the Art Center, a full service cafe.

We look forward to being a part of your event. We offer not only food and beverage, but can assist you with all facets of event production.



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Owners Susan Madorsky and Cherry Madole


A Passion for Fresh Food
Hors d'oeuvres are categorized by temperature to better help you build your menu. If you want to add to a buffet or grazing table, choose cold or warm items. Items that are passed can be any temperature. Make your choice and we will bring the best version of it every time.

Hot
Arugula and Fava bean Crostini
Bacon Wrapped Lil Smokie
Beef Brisket Croquette with Paprika Aioli Thai Chicken Wings
Mushroom Toast
Crab Cakes with Lemon Aioli Iowa Ham Balls
Potato Wonton with Bacon Jam Southwestern Eggrolls with Chipotle Crema

Pork Belly Bite with Kimchi Beef Empanadas with Cilantro Chutney
Smoked Shrimp Skewer with Chipotle Romesco
Orange Chili Glazed Shrimp
Bacon Wrapped BBQ Shrimp
Lemongrass Beef Meatballs with Peanut Sauce
Butternut Squash and Cheddar Empanadas
Chicken Empanadas with Cilantro Chutney
Chicken and Waffle Bites
Arancini with Arrabbiata Sauce
Sweet and Sour Beef Meatballs
Lamb Meatballs with Tahini Yogurt Dip
Boursin Stuffed Mushrooms
Pork Meatball with Pine Nut Soffrito
Sausage Rolls with Beer Mustard Almond Stuffed Dates

Cold/Warm

Marinated Olives
Brie and Jam Tartlet
Bacon Wrapped Chestnuts
Balsamic Pear and Fresh Cheese Crostini
PLT Tea Sandwich (pork, arugula, tomato jam)
Roast Beef Tea Sandwich
Onion, Bacon, Blue Cheese phyllo tart
Kibbeh Tartlet (ground beef tart)
Egg and Salsa Verde Tartine
Spanish Tortilla with Romesco
Five Lillies Tartlet
Salmon in a Wonton with Furikake
Candied Bacon and Blue Cheese Parfait
Mini Biscuits with Pimento Cheese
Parsnip Panna Cotta with Candied Squash Crispy Spiced Chickpeas
Chorizo Madelines with Crema Tomato Confit Crostini
Blue Cheese, Walnut and Honey Crostini Salmon Rillette in a Puff
Loaded Dates with Cheddar, Bacon and Chives
Shrimp Cocktail
Whitefish Ceviche
Bilmach Biscuit with Brie and Pepper Jelly
Tuna Poke in a Wonton Chip
Beef Meringue with Orange Goat Cheese


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## CLASSIC DINNER MENU|BUFFET

## SALADS

Garden Spring greens, seasonal vegetables with house made buttermilk ranch dressing or lemon vinaigrette Beet/Orange Salad Arugula, roasted beets, orange supremes, red onion, saffron-burnt orange dressing Autumn With apples, cheddar, celery, walnuts and apple cider vinaigrette
Winter Mixed greens, blue cheese, roasted walnuts, pomegranate seeds and citrus
Spring Mixed greens, arugula, strawberries, red onion and poppyseed dressing

Tangerine Arcadian blend, fennel, apple, spiced walnuts and lemon vinaigrette
Classic Caesar Croutons and parmigiana reggiano

## ENTREE

Pub Chicken lemon and garlic marinated chicken thighs grilled to perfection
Chicken Adobo with coconut milk and aromatics
Chicken Parmesan
Slow Roasted Pork Shoulder with pickled onions and chutney

SIDES

Garlic mashed potatoes
Mixed grain pilaf
Saffron rice
Chickpea pilaf with aromatic vegetables, herbs and za'atar lemon sauce

## Sesame noodles

Macaroni and cheese
Tabouli bulgar wheat pilaf with grape tomatoes, cucumbers, lemon, parsley and mint
Herb roasted baby new potatoes
Hash brown and cheese casserole
Seasonal mixed roasted vegetables
Grilled asparagus|+\$1
Green beans with orange and miso
Sweet Corn Salad
Roasted carrots with pomegranate drizzle
Caponata|+\$1
Roasted green beans with sherry and shaved parmesan
Cauliflower gratin|+\$1
Roasted broccoli with garlic picada breadcrumbs
BBQ sweet potato, fennel, onion, spiced pecans and tzatziki|+\$2

Sumac Glazed Pork Loin with apple raisin chutney
Baked Pasta with beef, cheese, marinara and bechamel. GF and Vegan options available
Molasses Glazed Pork Tenderloin|+\$2
BREAD DISPLAY
Focaccia | Challah| Biscuits +\$1| Cornbread +\$1
Salmon with a fresh herb sauce|+\$4
Smoked Salmon or Ginger Soy Glaze|+\$8
Creole Shrimp|+\$8
Braised Beef in red wine and herbs $\mid+\$ 4$
Braised Brisket|+\$8
Herb Rubbed Beef Tenderloin|+\$12
Vegetable Paella vegetarian take on a classic Spanish dish|+\$2

PRICING
Salad|1 entree| 1 side|bread|\$20 per person
Salad|1 entree|2 sides|bread|\$22 per person
Salad|2 entrees|1 side|bread|\$26 per person
Salad|2 entrees|2 sides|bread|\$28 per person
Harissa Cauliflower rubbed and roasted served with green tahini sauce

Pricing based on 50 servings or more.
Spiced Chickpea Fritters smothered in stewed peppers and We are more than happy to serve smaller groups, however, onions, garnished with tzatziki
pricing will be adjusted to meet scale.
We are ALWAYS happy to customize. Just ask!


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# PLATED DINNER MENU|THIS MENU IS FULLY CUSTOMIZABLE 

SALADS|SMALL PLATES| SOUPS
SALADS
Little Gem Salad Fennel, radish, basil, yogurt dressing and herbed bread crumbs
Beet Orange Salad Arugula, roasted beets, orange supremes, red onion and saffron burnt orange dressing Rhubarb Salad Spinach, strawberries, hazelnuts, farmers cheese and rhubarb vinaigrette
Classic Caesar Romaine lettuce, croutons, shredded parmesan, caesar dressing
Tangerine Salad Arcadian blend, fennel, apple, spiced walnuts, lemon vinaigrette
Wedge Salad Romaine or iceberg lettuce with house made blue cheese dressing, tomatoes and bacon
Garden Salad with vegetables and herb vinaigrette

## SMALL PLATES

Pasta e Fagioli Pasta soup with beans, pancetta, aromatics and extra-virgin olive oil
Scallop Crudo with citrus vinaigrette
Mushroom Risotto with duck confit
Gnocchi with sage brown butter and roasted butternut squash
Smoked Salmon with lavash, herb garlic cream cheese and microgreens

## SOUPS

## Lemon Chickpea

White bean and Spinach
Tomato Bisque
Southwestern Pumpkin

## ENTREES

## CHICKEN

Saltimbocca Served on top of potato and spinach hash with lemon sauce
Cacciatore Orzo pilaf, stewed vegetables, tomato sauce Pub Marinated Chicken White bean ragout, bacon braised kale

## BEEF

Braised Short Ribs Grilled seasonal vegetables served on top of a potato cake with a rich finishing sauce|Garnished with fried carrot chips
Beef Tenderloin Mushroom risotto, onion crisp, oxtail red wine sauce
Ribeye Roasted baby potatoes, creamy mustard sauce, stewed peppers and onions, served with a side of parsley caper salad

## PORK

14hr Pork Creamed corn, salsa verde marinated mushrooms and onions, garnished with smokey fried shallots
Sumac Glazed Pork Loin Chickpea pilaf, feta, butter braised carrots, apple/raisin chutney
Braised Pork Shank Herbed couscous, grilled seasonal vegetables, cumin yogurt sauce

## VEGETARIAN

Sweet Corn Risotto with zucchini and peas
Harissa Cauliflower with green tahini sauce and quinoa
Roasted Butternut Squash Rings with lentils
Gnocchi with mushroom and sherry ragout

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## PLATED DINNER MENU|Cont.

DUO PLATES

Beef Tenderloin and Chicken Creamed spinach and a savory blue cheese sauce, roasted potatoes, salsa verde, with fried carrot chips
Pork Belly and Scallops Braised mushrooms, cauliflower puree and juniper jus
Beef and Prawns Mashed potatoes, salsa verde marinated mushrooms and pearl onions, garnished with smokey fried shallots

## REMINDER THAT WE ARE A FULLY CUSTOM CATERER. CREATE YOUR OWN DUO CONCEPT!

PLATED DESSERTS

Dense chocolate cake with berries and whipped cream Grilled pound cake with fruit compote
Peach and Raspberry crisp with softly whipped cream
Orange curd tart swiss meringue and macerated berries Quince ginger cake candied kumquats and orange blossom
Opera cake layers of chocolate, almond and coffee Pistachio chocolate marquise with chantilly cream Pear frangipane tarte
Ginger walnut tart with pineapple sabayon Maple gingerbread roulade Creme Brûlée
Butterscotch Budino
Chocolate custard parfait
House made ice creams and sorbets

AND many many more seasonal selections
ASK US!


# LUNCH | available as a buffet, plated or boxed meals 

## PICK-UP at Mainframe Studios | 900 Keosauqua Way DELIVERY available|\$25-\$50 (based on location)

Menu \#1 $\mid \$ 17$ per person<br>Shoyu Chicken Breast<br>Sesame Noodles<br>Asian Salad with Sesame Vinaigrette

## Menu \#2|\$18 per person

Sliced Flank Steak or Salmon
Mediterranean Couscous Salad
Roasted Broccoli
Menu \#3|\$16 per person
Beef or Chicken Taco Kit (tortillas, onion cilantro slaw, chips, salsa, sour cream, cotija cheese and lime

Menu \#4 $\mid \$ 16$ per person Greek Salad
Sliced Chicken Breast
Focaccia Bread
Menu \#5|\$16 per person
Buffalo Chicken Sandwich
Coleslaw
Chips
Menu \#6|\$16 per person
Baked Ziti or Lasagna (can be gf/vegan)
Garden Salad
Focaccia Bread
Menu \#7|\$15 per person
Beef, Chicken or Vegetarian Chili
Sour cream, cheese, crackers, chopped onion and hot sauce
Cornbread
Coleslaw
Snack Box $\mid \$ 16$ per box/person
Cheese, salami, turkey blt cocktail sandwich, cheese spread, crackers, fruit and a cookie

## DESSERT

Cookies|\$1.50 each
Bars|\$2.50 each
Individual Cake|\$4 each

## Additional sweets available, just ask!

BEVERAGES available starting at $\$ 2.50$ per person

MINIMUM ORDER 24 of any one selection
SPECIAL REQUESTS if you have a request or require a special meal (dietary, allergies, etc.) please do not hesitate to ask.


# BOXED LUNCHES | pick 2 and build your own! 

PICK-UP at Mainframe Studios | 900 Keosauqua Way DELIVERY available|\$25-\$50 (based on location)

## SANDWICHES

Turkey oven roasted turkey with havarti cheese, lettuce and cranberry mustard
Beef roast beef, horseradish cream, arugula and garlic picada Curry Chicken Salad shredded chicken salad with cashews, pickled onion and mango chutney on pita
Meatloaf a generous slice of beef/pork meatloaf with caramelized onions, provolone, chili sauce on an onion roll Salmon house smoked salmon, lemon dill cream cheese, capers, red onion and cucumber on an everything bagel |+\$4 Tuna Salad tuna, red onion, celery and sweet pickle relish with mayonnaise topped with lettuce on whole grain bread
Vegetarian grilled eggplant, squash, roasted red peppers, hummus and whipped feta on a spinach tortilla
Ham black forest ham with apple, cheddar, lettuce, dijonnaise on a Hawaiian bun
Southwestern Pork shredded pork shoulder, provolone, corn/black bean salsa and slaw in a pressed tortilla

## BASE PRICING

Pick 2 |\$14 per person

## SIDES/SALADS/SOUPS

Sesame Noodles thin noodles with a spicy sweet sesame sauce, cilantro, peanuts and scallions
Traditional Potato Salad red potatoes with celery, hard boiled egg, sweet relish and mustard mayo dressing
Chopped Med Salad romaine, avocado, grape tomatoes, spiced chickpeas, cucumber, radish and herb vinaigrette Southwestern Salad black beans, rice, diced peppers and roasted corn in a spicy cilantro vinaigrette
Garden Salad spring greens, seasonal vegetables and hbuttermilk dressing
Israeli Couscous Pilaf pearl couscous, cucumber, feta, tomato, white beans, red onion and oregano vinaigrette
Iowa Potato Salad roasted baby potatoes, bacon, corn, soy
beans, herbs and mustard vinaigrette
Classic Caesar romaine, parmesan, croutons
Beef, Chicken or Vegetarian Chili with crackers and onions
Italian Wedding Soup brothy soup with beef meatballs, diced veggies and pearl couscous
Broccoli Salad bacon, cashews, red onion and a tangy mayonnaise dressing

## Kettle Chips

DESSERT<br>Cookies|\$1.50 each Bars |\$2.50 each<br>Individual Cake|\$4 each

BEVERAGES available starting at $\$ 2.50$ per person

MINIMUM ORDER 24 of any one selection
SPECIAL REQUESTS if you have a request or require a special meal (dietary, allergies, etc.) please do not hesitate to ask.


## A Passion for Fresh Food

## Tangerine Taco Station

## (choice of 2 meats and 2 salsas)

Includes: shredded cheese, crema, cilantro onion slaw, pickled jalapenos, radishes, limes, hot sauces, chips and salsa. The following pages include add-on sides for extra cost.

## MEATS!

Lengua sous vide beef tongue cooked to perfection
Chorizo wet chorizo cooked with all the delicious Mexican aromatics
Pollo authentic adobo, chicken thighs marinated, grilled and chopped
Carne Asada citrus/beer marinated flank steak grilled and sliced thin
Ground Beef classic taco seasoning browned and delicious
Carnitas pork butt with a dry rub, roasted then shredded
Barbacoa flat brisket roasted for 8 hours with aromatics and a lovely rich sauce
Tempeh our vegan substitute we're very proud of. Dry rub to increase flavor, seared to increase texture.

SALSAS!

Mango/Black Bean Salsa Sweet|Smokey
Pico de Gallo Classic|Garlicky
Avocado Salsa Verde Smooth|Tangy
Fire Roasted Tomatillo Salsa Sweet|Spicy
Ancho Pasilla Earthy|Bitter
Tree Chile Salsa Very Spicy|Deep
Smokey Chipotle Smokey|Sweet
Habenero Mango Salsa Fruity|Curried
Chocolate Guajillo Savory|Slightly Bitter

ADD-ONS<br>Guacamole<br>Herb/Lime Slaw<br>Cotija Cheese<br>Pickled Onions<br>Refried Beans<br>Spanish Rice<br>Peppers and Onions<br>Corn Salad

## Slider/Panini Station

Our standard station comes with your choice of 2 selections from the list; slider or panini. Comes with Chips!
You can customize your station even further with add-ons

## SLIDERS/PANINIS

Beef Sliders - comes with sliced tomato, onion, lettuce, ketchup and mustard (can also provide an impossible meat vegan substitute)
Asian Chicken Sliders - our favorite sliders to make, asian inspired chicken sliders with slaw and wasabi mayo
Lamb Slider - tzatziki, feta, romaine on flatbread
Triple Pork Sliders - ground pork, bacon and chorizo mixed into a delicious slider patty. Served with smoked paprika aioli, tomato and lettuce
Vegan Sliders - mushroom, bean and quinoa patties with cashew mayo, pickled onions and lettuce
Cubano Panini - shaved ham, roasted pork butt, swiss cheese, pickle and dijonnaise
Roasted Veggie Panini - za'atar eggplant, piquillo peppers, zucchini, pesto and goat cheese
Southwestern Quesadilla Panini - shredded pork or chicken, black beans, corn, slaw, pressed and served with a chipotle aioli

ADD-ONS
Sesame Noodles
Macaroni Salad
Mac and Cheese
Coleslaw
German Potato Salad
Moroccan Couscous Pilaf
Rice Pilaf
Garden Salad

## Pho Station

Vietnamese soup station consisting of broth, rice noodles, meats, condiments and toppings Our Standard Station includes: bean sprouts, jalapenos, mint, cilantro, thai basil, scallions, limes, sriracha, hoisin and chile oil

## ADD-ONS

Brisket - marinated in our soy concoction before braised for 8 hours. Sliced thin
Beef Meatballs - Vietnamese meatballs seasoned with ginger, garlic, fish sauce
Fish Balls - light, steamed, bouncy fish balls are a fantastic addition to our broth
Tripe/Tendon - pressure cooked omasum tripe and tendon with Malaysian seasonings. VERY tender
Raw Flank - flank steak sliced very thin so it cooks to perfection in your broth right in front of you
Tofu - seared tofu, sliced thin, great texture to add to any Pho
Malaysian Pork Butt - braised in beer and broth, with aromatics like lemongrass, ginger and thai chiles. Shredded Soft Boiled Egg - adds a nice richness to the broth and adding an egg to anything is always a good idea, right?
*Our Pho broth contains fish sauce which will have a higher chance of containing shellfish. In the occurrence of dietary or allergy restrictions we also offer a vegetarian broth with very similar flavor*

## Flatbread Station

A fully functioning station where we assemble specialty flatbreads, cook them on site, and present them on a gorgeous display!
The standard table includes house-made grissini breadsticks, olive oil/balsamic/parm, vegan garlic dip and romesco.

## FLATBREADS


#### Abstract

Duck Confit, goat cheese, fresh arugula, drizzled with garlic oil Beautiful Basil pesto, cherry tomatoes, red onion, sweet corn and Italian sausage

Classic Margherita basil, tomatoes and sliced mozzarella (V) Mediterranean artichokes, spinach, sun-dried tomatoes and ricotta cheese ( V ) Attention Meat Lovers! hot coppa, finocchiona, Italian sausage Mushroom Duxelle, caramelized onion, roasted tomatoes, olive oil (V) BBQ shredded pork, sweet corn, farmers cheese and chopped house pickles Green Goddess arugula pesto, lemon dressed arugula and microgreens (V) Thai Chicken peanut sauce, carrots, bell peppers, green onions, drizzled with honey


***All Vegetarian (V) options can be made Vegan, just ask!***

SPECIAL REQUESTS
We love making new flatbreads and are always willing to accommodate!

## Iowa's Finest Carving Station

Showcasing some lowa soul with a classic carving station, including condiments, sides and some good ol' fashion Iowa Niceness

MEATS

14hr Pork
lowa Prime Rib
Cherry's Meatloaf
House-smoked Pork Ribs
House-smoked Salmon
Beef Tenderloin
Sumac Glazed Pork Loin

SIDES
Smoked Gouda Mac and Cheese
Green Bean Casserole
Grilled Corn Chowder
Roasted Garlic Mashed Potatoes
Garden Salad
Sweet Corn Salad
Iowa Potato Salad
Zesty 3-bean Salad
Corn Muffins
Garlic Focaccia

CONDIMENTS
Tomato Jam
Aronia Berry Chutney
Whole Grain Mustard
Horseradish Cream
Fresh Herb Tartar Sauce
House-made Steak Sauce
Apple-Raisin Chutney

## Tangerine Grazing Table

A beautiful tablescape that showcases fine cheese, charcuterie, mustard, cornichons, nuts, fruits, crackers, bread and olives

ADD-ONS<br>Hummus with crudités<br>Meatballs sweet and sour beef meatballs, triple pork with paprika<br>aioli or lamb meatballs with tahini yogurt dip<br>Salmon Rillette sour cream, dill, house smoked salmon<br>SpinArt Dip classic cream cheese, artichoke and spinach dip<br>Boursin Cheese Platter garlic herb cream cheese with crudités and crackers<br>Tortilla Chips and Salsa<br>Muhammara roasted pepper and walnut dip<br>Roasted Onion Dip<br>Blue Cheese Cheesecake<br>Shrimp Cocktail jumbo shrimp with cocktail sauce<br>\section*{Cocktail Sandwiches:}<br>Ham, cheddar, dijonaise and greens, brioche bun Turkey, havarti, cranberry-mustard and greens, pretzel bun Roast beef, swiss, horseradish and arugula, brioche bun Cucumber, radish and boursin, whole grain bread Chickpea salad, hummus and greens, whole grain bread

Sesame Noodles angel hair pasta dressed with a sesame vinaigrette, topped with peanuts and cilantro. Served in individual boxes.
Bruschetta crostini served with tomato, basil and mozzarella
Pork Rillette pork spread and crackers
Biscuits with pimento cheese or ham salad
Popcorn cheddar, coconut curry, bacon caramel or butter with candy mix-ins

PRICING
Standard Grazing Table w/o Add-ons
\$8pp|100+
\$10pp|50+
\$12pp|25+

Our displays can also be customized for brunch, after-dinner, themes or cuisine Tangerine will supply display equipment, eco-friendly plates and cocktail napkins. We will deliver and set-up your display for a small fee.


## BRUNCH!

We provide an a la carte menu for our brunches. This allows better customization for our clients and we can better perfect your fabulous brunch

## Potato Amish Bake

Oatmeal brown sugar, honey, raisins
Frittata (V)
Biscuits and Gravy
Waffles/Pancakes comes with fruit compote and syrup
Fruit Salad
Yogurt/Granola
Country Breakfast Pate
Strata savory bread pudding

## Bacon/Sausage

Lox Platter bagels, tomatoes, onion, cucumber, schmear
Breakfast Pastry muffins, quickbreads, scones, breakfast
cookie, cinnamon rolls, pecan rolls, morning buns, fruit danish, croissant pain au chocolat, kolache

## STATIONS

Self serve or manned stations to fulfill any preference your guests may have!

## Benedicts

Canadian Bacon - Smoked Salmon Crab Cake - Beef Patty - Wild Mushrooms Spinach Veg Patty - Asparagus - Tomato
*Want a different topping? Just let us know!*

## Scamble/Omelette

This can go one of two ways. We can make ANY kind of scramble you'd like: meat, veggie, cheese OR we can have one of our amazing chefs come and cook omelettes to order. Toppings vary from client to client so let us know your favorites!

## Crepe Cake

Our DELICIOUS vanilla pastry cream filled crepe cake, cut into beautiful wedges and then your guests get to choose their toppings!
Berry Compote - Whipped Cream - Nutella - Candied Bacon Candied Nuts - Cinnamon Apples - Peaches - Bananas - Vanilla Wafers - Chocolate Sauce - Caramel Sauce - Anglaise

## Bloody Mary Bar

Mimosas
Bellini


## BAKERY Desserts|Pastries|Breads

## SMALL SWEET BITES

Chocolate Mousse Cups
Macarons
Chocolate Custard Parfait
Key Lime Cups
Lemon Meringue Cups
English Trifle
Tiramisu Cups
Butterscotch Pudding Cups
Mini Eclairs
Fresh Fruit Pavlova
Mini Cheesecakes
Mini Cupcakes all flavors
Creme Brûlée
Panna Cotta
Fruit Crisp with softly whipped cream or vanilla ice cream
Profiteroles

COOKIES \& BARS

Cream Cheese Brownies
Salted Caramel Bars
Lemon Bars
Pecan Bars
Ginger Blondies
Shortbread
Currant Coconut Bars
Fudge Brownies
Corn Cookies
Chocolate Chip Cookies
Ginger Molasses Cookies
Triple Chocolate Cookies
Peanut Butter Monster Cookies
Chocolate Merlot Cookies
Coconut Macaroons
Palmiers

## CONFECTIONS

Buttercrunch Toffee
Fruit Jellies
Hand cut caramels
Chocolate fudge
Peanut butter fudge
Meringue kisses
Truffles with chocolate and almonds
Caramel Bacon Popcorn

## BAKERY Desserts|Pastries|Breads cont.

PLATED DESSERTS
Fallen Chocolate Cake
Grilled Pound Cake
Apple Crisp
Orange Curd Tart
Quince Ginger Cake
Opera Cake
Pistachio Chocolate Marquise
Pear Frangipane Tarte
Ginger Walnut Tart
Maple Gingerbread Roulade

AND many many more seasonal selections

BREAKFAST \& COFFEE PASTRIES

Granola Bars<br>Cinnamon Rolls<br>Assorted Muffins<br>Caramel Pecan Rolls<br>Pumpkin Bread<br>Apple Cake<br>Cinnamon Coffee Cake<br>Banana Bread<br>Lemon Blueberry Bread<br>Almond Bostok<br>Everything Seeded Cream Cheese Buns<br>Caramelized Onion Mini Quiche<br>Craquelin Brioche Buns<br>Brown Butter Financiers<br>Madeleines<br>Seasonal Fruit Galettes<br>Assorted Kolaches<br>Fruit and Seed Shortbread

STATIONS

S'mores - Popcorn - Crepes
Ice Cream Sandwiches - Waffle Bar
Milkshake/Soda Fountain - Pretzel Station
Chocolate and Caramel Fondue
Mini-donuts

## BAKERY Desserts|Pastries|Breads cont.

## CAKE FLAVORS

Vanilla Butter Cake
Vanilla Sponge Cake
Pumpkin
Chocolate
Lemon Poppyseed
Banana Chocolate Chip
Coconut Pecan
Almond Cake
Carrot Cake
Cinnamon Apple
Red Velvet

BREADS AND ROLLS
Challah loaves \& rolls
Biscuits
Cornbread
Corn Cake
Multigrain loaves \& rolls
Sourdough loaves
Soft pretzels
Brioche Rolls

Vanilla Buttercream - Chocolate Buttercream - Cream Cheese Frosting
Salted Caramel Mousse - Citrus Curd
Raspberry Jam - Passion Fruit Jelly
Chocolate Ganache - Sour Cream Chantilly

## the tangerine food company

## ORDERING INFORMATION

## DELIVERY ORDERS

Delivery is available upon request. Items can be delivered on disposable containers or our platters. $\$ 25-\$ 75$ for delivery based on location and set up if required.

## FULL SERVICE EVENTS

Let our team handle the event while you relax and enjoy! Our trained staff will handle everything from start to finish to create the perfect service. Event hours will be charged based on your specific event details. Most events require a 1-1.5 hour set up and another hour cleanup in addition to your actual event time.

## ORDERING INFORMATION

Please send an inquiry via email to info@tangerinefoodco.com or fill out the "contact us" form on our website: www.tangerinefoodco.com

Our sales team will promptly get in touch and guide you through the ordering process, whether you want a cheese and charcuterie tray for 8 or a wedding for 400 . We are ready to help.

## CDC GUIDELINES

Safety is Tangerine's number one priority. We are stringently following all CDC guidelines pertaining to food preparation, deliveries and event staffing. We will continue to monitor changes and make all necessary adjustments as guidelines progress.
*CONSUMER ADVISORY - CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS
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\begin{aligned}
& \text { BRINGING PASSION } \\
& \text { TO THE TABLE } \\
& \text { SINCE } 2007
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