THE FULL MENU - 2022

tangerine Pass

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 Des 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.



Tangerine is a proud resident of Mainframe Studios, a non-profit in downtown Des Moines. Our kitchen is located at Mainframe and we manage The Big Room, an event venue.



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Owners Susan Madorsky and Cherry Madole

PROSELITTO/PARMESAN BUTTER

POLENTA WI PESTO & HORS

PRUSSEL D'OEUVRES

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**

OUR SIGNATURE BUFFET

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CLASSIC DINNER MENU | BUFFET

SALADS

SIDES

Garden Spring greens, seasonal vegetables with house **Garlic mashed potatoes** made buttermilk ranch dressing or lemon vinaigrette Mixed grain pilaf Beet/Orange Salad Arugula, roasted beets, orange Saffron rice supremes, red onion, saffron-burnt orange dressing Chickpea pilaf with aromatic vegetables, herbs and za'atar Autumn With apples, cheddar, celery, walnuts and apple lemon sauce cider vinaigrette Sesame noodles Winter Mixed greens, blue cheese, roasted walnuts, Macaroni and cheese pomegranate seeds and citrus Tabouli bulgar wheat pilaf with grape tomatoes, cucumbers, Spring Mixed greens, arugula, strawberries, red onion and lemon, parsley and mint poppyseed dressing Herb roasted baby new potatoes Tangerine Arcadian blend, fennel, apple, spiced walnuts and Hash brown and cheese casserole lemon vinaigrette Seasonal mixed roasted vegetables **Classic Caesar** Croutons and parmigiana reggiano Grilled asparagus |+\$1 Green beans with orange and miso **ENTREE Sweet Corn Salad** Roasted carrots with pomegranate drizzle Pub Chicken lemon and garlic marinated chicken thighs Caponata |+\$1 grilled to perfection Roasted green beans with sherry and shaved parmesan Cauliflower gratin |+\$1 Chicken Adobo with coconut milk and aromatics **Chicken Parmesan** Roasted broccoli with garlic picada breadcrumbs Slow Roasted Pork Shoulder with pickled onions and BBQ sweet potato, fennel, onion, spiced pecans and tzatziki|+\$2 chutney Sumac Glazed Pork Loin with apple raisin chutney Baked Pasta with beef, cheese, marinara and bechamel. GF and Vegan options available **BREAD DISPLAY** Molasses Glazed Pork Tenderloin |+\$2 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 |+\$4 PRICING Braised Brisket |+\$8 Salad | 1 entree | 1 side | bread | \$20 per person Herb Rubbed Beef Tenderloin |+\$12 Salad | 1 entree | 2 sides | bread | \$22 per person Vegetable Paella vegetarian take on a classic Spanish Salad|2 entrees|1 side|bread|\$26 per person Salad|2 entrees|2 sides|bread|\$28 per person dish|+\$2 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!

OUNTESSENTIAL DINNER

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PLATED DINNER MENU | THIS MENU IS FULLY CUSTOMIZABLE

SALADS | SMALL PLATES | SOUPS

SALADS

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 Sumac Glazed Pork Loin Chickpea pilaf, feta, butter braised microgreens

SOUPS

Lemon Chickpea White bean and Spinach **Tomato Bisque** Southwestern Pumpkin

ENTREES

CHICKEN

Little Gem Salad Fennel, radish, basil, yogurt dressing and 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

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 guinoa Roasted Butternut Squash Rings with lentils Gnocchi with mushroom and sherry ragout



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!

OUR LAVISH LUNCH



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|\$17 per person Shoyu Chicken Breast Sesame Noodles 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|\$16 per person Greek Salad Sliced Chicken Breast Focaccia Bread

Menu #6|\$16 per person Baked Ziti or Lasagna (can be gf/vegan) Garden Salad Focaccia Bread

Menu #5|\$16 per person Buffalo Chicken Sandwich Coleslaw Chips Menu #7|\$15 per person Beef, Chicken or Vegetarian Chili Sour cream, cheese, crackers, chopped onion and hot sauce Cornbread Coleslaw

Snack Box|\$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.

TRADITIONAL BOXED LUNCHES

OUR

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BOXED LUNCHES | pick 2 and build your own!

PICK-UP at Mainframe Studios | 900 Keosaugua 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 Traditional Potato Salad red potatoes with celery, hard 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 buttermilk dressing 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 beans, herbs and mustard vinaigrette 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

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

Israeli Couscous Pilaf pearl couscous, cucumber, feta, tomato, white beans, red onion and oregano vinaigrette Iowa Potato Salad roasted baby potatoes, bacon, corn, soy

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

Cookies | \$1.50 each Bars | \$2.50 each 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.

OUR SIGNATURE STATIONS

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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

Guacamole Herb/Lime Slaw Cotija Cheese Pickled Onions Refried Beans Spanish Rice Peppers and Onions 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

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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

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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

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

MEATS

14hr Pork Iowa 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

Hummus with crudités Meatballs sweet and sour beef meatballs, triple pork with paprika aioli or lamb meatballs with tahini yogurt dip Salmon Rillette sour cream, dill, house smoked salmon SpinArt Dip classic cream cheese, artichoke and spinach dip Boursin Cheese Platter garlic herb cream cheese with crudités and crackers Tortilla Chips and Salsa Muhammara roasted pepper and walnut dip Roasted Onion Dip Blue Cheese Cheesecake Shrimp Cocktail jumbo shrimp with cocktail sauce

Cocktail Sandwiches:

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!

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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 dani 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

Breakfast Pastry muffins, quickbreads, scones, breakfast
cookie, cinnamon rolls, pecan rolls, morning buns, fruit danish,
croissant pain au chocolat, kolacheThis 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

Reference our **BEVERAGES** page for information on our drink stations:

Bloody Mary Bar Mimosas Bellini

BAKERY Desserts Pastries Bread



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 Cinnamon Rolls Assorted Muffins Caramel Pecan Rolls Pumpkin Bread Apple Cake Cinnamon Coffee Cake Banana Bread **Lemon Blueberry Bread** Almond Bostok **Everything Seeded Cream Cheese Buns Caramelized Onion Mini Quiche Craquelin Brioche Buns Brown Butter Financiers** Madeleines **Seasonal Fruit Galettes Assorted Kolaches** 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

FILLINGS & FROSTINGS

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

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 the tangerine food company BRINGING PASSION TO THE TABLE SINCE 2007