



Tastefully Yours
Atlanta, Ga.

Taking aircraft catering to new heights.



Tastefully Yours

Atlanta, Ga.

SERVICING:

■ ATL ■ PDK ■ FTY ■ LZU ■ RYY ■
■ FFC ■ MGE ■ GVL ■ ATH ■ VCP ■

24 hours a day / 7 days a week

3187 Corsair Drive, Suite 100, Atlanta, Georgia 30341

Phone 770-455-7002 ■ Fax 770-455-7004

www.tycatering.net

Introduction

Thank you for choosing Tastefully Yours for your aircraft catering needs. As our name suggests, all of our products are hand picked and delivered to you *tastefully* prepared and uniquely presented. Our experienced staff is delighted to accommodate any and all of your special requests as well as provide you with any of our wide variety of menu items. Please use our menu only as a guideline when ordering, and be assured that anything you request is possible.

Every order is special to us no matter how large or small. Our job is to make your flight as stress-free as possible. Let us know anything we can do to help you. We enjoy an open line of communication with our clients, so please feel free to call us. We are always happy to assist you, and we hope you enjoy our food as much as we enjoy preparing it for you.

Hours and Restrictions

We are open 7 days a week, 24 hours a day, including all holidays.

You will receive confirmation of your order via fax, phone, or e-mail. Confirmations will state delivery day, date, delivery time, aircraft numbers, delivery location, person placing the order, and person accepting the order.

Also, remember that all of our food is prepared from scratch, and some things require time to make. We ask that you give us as much time as possible so we can give you the finest quality. Remember, we care about every item we serve, and we will give you only the best.

Any order cancelled within four hours of the scheduled delivery time will be charged for the order.

Please note that, due to Georgia State Law, we are unable to sell or provide any alcoholic beverage. We can direct you to a local liquor store to purchase any items you might need.

Options Galore

All items in this menu may be ordered individually, *in combination(s)*, in bulk, on trays, in box lunches, or specially packaged to your specifications, i.e., seasonal, theme, ethnic, party, etc. Most menu items can be prepared as needed for dietary restrictions, i.e., sugar free, low fat, low salt, low carb, etc.

Payment

Payment may be made by any major credit card, or billed to your fuel bill at any of the FBOs in the greater Atlanta area. In some cases the catering can be directly billed to your home office.

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Produced by PFC Design. For more information, please email designbypfc@yahoo.com.

OUR GUARANTEE:

If your order is delivered to you 15 minutes later than the scheduled delivery time printed on the confirmation, then the entire order is free. You will not find yourself standing at the counter or having your passengers arrive before the food gets to you... We guarantee it!!! Unfortunately, this guarantee is valid only for orders placed more than 12 hours in advance.

Rising with the sun
Breakfast & Brunch





Vegetable Frittata

Eggs

Three Egg Omelets:

Limited only by your imagination

Breakfast Burrito with salsa

Breakfast Pizza – *our specialty*

Scrambled Egg Stuffed Potato Skins

Egg and Cheese Casserole

Deep Dish Quiche

Eggs, Egg Whites, or Egg Beaters served any style

Hearty Fillers

Made From Scratch:

Waffles, Pancakes, Blueberry Pancakes

French Toast

Breakfast Frittata

Crepes

Crepes with Ham and Asparagus

Strawberry Crepes with Whipped Cream

Chicken Divan Crepes with Cheddar Cheese Sauce



Pancakes



*Scrambled Egg
Stuffed Potato Skins*



Waffles



*Strawberry Crepes
with Whipped Cream*

Special Requests Always Welcome

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Rewriting the classics

Sandwiches



Boxed Lunch



Asian Wrap



Wraps with your choice of filling



Cuban Sandwich



Tangy and Sweet Roast Beef Wrap

Dijon mustard, horseradish and pineapple add a great zing to the ordinary roast beef wrap.

Roast Beef and Blue Cheese Wraps

Horseradish spread seals this wrap of shredded red cabbage, celery and basil combined with thinly sliced roast beef and Maytag blue cheese.

Thai Cashew Chicken Wraps

Mandarin sesame-ginger dressing and Thai chile sauce are unifying elements for sliced chicken breast, cashews, avocado, lettuce, tomato and sprouts.

Turkey, Bacon and

Kavarti Stuffed Sandwich

A nice change, this sandwich is created in a hollowed out round bread loaf and cut into a thick wedge.

Cuban Sandwich

Ham, turkey, swiss cheese, pickles, mustard, mayonnaise on grilled Ciabatta bread.

Mary M's Turkey Sandwich

Thinly sliced apples, double cream brie and thinly sliced turkey on pumpkinnickel bread.

Grilled Ham and Gouda Sandwiches

With frisée and caramelized onion.

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Filet Mignon Sub

Sweet grilled Balsamic onions, bell peppers and provolone are served on a grilled sub roll.

Grown-Up Grilled Cheese

Granny Smith apples, mustard, bacon and melted cheddar on country wheat bread.

Caprese

Garden fresh ripe tomatoes, layered with buffalo mozzarella and fresh basil on a fresh baguette. Served with choice of pesto or balsamic dressing.

Savannah Shrimp Salad

Diced green apples and shrimp blended in a dressing of chutney and sour cream.

Mediterranean Veggie and Hummus Sandwich

On sunflower seed bread.

Tom Turkey

Boned sliced turkey, herb stuffing, and cranberry sauce on eight grain bread.

Fried Chicken on Ciabatta

With bread and butter pickles and garlic mayonnaise.

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Filet Mignon Sub



Caprese



Savannah Shrimp Salad



Tom Turkey Sandwich



Making an entrance

Salads





Endive, Stilton and Walnut Salad

Spinach and Asparagus Salad

With raspberry vinaigrette.

Caesar Salad

Crisp romaine leaves torn, then tossed with fresh grated parmesan and homemade croutons. May be served with the addition of chicken, filet of beef, grilled vegetables, or shrimp. Our creamy dressing is served on the side.

House Garden Side Salad

With your choice of dressing.

Caprese Salad

Fresh buffalo mozzarella and vine ripe tomatoes sandwiched with fresh basil leaves. Your choice of pesto or balsamic vinaigrette creates the perfect blend.

Antipasto Caesar

Crisp romaine leaves torn, then tossed with fresh grated parmesan and homemade croutons. Skewers of salami, pepperoni and cheese accompany the salad.

B.L.T. Wedge Salad

Spinach and Asparagus Salad



B.L.T. Wedge Salad



Caprese Salad



Antipasto Caesar



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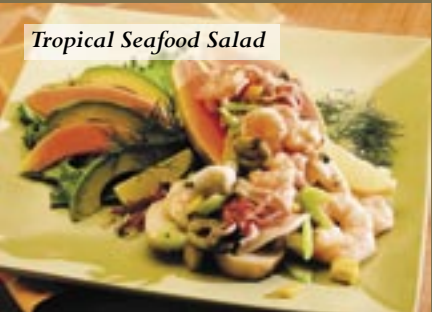
Salad Nicoise



Sea Scallop Salad

A salad of radicchio, endive, watercress and mixed greens are host to buttery spicy scallops coated with rice vinegar and toasted sesame oil dressing. Cold Cucumber sauce is served on the side.

Tropical Seafood Salad



Salad Nicoise

Traditionally prepared with fresh grilled yellow fin Ahi tuna. A complete meal of potatoes, whole green beans, hard boiled egg, tomato wedges and Niçoise olives. The dressing is freshly made with hand-picked herbs and extra virgin olive oil.

Southwestern Cobb Salad

A new spin on an old favorite. A combination of blackened chicken and andouille sausage, avocado, cheddar, tomato, egg and onion presented together on a bed of lettuce. Traditional Cobb Salad is also available.

Southwestern Cobb Salad



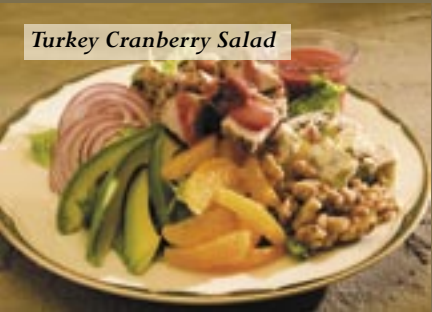
Tropical Seafood Salad

Calamari, shrimp, scallops, green olives, avocado, celery, and mango and papaya sauce served in a papaya boat.

Turkey Cranberry Salad

Baked herb-coated turkey tenderloin cut into chunky slices, served with navel orange sections, avocado, red onions, Roquefort cheese, and walnuts. Cranberry vinaigrette served on the side.

Turkey Cranberry Salad



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Filet Mignon Salad



Spinach and Mushroom Salad with Warm Bacon Dressing

Your Choice of Grilled Shrimp, Sliced Beef Tenderloin or Plump, Juicy Grilled Chicken.

Filet Mignon Salad

A bed of Arugula and baby greens holds a generous portion of filet mignon cut into strips, sliced red onion, sliced button mushrooms, and sun-dried tomatoes. Dressing is a tangy sun-dried tomato vinaigrette.

Fajita Beef Salad

Tenderloin and grilled bell pepper over mixed greens with beefsteak tomato wedges and slivered red onion.

Thai Beef Salad

The secret is the dressing made with mint, thai basil, and cilantro as it coats Boston lettuce, cucumbers, bell pepper slices, sweet onions and grilled flank steak.

Salad Sampler

A generous portion of chicken, tuna, and egg salad on a bed of leafy greens with tomato wedges, cucumber, olives, and a fruit kabob garnish. Rolls and butter served on the side.

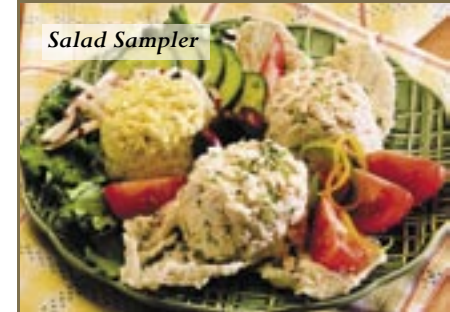
Fajita Beef Salad



Spinach and Mushroom Salad



Salad Sampler



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Indulge your imagination
Appetizers and Samplers





Canapes

Appetizers and Samplers ■ ■ ■ ■ ■

Tini Cocktails

Served in individual martini glasses. You may select: margarita shrimp or Alaskan king crab salad or lobster cocktail.

Vegetable Crudité

With your choice of dipping sauces.

Imported and Domestic Cheese Board

With a minimum of six varieties of cheeses, you are bound to find something to indulge your taste buds. Gourmet crackers, Lavosh or French bread provided.

Fresh Fruit Display

Succulent fruit assortment beautifully arranged on silver trays with cascading grapes and berries.

Assorted Canapés

Our attention to detail makes this one of our most requested specialties. Ask for descriptions of our numerous varieties.

Louisiana Pan-Fried Crab Cakes

With bell pepper butter sauce.

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Tini Cocktails



Vegetable Crudité



Imported and Domestic Cheese Board



Fresh Fruit display



Chairman's Plate



Chairman's Plate

Sliced tenderloin, sliced stuffed chicken complete with three jumbo shrimp and cocktail sauce, one salad and fruit of the season. Homemade roll and butter served on the side.

President's Plate



President's Plate

Sliced beef tenderloin, sliced grilled chicken breast served on green leaf lettuce, accompanied by raspberry vinaigrette marinated asparagus spears with sliced fresh tomatoes, one salad and fresh fruit. Roll and butter served on the side.

Chicken Finger Sampler



Chicken Finger Sampler

Three crispy chicken fingers, three grilled chicken strips with a ramekin of bacon honey mustard dip, deviled egg, and crudité with your choice of dip.

Assorted Light Hors d'Oeuvres



Assorted Light Hors d'Oeuvres

Includes: horseradish stuffed snow peas, tiny tomatoes with caramelized black pepper bacon, prociutto-wrapped asparagus deep fried in sesame crust, and Roquefort wrapped grapes.

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Assorted Hors d'Oeuvres with Seafood



Deluxe Seafood Platter

An extravagant display of seafood prepared to perfection. The platter includes a jumbo broiled lobster tail, six boiled or grilled shrimp, Alaskan king crab meat pulled from the shell, snow crab claws, grilled salmon filet with fresh lemons, cocktail sauce and rémoulade.

Shrimp Cocktail



Shrimp Cocktail

Six plump and freshly steamed or fire grilled jumbo shrimp served with lemon, cocktail sauce and rémoulade.

Finger Sandwich Sampler

Turkey, tuna, and egg salad sandwiches preplated with vegetables and dip, assorted cheeses and crackers.

Deluxe Seafood Platter



Assorted Hors d'Oeuvres with Seafood

Choice of grilled or boiled shrimp; ham rolls; chicken fingers; prosciutto or tenderloin-wrapped asparagus; BLT tomatoes, Roquefort grapes or pork, chicken, or beef satay. Sauces include: cocktail or rémoulade, honey mustard, or barbeque sauce, peanut sauce or Hoisin ginger.

Hors d'Oeuvres

A selection too bountiful to list. Please ask for suggestions of both hot and cold.

Finger Sandwich Sampler



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Singapore Style Beef Kabobs

Entrees

A Selection of Beef and Veal

Sliced London Broil

Beef Filet Mignon

Fire-grilled bacon wrapped with blue cheese.

Filet of Beef

With shallot parsley crust and cabernet sauce.

Singapore Style Beef Kabobs

Grilled French Boned Veal Chop

Veal Marsala

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Beef Filet Mignon



Veal Chop



Veal Marsala





Stuffed Lobster Tail

A Selection of Shellfish and Seafood

Lobster Pot Pie

Crab Stuffed Shrimp

Served over rice with basil cream sauce.

Pan Seared Scallops

With saffron cream sauce.

Seared Yellow Fin Tuna

With wasabi and sesame crust.

Filet of Salmon

Glazed with pesto hollandaise sauce.

Rainbow Trout Stack

Sea Bass

Served with citrus salsa and confetti rice.

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Lobster Pot Pie



Pan Seared Scallops



Rainbow Trout Stack



Steamed Sea Bass with Citrus Salsa





Atlanta Chicken Supreme

A Selection of Poultry and Game

Atlanta Chicken Supreme

Boneless skinless chicken breast wrapped around a zesty cream cheese filling and rolled in pecan dust. Served with a peach brandy sauce.

Chicken Piccata

Chicken Mornay

Chicken Gordon Blue

Vidalia and Tomato Baked Chicken Breast

Chicken Wellington

Breast of chicken stuffed with wild rice, wrapped in puff pastry and served with red currant sauce.

Buttermilk Soaked Double Dipped Fried Chicken

Medallions of Duck Breast

With a maple mustard cream sauce.

Chicken Cordon Blue



Chicken Piccata



Chicken Wellington



*Buttermilk Soaked Double
Dipped Fried Chicken*



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Lamb Chops

A Selection of Lamb and Pork

Mustard and Herb Crusted French Boned Lollipop Lamb Chops

Turkish Style Lamb Burgers
With walnut sauce.

Succulent Hoisin Pork Medallions
Served with fried rice.

Marinated Pork Medallions
Served with Vidalia onion sauce and cherry chutney.

Pancetta Wrapped Pork Tenderloin
With caramelized red onion confit.

Lamb Chops with Raspberry Chipotle
Hoisin glazed pork tenderloin with potato latke.

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Lamb Chops with Raspberry Chipotle



Hoisin Pork



Fruit Stuffed Pork Loin



Maple Glazed Pork Tenderloin





Smoked Salmon Ravioli

Pasta Preferences

Create your own menu from the selections of pastas and sauces below.

Sauces

Marinara

Meat Sauce Marinara

Alfredo

Fresh Italian Herb Pesto

Porcini Mushroom Sauce

Basil Cream

Vodka Sauce

Pastas

Ziti

Angel Hair

Spaghetti

Linguine – Spinach or Egg

Fettuccine – Spinach or Egg

Smoked Mozzarella Ravioli

Smoked Salmon Ravioli

Asparagus Ravioli

Tri-color Tortellini with Meat or Cheese

Vegetable Lasagna

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Chicken Parmesan



Pasta and Vegetables



Smoked Mozzarella Ravioli



Spaghetti with Meatballs



Reward your expectations
Vegetarian



Delight your senses
Soups





Hearty Beef and Vegetable Soups and Chili

Soups, Stews and Chowders . . .

A Sampling of Soups

Homemade Chicken Noodle

Hearty Beef and Vegetable

Minestrone

Tomato Basil

Black Bean Soup

Split Pea

Clam Chowder

Seafood Gumbo

Lobster Bisque

Butternut Squash Soup

Grand Mariner Cantaloupe Soup

Peach Soup

Gazpacho

Chicken Based Soups



Beef Based Soups



Cream Soups



Chilled Soups



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Praline Pecan French Toast



Southern Eggs Benedict



Fried Green Tomatoes



Crawfish Tini Cocktail



Southern Breakfast

Praline Pecan French Toast

Thick sliced baguette soaked in cinnamon vanilla custard, covered with a pecan praline topping, baked and served with pure maple syrup.

Southern Eggs Benedict

Over corn bread rounds or fried green tomatoes with shaved country ham.

Lemon Soufflé Pancakes

Light, fluffy and delicately flavored with fresh squeezed lemons, served with raspberry syrup.

Southern Appetizers

Fried Green Tomatoes

Served with roasted red pepper coulis and goat cheese crumbles.

Steak Bites with Bloody Mary Sauce

Beef tenderloin cubes caramelized with a Bloody Mary dipping sauce until medium rare, then skewered for dipping in a rich thick vodka tomato sauce.

Crawfish Tini Cocktail

Cajun Seasoned crawfish tails presented in a martini glass.

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Southern Salads

Georgia Peach and Chicken Salad

Mixed field greens with fried chicken, cheddar cheese, toasted pecans and sliced summer peaches.

Fried Green Tomato BLT Salad

Mixed salad greens layered with bacon, tomato and fried green tomato crowned with goat cheese. Served with an herb vinaigrette on the side.

Southern Entrees

Pecan Crusted Trout

Georgia mountain trout, lightly breaded in finely crushed pecans, and sautéed in extra Virgin olive oil.

BBQ Ribs Coated in Peach Chutney

Thick cut from the rack, these ribs are coated with a tomato chipotle BBQ sauce and peach chutney.

Savannah Lump Crab Cakes

Served with roasted corn cheddar grits and sautéed spinach.

Roasted Stuffed Quail

Served with cranberry wild rice, pearl onions, broccoli.

Southern Desserts

Pecan Pie, Peach Gobbler, Buttermilk Pie, Carrot Pecan Cake

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Fried Green Tomato BLT Salad



Roasted Stuffed Quail



Pecan Crusted Trout



Southern Desserts



Taste the culture

International Cuisine





Lobster Beggars Purse

International Cuisine ■ ■ ■ ■ ■ ■ ■ ■ ■ ■

Breakfast

German Baked Apple Pancake

Bacon and Egg Quesadillas

Enchiladas

Burittos

Ham and Cheese Scones

Quiche Lorraine

Appetizers

Vegetable Pot Stickers

Pan-fried or steamed with scallion soy dipping sauce.

Mediterranean Sampler

Presented with Stuffed Grapes Leaves, Baba ghanoush, Tabbouleh, Hummus, Olives, Marinated Eggplant, Feta, Balsamic onions, and Pita Bread

Indian Samosas with Apple Chutney

Lobster Beggars Purse

A savory crepe filled with lobster meat and sherry cream sauce, tied in a bundle with a chive

Assorted French Cheese and Pâté,

Served with Lavosh, Toasted Gourmet Bread Slices

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Mexican Breakfast Entrees



Vegetable Pot Stickers



Indian Samosas with Apple Chutney



Assorted French Cheese and Pâté



Seafood Salad



Entrée Salads

Seafood Salad

Fresh lobster, jumbo shrimp, colossal scallops and Alaskan king crab meat tossed together in a European cocktail sauce and served in a puff pastry scallop shell.

Duck Napoleon Salad

Peking Prepared duck with fresh pineapple, mango and red curry chili sauce layered with mixed greens and fried Wonton triangles.

Forest Mushroom Tart with Green Salad

An assortment of wild mushrooms and mascarpone cheese in a light crust served with a mixed green salad and a port wine vinaigrette.

Sandwiches

Rice Paper Wrap

with shrimp, cellophane noodles and vegetables.

Jamaican Jerk Chicken Sandwich

Served with mango sauce and grilled pineapple.

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Entrees

Stir Fry Shrimp and Vegetables

Fire Grilled Chicken over Fettuccine

with Basil Cream Sauce. Meat or fish may be substituted.

Roasted Garlic Risotto with Mushrooms

Spinach Gnocchi with Tomato Sauce

Steamed Fish in Banana Leaves

With fresh herbs and julienne vegetables.

Beef or Chicken Burritos

Pork Tamales

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Stir Fry Shrimp and Vegetables



Jamaican Jerk Chicken Sandwich



Fire Grilled Chicken over Fettuccine



Pork Tamales



Duck Napoleon Salad



Forest Mushroom Tart



Rice Paper Wrap with Shrimp



Just for fun
Kids corner





Specialty Shaped Pancakes

Kid's Breakfast

Mickey Mouse® Waffles

Circus, Teddy Bear or Heart Shaped Pancakes

Served with mini sausage links and pure maple syrup.



Piglets in a Blanket

Kid's Snacks

Piglets in a Blanket

Mini sausage links wrapped in pastry dough.

Rolled Cheese and Chicken Quesadilla

Sandwiches Shapes

Assorted deli meat, peanut butter or cheese sandwiches cut into theme or holiday shapes.

Grilled Cheese Sandwiches

Tea Party

Every child's dream. A tea set is provided with mini tea sandwiches, cheese straws, fondant covered petit fours and tea. A variety of tea sets available – plastic to Wedgwood.



Rolled Cheese and Chicken Quesadilla



Tea Party

Ask about our deluxe packaging for kid's meals!

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Kid's Entrees

Fried Chicken Fingers

Petite Beef Hot Dogs

Memom's Goulash

Ground beef in a rich tomato sauce and elbow macaroni.

Chicken Drumettes

Mini Corn Dogs

Spaghetti and Meatballs

Mini Hamburger Sliders

Macaroni and Cheese

Mini Pizza

Sent as a kit for the child to assemble or pre-made to heat and serve.

Kid's Desserts

Flowers, Worms and Dirt

A flower pot filled with crushed Oreo cookies and chocolate pudding "dirt", a flower shaped sugar cookie and gummy worms.

Painted Sugar Cookies

Fondant frosted sugar cookies are sent with food safe markers for the kids to decorate.

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Fried Chicken Fingers



Spaghetti and Meatballs



Flowers, Worms and Dirt



Deluxe Kids Meal Packaging





Single Serving Desserts

*A Sampling of
Our Single Serving Desserts*

- Cappuccino Slice
- Chocolate Overdose Slice
- Strawberries and Cream
- Tiramisu
- Individual Lemon Meringue Pie
- Pear Tarts
- Fresh Fruit Tarts
- Éclairs
- Mandarin Orange Napoleon

*A Sampling of
Our Deluxe Dessert Cart*

- Intensely Chocolate Mousse Cake
with Fresh Strawberries and Kiwi
- White Chocolate Mousse with Raspberry Filling
- German Chocolate Cake
- Lemon Torte
- Old-fashioned Red Velvet Cake
- Apple Strudel
- Assorted New York Style Cheesecake
- Turtle Cheesecake
- Amaretto Cheesecake
- Double Citrus Tart
- Home-baked Pies by request with notice
- Ice Cream, Sorbet by request

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Triple Chocolate Cake



Red Velvet Cake



*Black Forest, White Mousse
and Intensely Chocolate*



Cheesecakes



Crowning details

Special services



