



# Signature Dishes

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## Salads

### Greens

Rubbed kale	Delicate rubbed kale, tossed with red onion and parmesan or feta (omit cheese or substitute nuts for vegan dish)
Red Tuscan	Shredded summer squash and carrot with shaved parmesan on red greens with balsamic vinaigrette
Frisée & pear	Bitter greens and frisée with thinly sliced pear and shaved sharp cheese
Fruit & nut	Fresh and dried fruits with cinnamon-roasted pecans on greens
Classic Greek	Greens, topped with tomatoes, cucumber, avocado, feta, olives, & lemon dressing
Italian green	Greens topped with shaved carrots, red onions, red peppers, tomatoes, and olives
Grapefruit avocado	Spinach with grapefruit, fresh avocado dressing, and pistachios
Spinach & mushroom	Spinach topped with fresh mushrooms, crisp bacon, and bleu cheese

### Veggies

Root vegetable	Shaved fresh beets, carrots, and apples tossed with nuts and toasted walnut dressing
Italian succotash	Raw corn, tomato, cucumber, and chickpeas with fresh herbs in a lemon dressing
Fava beans & leeks	Fresh fava beans with sautéed leeks and green beans in a lemon dressing
Italian tomato	Tomatoes, cucumber, and onion, with fresh herbs and vinaigrette
Greek tomato	Tomatoes with feta, olive oil, and fresh herbs
Fresh mushroom	Baby bellas with fresh basil, sundried tomatoes, shredded parmesan and olive oil (substitute pignoli for a vegan dish)
Broccoli salad	Raw broccoli, raisins, apples, onions, and nuts with yogurt dressing
Shaved carrot	Carrots, apples, raisins, and nuts with a yogurt dressing

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Fennel with herbs      Shaved fennel with celery and fresh herbs in a lemon dressing  
Orange salad      Fresh orange, red onion, parsley, and kalamata olives

## Proteins

Southwestern black bean      Black beans, corn, tomatoes, and green onions tossed with a light spicy dressing  
Three-lentil      Black, green, and French lentils with crisp vegetables, fresh herbs, and spices  
Insalata caprese      Fresh mozzarella layered with tomato and basil with olive oil drizzle  
Nicoise      Tuna in lemon-herb vinaigrette, hard-boiled egg, steamed green beans, potatoes, and olives over greens  
Salmon with yogurt      Poached salmon with yogurt-mustard dressing and fresh basil  
Curry chicken      Chicken, apples, raisins, and nuts tossed in a light creamy curry dressing  
Chicken salad      Chicken, celery, onion, apples, raisins, and nuts tossed in a light creamy yogurt dressing  
Grilled chicken      A twist on classic chicken salad, made with herb-grilled chicken breast

## Fruits

Peach-verbena      Fresh peaches with lemon, verbena, and cognac  
Apple-bourbon      Apples, raisins, and nuts with sweet spices, maple syrup, and bourbon  
Watermelon-feta      Fresh watermelon, tossed with feta, cucumber, mint, and ouzo  
Asian pear      Asian pear with mint and lime  
Seasonal fruit      The best fruit of the season, tossed  
Mixed berry      Strawberry, blueberry, and blackberries, tossed

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## Hors d'Oeuvres

### Hearty

Beef filet	Sliced rare filet of beef with caramelized onions and red wine reduction on a bed of crisp lettuce
Grilled chicken	Sliced grilled chicken with parmesan and sundried tomato on a bed of crisp lettuce
Salmon salad	Grilled salmon with yogurt-mustard dressing or mango salsa on a bed of bitter lettuce
Grilled shrimp	Cilantro-lime or basil-lemon grilled shrimp
Shrimp cocktail	Pepper-lemon shrimp and cucumber skewers with house-made cocktail sauce
Bacon-wrapped dates	Medjool dates stuffed with feta and wrapped in bacon, roasted crisp
Keftedes	Greek herbed meatballs, served with fresh lemon
Boles de picolat	Spicy Spanish meatballs in tomato-red pepper sauce
Koupepia (dolmades)	Grape leaves stuffed with herbed, spiced beef or vegetables and rice
Baguette & Serrano	Garlic and fresh tomato-rubbed baguette topped with Serrano ham
Chicken tinga	Spicy chicken tinga atop mini arepas
Chorizo with mushrooms	Chorizo & mushrooms sautéed with herbs and sherry
Marinated manchego	Manchego cheese marinated in fresh herbs and oil
Potato bites	Shredded potatoes filled with sour cream and chives
Mini potato dauphinoise	Classic dauphinoise potatoes, made bite size
Cheese tray	Selection of hard and soft cheeses, artfully arranged with fruit and olives; add on meats, roasted vegetables, and baked savory treats for a heartier display
Wrapped olives	Stuffed olives wrapped in a savory crust

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Pigs in a blanket

Dogs in a hand-rolled cheddar biscuit crust

## Fresh flavors

Insalata caprese

The classic Italian salad in bite-size form – grape tomatoes with fresh basil and mozzarella

Asian pear apps

Asian pear with sharp cheese wrapped in bitter greens, with aged balsamic

Zucchini & feta

Shaved zucchini and fresh lemon stuffed with feta

Tuscan bean crostini

White beans with sautéed onions and sage on olive oil-toasted crostini, topped with tomato and olive oil

Mushroom crostini

Raw baby bella salad with fresh basil, sundried tomatoes, and shredded parmesan on olive oil-toasted crostini (substitute pignoli for a vegan dish)

Sweet potato crostini

Roasted sweet potato rounds, topped with chevre, pecan, and honey

Stuffed mushrooms

Baby bella caps stuffed with fresh basil, sundried tomatoes, and shredded parmesan (substitute pignoli for a vegan dish)

Roasted tomatoes

Roasted Campari tomatoes topped with shredded parmesan and fresh herbs

Vegetable tray

Grilled vegetables or fresh seasonal vegetables with choice of dips and dressings

Spreads and dips

Freshly made hummus, olive tapenade, aioli, guacamole, and others

## Savory baked goods

Mini quiche

Classic quiche with caramelized onions & sage in a delicate butter crust (other flavors available, please speak with the Chef)

Mini galettes

Fresh vegetables & herbs in olive crust, with or without cheese

Mini mushroom tart

Mushroom and leek with fresh herbs atop chèvre in a butter crust

Curry/savory pockets

Curried or savory vegetables wrapped in a butter or olive oil crust

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Spanakopita	Classic recipe of spinach, onion, and feta, wrapped in a phyllo crust (or hand-rolled butter dough); other flavors: piperopita (red pepper-feta), eliopita (olives and fresh herbs), tiropita (halloumi and fresh mint)
Chickpea fritters	Curry-spiced chickpea and corn dough, fried crisp
Mini pitticelle cucuzze	Italian zucchini fritters (alternative: red pepper fritters)
Mini lox fritters	Lox fritter with sour cream and dill
Savory muffins	Ham & cheese, spinach & feta, zesty cheese

### Tea sandwiches

Cucumber	Shaved cucumber with herbed lemon butter on white
Watercress	Watercress with herbed lemon butter on white
Egg salad	Egg salad with sage on onion roll
Asparagus	Steamed asparagus and hard-boiled egg on white
Brie	Brie & apple on baguette
Strawberry	Fresh strawberries and cream cheese on white
Lemon curd	Lemon curd & fresh berries on white
Italian tuna	Tuna with fresh vegetables in lemon vinaigrette on honey whole wheat roll
Chicken salad	Chicken salad (fruits & nuts or curried) on honey whole wheat roll
Caprese	Tomato, mozzarella, and basil on baguette
California vegetable	Fresh vegetables, avocado, and hummus on baguette
Roasted vegetable	Roasted vegetables on baguette
Smoked salmon	Lox with herbed butter on rye
Lox	Lox with cream cheese and cucumber on white
Seared beef	Beef with arugula and chèvre on multigrain

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## Mains

### Reds

Roast beef filet	Beef filet, with citrus, nutmeg, and pepper crust, finished with red wine gravy
Filet mignon	Filet mignon steaks seared, with mushrooms in a red wine reduction
Beef a la mode	Beef roast braised in red wine and vegetables
Prime steak	Prime cut steak with garlic-pepper rub, seared to taste
Coffee-rubbed steak	Steak marinated with a spicy coffee rub and grilled to perfection
Tamari-garlic flank steak	Flank steak marinated with a rich garlic-tamari sauce, grilled
Beef brisket	Beef brisket with caramelized onion in a rich gravy
Chocolate beef stew	Beef & vegetables stewed in red wine, finished with bitter chocolate
Lamb chops	Lamb chops with fresh rosemary and sage in a red wine reduction
Lamb a la moutarde	Herb mustard-cruste roast leg of lamb with a red wine gravy
Salisbury steak	Classic dish with mushrooms and onions in a red wine gravy
Pastitsio	Beef with fresh herbs, red wine, and sweet spices, layered with pasta and cheese, topped with bechamel sauce
Beef & black bean chili	Beef chili with black beans and lots of veggies (alternative flavors: vegan or pulled chicken)

### Whites

Roast pork medallions	Pork loin, stuffed with fruit and herbs, roasted with mushrooms and finished with red wine gravy
Cider pork roast	Pork pot roast with vegetables, apples, cider, and mustard
Pork skewers	Pork tenderloin with pineapple, red onion, and red peppers

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Mediterranean rabbit	Rabbit braised in white wine, lemon, and fresh herbs, finished with feta and olives (variation: substitute chicken or Cornish hens)
Herb-grilled chicken	Grilled chicken marinated with herbs and lemon or wine
Citrus-grilled chicken	Grilled chicken in house-made citrus-herb marinade
Chicken shawarma	Grilled chicken with aromatic spices, herbs, and citrus
Roast chicken	Chicken roasted with apples, carrots, and fresh herbs
Coconut chicken	Chicken and vegetables with pineapple in a milk coconut sauce
Pulled chicken	Pulled chicken with a sweet and spicy sauce
Southern fried chicken	Spicy chicken, deep fried
Chicken cutlets or fingers	Lightly breaded chickens with Italian seasoning, sautéed in olive oil
Psidou	Chicken pieces roasted with potatoes, tomatoes, onions, and lemon
Sausage and peppers	Italian sausage grilled with peppers and sweet onions
Glazed sausage & beans	Smoked sausage and apples with green beans in hard cider glaze
Bacon-cheddar quiche	A rich quiche full of bacon and cheddar cheese in a delicate butter crust
Torta rustica with pancetta	Zucchini, onion, ricotta, and pancetta in an olive oil crust

### Fish

Poached salmon	Salmon filet poached in white wine, finished with fresh basil and honey-mustard yogurt dressing
Salmon & asparagus	Salmon baked with asparagus in a lemon-butter sauce
Tilapia & mango	Spiced tilapia with fresh mango-red pepper salsa (variation: grilled salmon)
Tilapia & champagne	Tilapia sautéed with sweet onions and garlic in champagne
Cilantro-grilled shrimp	Shrimp in cilantro and fresh lime, grilled to perfection
Shrimp scampi	Shrimp with garlic, white wine, and herbs in a lemon-butter sauce

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Lobster mac-n-cheese

Rich version of the original, loaded with lobster meat

## Vegetarian

Pasta e melanzane

Penne with a fresh eggplant-tomato sauce, topped with fresh mozzarella and shredded basil

Pasta with cashew "ricotta"

Pasta with vegan cashew "ricotta," spinach, and red peppers

Pumpkin mac-n-cheese

Baked macaroni with vegan pumpkin-sage sauce and crumb crust

Curried vegetables

Fresh vegetables & chickpeas in a mild curry, with yogurt

Butternut & chickpeas

Butternut squash, chickpeas, sweet onions, and sherry

Ratatouille tian

Eggplant, zucchini, and tomato baked with Herbes de Provence

Onion-sage quiche

Classic quiche with caramelized onions & sage in a delicate butter crust  
(variations: substitute vegetables or meat for cheese)

Kalamata-feta quiche

Kalamata olives, feta cheese, and eggs in a delicate butter crust

Spanakopita pie

Variation of the classic recipe of spinach and feta, wrapped in a butter crust

Spanakopita

Classic recipe of spinach, onion, and feta, wrapped in a phyllo crust  
(variation: hand-rolled butter crust instead of phyllo)

Other flavors: piperopita (red pepper-feta), eliopita (olives and fresh herbs), tiropita (halloumi and fresh mint)

Mushroom tart

Mushroom and leek with fresh herbs atop chèvre in a butter crust

Torta rustica

Zucchini, onion, and ricotta in an olive oil crust

Galettes

Vegetables, with or without cheese, in a delicate olive oil crust (varies seasonally; vegan possible)

Giant beans

A version of the classic Greek dish with carrots, tomatoes, and onions

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## Vegetables

Mediterranean	Steamed seasonal vegetables, finished with olive oil and lemon
Roasted vegetables	Roasted seasonal veggies: peppers, zucchini, eggplant, asparagus
Sicilian eggplant	Seared eggplant with tomato sauce and parmesan cheese
Roman eggplant	Eggplant with fresh tomato and fresh mozzarella, roasted
Italian asparagus	Steamed asparagus finished with butter and crumbled egg
Italian cauliflower	Cauliflower roasted with tomatoes, lemon, and capers
Roasted Brussels sprouts	Sprouts roasted in olive oil & sea salt (variation: add bacon, apples, & nuts)
Braised roots	Braised carrots, turnips, and parsnips with honey-citrus reduction
Orange-ginger carrots	Braised carrots and fresh ginger in orange reduction
Honey-glazed carrots	Carrots glazed with honey and butter
Roasted winter squash	Roasted winter squash with aromatic spices and cranberries
Braised greens	Gently braised leeks or bok choy
Glazed turnips or parsnips	Turnips or parsnips and apples glazed with honey
Roasted beets & greens	Roasted beets tossed with sautéed beet greens
Corn & spinach	Fresh corn off the cob with spinach and red peppers
Greek peas or beans	Green peas or beans with tomatoes and onions
Cucumber & mint	Cucumber with fresh mint in a yogurt-lemon dressing
Jicama spears	Crisp jicama tossed with fresh cilantro, lime, and chile
Kohlrabi with mint	Raw kohlrabi with mint and lime
Wilted cabbage	Fresh cabbage with citrus vinaigrette
Stuffed portabellas	Portabellas stuffed with Mediterranean quinoa
Flash pickles	Flash herb-pickled cauliflower and carrots or tsukemono

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## Sides

Potatoes dauphinoise	Thinly sliced golden potatoes, layered with cheese and butter
Whipped potatoes	Rich and creamy classic with yellow or sweet potatoes
French mashed potatoes	A richer, creamier take on classic mashed potatoes
Roasted potatoes	Herb-crusted roasted potatoes with sweet onions
Roasted new potatoes	Baby potatoes roasted with olive oil
Roasted sweet potatoes	Sweet potatoes roasted with sweet spices and a hint of maple syrup
Savory bread pudding	Bread pudding with apples, celery, onions, and bacon
Classic stuffing	Toasted bread baked with bacon, apples, onions, and fresh sage
Wild rice	Steamed rice with roasted nuts and dried cranberries
Rice with fruit & nuts	Brown rice with fresh and dried fruits and nuts
Rice with peas	Brown rice with sweet onions and peas sautéed in butter
Coconut rice	Brown rice, cooked with coconut milk
Ginger-sesame noodles	Buckwheat or black bean noodles with ginger-sesame dressing
Chile-ginger toast	Baguette slices toasted with fresh chile, ginger, and white cheese
Mediterranean quinoa	Quinoa with fresh basil, tomatoes, raisins, and toasted pine nuts
Quinoa tabouleh	Quinoa with fresh parsley, tomatoes, & cucumbers in a lemon vinaigrette
Italian pasta salad	Pasta with fresh herbs & vegetables, pignoli or reggiano, in lemon vinaigrette
Herb-potato salad	Potatoes with celery, onions, and fresh herbs in a lighter yogurt dressing
Potato-egg salad	Traditional potato salad with egg, celery, and onions
Potato with lemon	Potato salad with mint and lemon vinaigrette
Baked beans	Traditional, slow-baked recipe with slab bacon or vegan
Pitticelle cucuzze	Italian zucchini fritters (variation: red pepper fritters)

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Corn fritters	Fresh corn off the cob and corn flour fritters
Lox fritters	Lox fritter with sour cream and dill
Breads	Assorted rolls, breads, biscuits, and muffins, including stuffed breads
House-made croissants	Made-from scratch, traditional recipe butter croissants and pain au chocolate
Danish	Hand-rolled dough layered with butter: lemon-cheese, ricotta-cinnamon, or apple



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## Soups

<i>Cream of mushroom</i>	<i>Mushrooms with thyme and white wine, traditional or vegan</i>
<i>Vichyssoise</i>	<i>Creamy potato-leek soup, traditional or vegan</i>
<i>Red lentil</i>	<i>Red lentil stew with sweet potato, carrot, apples, and gentle spices</i>
<i>Butternut squash</i>	<i>Creamy soup, curry or sweet flavor (made with or without dairy)</i>
<i>Carrot ginger</i>	<i>Carrot, squash, ginger, and sweet spices</i>
<i>Chicken soup</i>	<i>Classic chicken soup with fresh herbs and wine</i>
<i>Spring minestrone</i>	<i>Light spring minestrone with turkey meatballs</i>
<i>Vegetable stew</i>	<i>Seasonal vegetables in a hearty stew</i>
<i>Tomato with croutons</i>	<i>Thick tomato soup with freshly toasted herbed croutons</i>
<i>Cold tomato soup</i>	<i>Tomato, sweet onion, carrot and fresh herbs, served chilled</i>
<i>Gazpacho</i>	<i>Traditional tomato, cucumber, and onion cold soup</i>
<i>Green gazpacho</i>	<i>Honeydew, cucumber, jalapeno, and onion cold soup with lime</i>
<i>Corn chowder</i>	<i>Fresh, creamy corn soup with potatoes and onions</i>
<i>Three sisters chowder</i>	<i>Fresh corn chowder with squash, chickpeas, and cilantro</i>

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## Desserts

### Cakes and tortes

Chocolate truffle cake	Dense chocolate cake, filled with whipped milk chocolate ganache, covered in dark chocolate ganache
White chocolate truffle cake	Rich vanilla cake, filled with whipped white chocolate ganache, covered in white chocolate ganache
Chocolate-raspberry torte	Dark chocolate-almond flourless cake, filled with fresh raspberry sauce, covered in dark chocolate ganache and fresh raspberries
Chocolate-caramel torte	Dark chocolate-almond flourless cake, covered in dark chocolate ganache and fresh caramel sauce
Turtle cake	Fudgy chocolate cake covered in pecans, fresh caramel sauce, and dark or milk chocolate ganache
Chocolate cloud cake	Flourless, fallen soufflé cake filled with whipped cream
Summertime cake	Light vanilla cake with rich fudge or vanilla buttercream icing, wrapped in toasted almonds
Strawberry cake	Moist cake flavored with fresh strawberry puree (alternative flavor: blueberry)
Red velvet cake	Classic red velvet with vanilla cream cheese frosting
Banana Foster cake	Banana-rum cake with caramel cream icing, topped with cognac caramel sauce
Triple lemon cake	Lemon cake, filled with lemon curd, iced with lemon buttercream
Vanilla Bundt cake	A rich and dense version of the classic Bundt cake
New York cheesecake	Cheesecake with a hint of lemon and fruit topping or whipped cream
Cherry vanilla cheesecake	Cheesecake with vanilla, topped with fresh cherry sauce
Salted caramel cheesecake	Vanilla-caramel flavored cheesecake, with fresh salted caramel sauce
Lemon cheesecake	Lemon cheesecake with fresh lemon curd

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Fudge cake	Dark chocolate cake with a vanilla meringue buttercream icing
Carrot cake	Spice-carrot cake with lemon cream cheese icing
Cherry vanilla cake	Light vanilla cake filled with fresh cherry sauce
Raspberry vanilla cake	Light vanilla cake filled with fresh raspberry sauce
Oatmeal spice cake	Spice cake with vanilla glaze, vanilla cream icing, or white chocolate ganache
Fudge-mint cake	Fudge cake with mint cream icing, wrapped in dark chocolate
Cappuccino cake	Chocolate-cinnamon cake, coffee cream icing, and dark chocolate accents
Classic white cake	Light and fluffy white cake with creamy white icing
Angel food cake	Vanilla or chocolate, light and fluffy
Berry shortcake	Classic dessert built with fresh berries and cream and very short cake or individual shortcake flowers
Salted caramel cake	Salty and sweet, with a rich vanilla flavor
Chocolate-berry cake	Fudgy chocolate cake topped with fresh berries and chocolate sauce

### Pies and tarts

Lemon meringue pie	Intense fresh lemon filling with light meringue in a butter crust
Key lime pie	Tart fresh lime custard in cinnamon-oatmeal crust
French silk pie	Rich chocolate cream custard with whipped cream in a butter crust
Strawberry tart	Fresh strawberry tart with crème fraiche or whipped cream
Lavender crème tart	Lavender-infused vanilla egg crème in a sweet butter crust
Lemon curd tart	Fresh lemon curd in an almond tart crust
Apricot tart	Fresh apricot over honey cream in an almond crust
Blueberry cream pie	Crème anglaise topped with fresh blueberries and blueberry sauce
Fresh mango pie	Fresh mango smothered in a rum glaze in a butter crust

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Fruit pies	Apple, cherry, blueberry, or peach in a butter crust
Fruit crumbles	Apple, cherry, blueberry, or peach covered in oatmeal-nut crumble
Pumpkin pie	Classic spiced pumpkin pie
Maple pecan pie	Sweet & rich pecan pie with maple syrup custard in a butter crust
Easter pie	Italian ricotta-citron pie, a classic Easter dessert

### Specialty desserts

Cherry clafoutis	Fresh cherries baked into a thick vanilla custard, topped with crème fraiche
Tiramisu	Classic recipe with Marsala wine, marscapone cheese, and fresh-made, espresso-soaked lady fingers
English trifle	Sherry-soaked sponge cake with fresh raspberry sauce, sliced pear, vanilla-egg crème, and whipped cream
Plátanos calados	Plantains simmered in brown sugar-cinnamon syrup
Baklava	Spiced nuts in buttered phyllo dough with honey-spice syrup
Cookie tray	Assorted all-butter cookies
Bar cookie tray	Brownies, blondies, citrus squares, almond dreams or pecan toffee bars
Fruit salad	Fresh seasonal fruit with whipped cream or yogurt dressing
Truffles	House-made truffles: dark chocolate ganache, milk chocolate-hazelnut, white chocolate-citrus, and white chocolate-raspberry
Chocolate mousse	The classic dessert in dark chocolate, white chocolate, milk chocolate, or white chocolate-mint
Mango flan	Mango egg custard, topped with fresh mango

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Traditional Wassail	Warmed cider, lemon, and fruit juice with spiced syrup
Mulled cider	Cider simmered with spices
Coconut lime ice	Sweetened coconut milk with fresh lime
Mojito limeade	Muddled mint and fresh lime with sparkling water
Fresh lemonade	Fresh squeezed and not too sweet