

Talula's Sweets and Cookies

Tiny Tarts: \$2.25 each - dozen minimum per type

Dark Chocolate with whipped cream

Seasonal Fruit with Creme de Patisserie

Lemon Beehive- Lemon Curd with Italian Meringue

Seasonal Fruit Cobbler with a brown sugar crisp topping

Cookies: \$1.50 each- dozen minimum per type

Cream Puffs, chocolate glazed with Diplomat Cream

Chocolate Pecan Cookies

Oatmeal Raisin

Peanut Butter

Almond Macaroons

Raspberry Shortbread

Blondies & Brownies

Gingersnaps

Vanilla Crescents

Mixed Holiday Cookies

Our Surprise Selection packed in a box for eating or gift giving. \$16/dozen

Small Breakfast Pastries-\$2 each-dozen minimum per type

Croissants - Classic, Chocolate, Almond

Apple Turnovers

Lemon-Ginger Scones

Blueberry Scones

Raspberry Lemon Scones

Apple Cinnamon Scones

Ham and Vermont Cheddar Scones

Gourmet Cupcakes: Regular \$3.50 Small \$2.50

Carrot Cupcakes with Cream Cheese Icing

Lemon Curd Filled cupcakes with Italian Meringue Buttercream

Dark Chocolate Cupcakes with Milk Chocolate Buttercream

Vanilla Cupcakes with Vanilla Buttercream

Location

102 West State Street
Kennett Square, PA
19348
610-444-8255
www.talulastable.com

Philadelphia Magazine-Best of Philly
2009-Best Cheese Shop
2007-Best Gourmet Market

Talula's Table

Our Catering Menu.

options for parties of
10 through 100.

Our fresh, custom work is available with at least 72 hours notice, sometimes sooner.

All of our breads and pastries are baked here daily.

We are also glad to work with you on any custom idea or theme you may have.

We will pack your order in bakery boxes and disposable containers and trays unless you prefer to bring in your own trays and china.

Delivery, set-up, staff, rentals, and other services are available upon request.

FRESH.SEASONAL.LOCAL.ARTISAN



Catering Menu

Hors d'oeuvres

\$3.50 each / 1 dozen minimum per type

Crostini with Shaved Smoked Grass Fed Beef and Horseradish Sauce

Grilled Bruschetta with Fresh Mozzarella, Tomato Fondue, Basil, and Toasted Pine Nuts

Grilled Organic Salmon Salad with Creamy Cucumber Dressing and House Made Salt Crackers

Curried Lamb, Chicken, Beef, Shrimp, or Tuna Souvlaki on Skewers with Olive, Eggplant, and Peppers

Creamy Curried Shrimp Salad on Crisp Pita with Pickled Vegetables

Mini Smoked Fish, Pork, Chicken or Beef Taco's with Shredded Cabbage, Lime and Cilantro

Baby Crabcakes and Remoulade

Mini Crab Strudel in Crispy Brik Pastry with Saffron Remoulade

Hors d'oeuvres

\$3.00 each / 1 dozen minimum per type

Falafel with Cucumber and Yogurt

Herbed Gougere Puffs with House Smoked Natural Salmon Herb Cream

Indian Vegetable Samosa in Crispy Pastry

Little Smoked Salmon Tarts with Potato, Caviar, and Chives

Spanokopita in Phyllo with Spinach, Feta, and Pine Nuts

Rolled Shredded Natural Chicken Crepe with Wild Rice, Goat Cheese and Herbs

Rolled Exotic Mushroom Crepe with Camembert and Herbs

Handmade Pigs in the Blanket with Tangy Mustard Sauce

Celebration Cakes

- Lemon Poppy Seed Chiffon Cake with Lemon Lavender Buttercream: 8" \$38, 10" \$60
- Chocolate Butter Cake with milk chocolate ganache and chocolate buttercream 8" \$38, 10" \$58
- Vanilla-Brown Butter Cake filled with fresh cream and berries 6" \$24, 8" \$38
- Strawberry Shortcake: 8" \$40, 10" \$60 –filled with freshly whipped cream and strawberries
- Vanilla Chiffon Cake filled with lemon curd and vanilla buttercream 6" \$24, 8" \$36
- Classic Carrot Cake made with pineapple and coconut, cream cheese icing 6" \$24, 8" \$38
- Chocolate Decadence– with ultra dark Callebaut Chocolate Glaze: 6" \$32, 8" \$48
- Cheesecake with Lime Zest and Fresh Seasonal Fruit: 6" \$28, 8" \$38

Add Polka Dots, Stripes, Flowers, Writing, or any Theme Design – just ask us for ideas and pricing.

Create your own Celebration Cake

Any combination of Vanilla Bean Chiffon or Chocolate Butter Cake with Fresh Berries, Mousse, Nuts and Pralines, Lemon Curd, Candied Ginger, Poppy Seed, Lavender available.

6 inch cakes – serves 4-6 - \$24

8 inch cakes – serves 8-10 - \$38

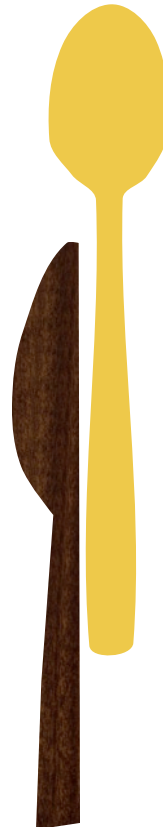
10 inch layer cakes – serves 16-24 - \$58

Wedding Cakes are also available.

Our three favorites are:

- Dark Chocolate Butter Cake filled layered with Milk Chocolate Ganache
- Classic Carrot Cake with Honey Cream Cheese
- Vanilla Chiffon with Lemon Cream.

Please set-up an appointment to talk to the Pastry Chef for more details. Handmade Custom Party Favors and Gift Baskets are all available!



Talula's Desserts

Loaf Cakes: \$12 each, serves 6-8

Carrot Cake with Honey Cream Cheese Icing
Lemon Pound Cake with Lemon Glaze
Caramelized Banana Bread Pudding with Dark Chocolate
Fresh Berry Bread Pudding
Lemon-Raspberry Sour Cream Cake with Lemon Glaze
Seasonal Fruit Crisp (Apple, Peach)

Seasonal Holiday Pies -

Double Crust Local Apple - \$30
Pumpkin Spice - \$28

Elegant Tarts

6 Inch \$18, serves 4-6
8 Inch \$28, serves 8-10

Rich Dark Chocolate with Whipped Cream and Fresh Berries
Fresh Fruit with Pastry Crème
Fresh Berries with Lemon Curd
Seasonal Crisp-fresh fruit topped with a brown sugar-almond

Talula's Cheese

Artisan Cheese Boards made with a variety of cow, sheep and goat cheeses with dried fruit, Baguette Chips, Seasonal Accompaniments, Sweet and Salty Nuts with or without Salami. All Cheese Boards are custom designed and weighed. Our Classic Collection is \$75 and serves 10-12 people

Talula's Breads

Assorted Mixed Dinner Rolls

1 dz. \$8.00

French Baguettes \$3.00

Multi-Grain Loaves or Baguettes \$4.00



Morning Offerings

great for meetings and brunches

Frittata (\$32) and Quiches (\$36) - serves 8
Smokey Ham, Onion, and Aged Cheddar
Market Vegetable
Smoked Salmon, Goat Cheese, and Fresh Herbs

Coffee on the Go Boxes \$20 – La Colombe coffee, tea, decaf

Fresh Fruit Kabob - \$2.25 each

Talula's Boxed Lunches & Salads

\$10 each- dozen minimum

-Individually packed in a Bakery Box which includes a Little Salad, a Pickle, a Talula's sweet, Spring Water and Utensils & a napkin

Sandwiches

Roast Beef, Swiss, Romaine, Tomato, and Horseradish Mayo on Brioche
Smoked Turkey and Bacon with Dijon~ Mayonnaise
Ham and Brie on Baguette with Dijon
"The Italian"
Mushroom, goat Cheese, and Pine nut, with Red Pepper
Ham and Vermont Cheddar, Romaine, Tomato, and Honey Mayonnaise
Roasted Eggplant, Goat Cheese, and Peppers on Focaccia with Arugula
Chicken Salad with Almonds and Grapes on Focaccia

Salads

Caesar - Parmesan, Croutons, and Romaine - Classic, Chicken or Salmon
Greek Salad - Greens, Feta, Roasted Pepper, Olive, Cucumber, and Red Wine Vinaigrette
Roasted Beet Salad, Candied Pecans, and Goat Cheese with Greens and Pecan Vinaigrette
Classic Cobb Salad with Red Wine Vinaigrette



Petite “Tea” Sandwiches

made on our House-made Bread & Buns \$3.5 each/ dozen minimum per type

- Roast Beef, Swiss, and Horseradish Crème
- Smoked Turkey BLT
- “The Veg” with Hummus and grilled veggies
- Portabella and Goat Cheese with Pine Nuts and Red pepper
- Smoked Salmon, Capers, Crème Fraiche
- Roasted Eggplant, Mozzarella or Feta, and Peppers
- Chicken Salad with Grapes, Almonds, and Celery
- “The Italian”
- Ham, Brie and Dijon
- Smoked Turkey and Gouda
- BLT
- Roasted Chicken Pesto and Mozzarella

Platters, Big Salads, and Entrées for Large Parties

3 Pounds or 8 Portion Minimum per Item (approximately 4 portions per pound)

Organic Chicken and Pasta Salad with Walnuts, Pecorino, and Basil Pesto. (\$14 per pound)

Roasted Beet Salad, Frisee and Citrus Vinaigrette. (\$14 per pound)

Wild Mushroom Salad with Porcini Pasta, Cherry Tomato, Frisee, and Herb Parmesan Dressing. (\$14 per pound)

Roasted Eggplant, Spinach, Feta, and Red Pepper Salad. (\$14 per pound)

Roasted Seasonal Market Vegetables. (\$14 per pound)

Old Fashioned Potato or Pasta Salad. (\$12 per pound)

Green Beans Salad with Almonds, Shiitake, and Frisee. (\$14 per pound)

Local Corn Succotash with our own Smokey Bacon. (\$14 per pound – Summer Season)

Asparagus Salad, Shaved Smoked Ham, and Leek Vinaigrette. (\$16 per pound– Spring Season)

Roasted Brussel Sprouts with our Smokey Bacon, Onion, and Maple Cider Vinaigrette. (\$14 per pound – autumn and winter season)

Confit Duck Salad with Hazelnuts, Frisee, and Dried Cherries (\$22 per pound)

Chicken Curry with Seasonal Vegetables, Basmati Rice and Toasted Cashews (\$12 per pound)

House Smoked Whole Natural Turkey (\$7.50 per pound – average 10-12 pound turkeys)

Natural Turkey Gravy (\$10 pint)

Poached Scottish Salmon Side with Crème Fraiche, Shaved Cucumber, and Sea Salt (\$22 per pound – approx. 5-8 lbs.)

Smoked Roasted Whole Beef Loin with Horseradish Crème (\$24 per pound - 6-8 pounds per loin)

Potato Gratin with Raclette Cheese - \$6 per portion

Mac and Cheese - \$7 per portion

Holiday Stuffing with Celery, Walnuts, Herbs - \$6 per portion

Lemon Glazed Organic Chicken Breasts (\$9 each)

Roasted Scottish Salmon Filet with Mustard Glaze (\$9 each)

Crisp Eggplant Rollups with Chard and Ricotta (\$5 each)

Mushroom Risotto (\$9 per person)

Asian Shrimp Salad with Buckwheat Noodles and Peanut-Soy Dressing (\$10 per person)

\$60 Roasted Garlic and Roasted Red Pepper Hummus Platter with Cucumbers, and our House-made Flatbread Chips (16 oz.)

\$65 Seasonal Market Vegetable Crudités with Bleu Cheese Dips

\$50 House-made Sausages with Mustard Sauce

