

VALERIE

confections

SAVORY PLATTERS

From weddings to afternoon teas, we offer a selection of savory bites perfect for your events. All our stationary platters are offered in three sizes to suit your party.



LOCALLY GROWN CRUDITES PLATTER

Seasonal selection of 8 varieties of roasted and raw vegetables, selection of 4 varieties of house-made pickles, selection of house made dips (includes hummus, romesco, green goddess, and ranch)

serves 10-15, \$100
serves 20-25, \$180
serves 30-35, \$260

CHEESE PLATTER

Selection of seasonal cheeses (cow, sheep, goat, and marinated feta), house-made preserves, toasted nuts, olives, seasonal fruits, dried fruits, crostini

serves 10-15, \$125
serves 20-25, \$225
serves 30-35, \$325

CHARCUTERIE PLATTER

Selection of cured meats & pates, variety of house-made pickles, mustards, olives, toasted nuts, dried fruits, crostini

serves 10-15, \$125
serves 20-25, \$225
serves 30-35, \$325

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DESSERT STATIONS

Create a beautiful dessert table from our large selection of chocolates, baked goods, and beyond. Choose from one of our customizable Dessert Stations, or select your own from our a la carte menu.



SMALL DESSERT STATION

serves 70-80 guests
2 tiered cake (6" & 9") from our cake menu
petits fours (2 flavors)
tartlets (2 flavors)
mini cookies (select 1 flavor)
truffle
toffee

MEDIUM DESSERT STATION

serves 100-120 guests
2 tiered cake (6" & 9") from our cake menu
petits fours (2 flavors)
tartlets (2 flavors)
truffles or bark (2 flavors)
toffees (2 flavors)
mini cookies (2 flavors)
dessert in cups

LARGE DESSERT STATION

Serves 150-175 guests
3 tiered cake (6", 9" & 12") from our cake menu
petits fours (4 flavors)
tartlets (3 flavors)
truffles or bark (3 flavors)
toffees (2 flavors)
mini cookies (2 flavors)
mini tea cakes (2 flavors)
dessert in cups (2 flavors)

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PETITS FOURS

Rose Petal
Ginger
Orange
Chocolate
Matcha
Mint

White Chocolate Lemon
Bittersweet Lemon
Cassis
Champagne
Lavender
Earl Grey

TARTLETS

Chocolate
Matcha

Lemon Curd & Berry
Vanilla Cream & Berry

MINI COOKIES

Durango
Gingersnaps

Chocolate Chip Fleur de Sel
Sugar

BROWNIES

Gluten Free
Mole
Blondie

MINI TEA CAKES

Almond
Lemon
Vanilla Bean

DESSERTS IN CUPS

Tiramisu
Chocolate Pudding

Fruit Panna Cotta
Tea Panna Cotta

TRUFFLES

72% Bittersweet
Black & Blue
Champagne
Salt
Moroccan Mint
Matcha
Stout

Liquid Caramel
Blushing Berry
Pepper
Jasmine
Earl Grey
Scotch
Smoke & Spice

TOFFEE

Almond
Orange
Mint
Pumpkin

Almond Fleur de Sel
Classic
Ginger
Hazelnut

CHOCOLATE BARK

Durango
Tangier

Citrus

CAKES *please see cake menu*



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FAVORS & WELCOME BOXES

We will work with you to create delicious customized welcome boxes and favors for your event. We can incorporate your logo or design on custom boxes, specialized ribbon, or on the chocolates themselves. Elegant and timeless, our gifts are sure to leave a lasting impression.



WELCOME BOXES

We offer boxes with our most popular confections, tea and preserves. We can also create a custom gift assortment for your guests, and arrange for delivery to hotels, homes, and venues.

Inquire regarding pricing

CHOCOLATE BOX FAVORS

2-3 Piece Favor Box, starting at \$8-9 each
Customization: logos on chocolates, boxes or hang tags.

Customization pricing dependant on artwork



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WHAT ARE YOUR HOURS?

Our 1st Street Location is open Monday through Saturday 10am to 6pm. Deliveries are available Monday through Saturday, and subject to availability. Pick ups may be arranged 7 days a week at our cafe locations in Downtown and Echo Park depending on the size of order.

WHAT IS THE ORDERING TIMELINE?

We request at least 30 days notice for catering orders; however we will try our best to accommodate last minute orders.

DO YOU DELIVER?

Catering deliveries require a \$150 minimum. Delivery charges are based on time, date, and delivery location. Delivery time and location can be changed up until 48 hours prior to scheduled delivery. If the driver is unable to deliver due to incorrect delivery address and must deliver to a new location, a second delivery charge will be incurred.

All orders are available for pick up from our 1st Street location during store hours free of charge.

CAN I MAKE CHANGES TO THE MENU AFTER PLACING MY ORDER?

Any changes to your order must be placed 2 weeks in advance.

WHAT IS THE CANCELLATION POLICY?

Cancellations must be made no later than 2 weeks prior to the event date.

DO YOU SET UP ONSITE?

We do offer dessert attendants for setting up, maintenance, cake cutting, and serving from the dessert table. Dessert service requires a minimum of 4 hours at \$30 per hour for each attendant.

HOW DO I PLACE AN ORDER?

Call us at 888-706-1408 or email info@valerieconfections.com to begin the ordering process. When you are ready to place your order, we require a 50% deposit, with the remaining balance due 1 week prior to the event date.

