





CATERED DESSERT SELECTIONS

Based on a 35 Guest Minimum:

DESSERTS CAKES, COBBLERS & CRISPS

Grandma Ida's Carrot Cake Mom's Oatmeal German Chocolate Cake White or Yellow Cake/fresh berry filling Apple or Rhubarb (in season) Crisp

\$5/guest per selection

SQUARES, BARS & BARKS

Coconut Magic Bars Pumpkin Cheesecake Squares/ginger snap crust Sea Salt Chocolate Bites Lemon Gingersnap Crème Sammies White Chocolate Peppermint Bark

\$5/guest per selection

INDIVIDUAL DESSERTS

Banana Cream Pie/shot glass goes chocolate cake/caramel sauce/peanut butter kiss Chocolate Raspberry Truffle/shot glass/chocolate cake/raspberry cream/fresh raspberry garnish Chocolate Crème/shot glass smooth chocolate cream/ brandied cherry/ sugared hazelnut Orange Cello Sponge/shot glass/orange liqueur/sponge cake/raspberry mousse/candied orange zest Russian Creme/sweet cream custard/seasonal berries/raspberry coulis Key Lime/shot glass citrus key lime custard/graham cracker crumble/whipped topping Strawberry & Fig Crostata/lemon panna cotta/balsamic syrup Café Bon Bon/chocolate espresso pot de crème/sweetened milk cream Lemon Lavender Pot de Creme/candied lemon peel Peanut Butter Pretzel Truffle/shot glass/peanut butter mousse/crushed pretzels/pretzel garnish Mini Tiramisu Cannoli's Sugared Buttermilk doughnut lollypops Crème Brule

\$4/guest per selection

We will be happy to prepare any dessert you choose and even duplicate an old family recipe.

SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE Final count must be given to us 10 days prior to your event, if you have fewer guests attend than your final count, you will be billed according to your final count. If more guests attend, those will be added to your total number of guests.