

Dessert Selections

CCO – signature item

<u>Brownie with Vanilla Custard Sauce</u>	2.65
Fudge brownie, vanilla custard sauce.	
<u>Chocolate Coconut Custard GF, Vegan CCO</u>	4.50
Chocolate coconut custard, toasted coconut and coconut whipped cream.	
Mini Chocolate Coconut Custard	2.75
<u>Apple Cake GF CCO</u>	4.75
Apple Cake, signature whipped cream, caramel and crunchy salt.	
<u>Chocolate Decadence CCO</u>	6.00
A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate, creamy, smooth and melt in your mouth texture.	
<u>Chocolate Ginger Cake</u>	4.75
Rich chocolate cake, ginger, signature whipped cream.	
Mini Chocolate Ginger Cake	2.00
<u>Carrot Cake</u>	4.50
Traditional carrot cake, cream cheese icing.	
Mini Carrot Cake	2.00
<u>Woopie Pies (2 per serving)</u>	3.25
Chocolate wafers filled with a vanilla marshmallow cream.	
<u>Brownie Bites</u>	3.00
dark chocolate brownie, pastry shell. (2 per serving)	

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GF indicates Gluten Free

<u>Assorted Mini Pies</u> (2 per serving) CCO	3.50
Our Chef's classic pastry crusts filled with the sweet and savory fillings. Served in an assortment.	
<u>Crème Brulee</u>	5.50
Chocolate, vanilla or chai crème with caramelized sugar.	
Mini Crème Brulee	2.50
<u>Lemon Bars with Seasonal Berries</u>	5.00
Lemony tart bar, raspberry sauce and seasonal berries.	
<u>Triple Berry Cobbler with Fresh Berries</u>	4.50
Traditional old style berry cobbler, raspberry sauce and seasonal berries.	
<u>Key Lime Tart</u>	5.50
Classic key lime filling, graham cracker crust.	
<u>New York Style Cheesecake with a Trio of Sauces</u>	5.50
Traditional New York style cheesecake, a variety of sauces.	
This selection is also available as a "Cheesecake Bar".	
-Ask us about our flavored varieties of cheesecake	
<u>Tres Leches</u>	4.75
Traditional tres leche cake flavored with orange blossom water.	
Mini Tres Leches	2.00
<u>Forest Berry Tart</u> CCO	6.25
Shortbread crust, cream filling, wild berries and signature whipped cream.	
<u>Crisp or Cobbler</u> GF available for an additional charge	4.75
Choose from apple, blueberry or strawberry served in an individual cup.	
Mini Crisp or Cobbler	2.50

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The Catering Co.'s Exclusive Miniature Dessert Assortment **6.00**
Our chef's ever evolving variety of custom designed miniature desserts sure to appeal to your guest's sweet tooth.

Berry Explosion (5/1 – 10/30) GF **6.00**
Fresh berries, white balsamic reduction and fresh mint.

Citrus Explosion (11/1 – 4/30) GF **6.00**
Assorted citrus fruits, pomegranate seeds, lime vinaigrette and fresh mint.

Dessert Bars (2 per serving) **3.50**
An assortment of, carrot cake, apple frangipane, raspberry sammies, chocolate chunk brownie, oatmeal cranberry, marshmallow treats, chocolate peanut stack & rockslide.

Gourmet Cookie Selection **CCO** **1.75**
A variety including sugar, semi-sweet chocolate chunk, molasses & German honey.

Summer Shortcake Bar **CCO** **10.00**
Design your own shortcake - fresh made biscuits, grilled angel food cake and moist apple cake (GF)
*fresh strawberries with white balsamic compote
*lemon lavender brown sugar blueberry compote
*cinnamon spice peaches
*maple bourbon drunken cherry compote
served with our signature whipped cream
**seasonal fruits may be substituted as necessary

A few ideas for sweet treats: S'more station, Ice Cream bar, etc.

Ask about our seasonal specialties, sweet samplers, and trendy additions we can make available for your event.

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