



DESSERTS

Individual Desserts

Homemade Brownie 4.40

Dark chocolate with double chocolate chips topped with Chantilly whipped cream.

Chocolate Coconut Custard CCO 4.95

GF VG DF

Chocolate Coconut custard topped with toasted coconut and coconut whipped cream.

Carrot Cake 4.95

Traditional carrot cake with cream cheese icing.

Chocolate Decadence GF CCO 6.05

A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate, creamy, smooth and melt in your mouth texture. Served with strawberry or raspberry coulis.

Lemon Bars with Seasonal Berries 4.95

Tart lemon bar sprinkled with powdered sugar then garnished with lemon zest and fresh berries.

Triple Berry Cobbler with Fresh Berries 4.95

Traditional berry cobbler with raspberry sauce and seasonal berries.

New York Style Cheesecake 6.05

Traditional New York style cheesecake available in over 25 different varieties. Ask your event professional for current flavors.

Key Lime Tart 6.05

Classic key lime filling, graham cracker crust.

Berry Explosion GF 6.60

Fresh seasonal berries, balsamic reduction, and fresh mint.

Mixed Berry Crisp 5.25

Mixed berries with crumb topping served warm in an individual cup.

Brulee Vanilla Bean Cheesecake GF 6.60

Gluten free brulee vanilla bean cheesecake garnished with fresh berries.

Crème Brulee Brownie 6.35

Creamy crème brulee layered on top of a rich fudge brownie or chocolate chip cookie bar.

Dessert Platters

Dessert Bars (two per serving) 3.85

An assortment of Oreo dream, caramel apple grannies, lemonberry jazz, and marble cheese truffle bars.

Gourmet Cookie Selection CCO 1.60

A variety of our gourmet filled cookies.

Brownie Bites (two per serving) 2.75

Dark chocolate brownie bites with fresh fruit garnish.

Cheesecake Squares

2"x2" (minimum 20 orders per flavor) 3.85

1"x1" (minimum 40 orders per flavor) 1.95

Available in over 25 flavors! Check with your event professional for current varieties.

Dessert Stations

Summer Shortcake Bar CCO 6.60

Your choice of grilled angel food cake or pound cake, whipped cream, and mixed macerated fresh berries.

Sub gluten-free apple cake for \$1.00 per serving.

Dessert Table 9.90

Chef's assortment of desserts that include pies, mini desserts, variety of cheesecakes, cookies, and flavored mousses.

The Catering Co.'s Exclusive Miniature Dessert Assortment 6.60

Our chef's ever evolving variety of custom selected miniature desserts sure to appeal to your guests' sweet tooth.



*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, VG=Vegan, V=Vegetarian, NF=Nut Free, DF=Dairy Free, CCO=The Catering Co. Signature Item