

Mixed Plate

Catering Menu

Sweets

Fresh Fruit Platter / \$3/person

The very best of the season

Fresh Fruit Skewers / \$14/dozen

Fresh berries on mini skewers

Assorted Cookies / \$16/dozen (2 dozen minimum)

Choose from Chocolate Chip, Oatmeal Chocolate Chip, Oatmeal Raisin, Russian Tea Cakes, Persian Tea Cookies, Molasses Spice, Peanut Butter, Mandelbread, Biscotti, Hamantaschen, Scottish Shortbread

Mini Dessert Bars / \$28/dozen (2 dozen minimum)

Brownies, Lemon Bars, Pecan Bars, Four Berry Bars

Mini Cupcakes / \$24/dozen (2 dozen minimum)

Chocolate with Coconut Frosting, Carrot Cake with Cream Cheese Frosting, Maple-frosted Maple, Red Velvet, Double Espresso

Mini Dessert Cups / \$30/dozen (2 dozen minimum)

Chocolate Pot de Crème, Ginger Pot de Crème, Vegan Chocolate Pudding, Vegan Lemon Mousse, Pumpkin Mousse (available vegan), Raspberry Mousse

Mini Dessert Tarts / \$30/dozen (2 dozen minimum)

Lemon Curd Tarts, Three Berry Tarts, Pecan Tarts, Pumpkin Tarts, Fresh Fruit Tarts with Pastry Cream

Coffee Cakes (each serves 12) / \$24/each

Sour Cream Coffee Cake (with or without pecans), Blueberry Scone Cake, Double Chocolate Chunk, Swedish Coffee Cake Ring

Cake, Pie & Tart Station / \$7/person

Make selections from the following:

Blueberry Cheesecake with Lemon Curd

Chocolate Mousse Torte

Chocolate Almond Torte (GF)

Carrot Cake
Jasmine Tea Honey Cake
Flourless Chocolate Cake
Ricotta Cake
Seven Layer Cake
Coconut Cake
Lemon Sponge Cake (GF)
Poppy Seed Cake
Boston Cream Pie
Key Lime Pie
Wild Blueberry Pie
Pumpkin Pie
Caramelized Banana Cream Pie
Pecan Pie
Classic Apple Pie
Three Berry Tart
Lemon Tart
Tarte Tatin
Raspberry Tart
Caramel Apple Nut Tarte

Chocolate Dipped Strawberries / Market Price

Plated Desserts:

Spiced Peach Compote on Shortcake Biscuits with Whipped Cream
\$4.50/person

Strawberry Shortcake \$4/person

Cinnamon Pavlovas with Caramelized Apples, Blackberries & Whipped Cream \$8/person