

## DESSERT TABLE MENU

These mini desserts are perfectly proportioned, allowing your guests to sample a variety of tasty treats.

### LEVEL 1 OPTIONS \$1.00 EACH

#### **Cake Truffles:**

Chocolate, Vanilla, Red Velvet, Caramel, Lemon, Cherry Chip

#### **Drop Cookies:**

Chocolate Chip, Old Fashioned Oatmeal Raisin, Peanut Butter

#### **Buckeyes Mini Cupcakes:**

Topped with buttercream icing

#### **Chocolate Covered Strawberries**

#### **Chocolate Dipped Oreos**

#### **Chocolate Dipped Pretzels**

#### **Chocolate Covered Bacon:**

Thick cut bacon dunked in chocolate.

### LEVEL 2 OPTIONS \$2.00 EACH

#### **Cannolis:**

Cream mixed with mini chocolate chips, garnished with powdered sugar.

#### **Cake pops:**

(on stick with bow) Chocolate, Vanilla, Red Velvet, Caramel, Lemon, Cherry Chip

#### **Oatmeal Raisin Cream Pie**

#### **Chocolate Dipped Peanut Butter Cookies**

#### **Caramel & Chocolate Dipped Pretzels**

#### **Ganche Bombs:**

A dense brownie-like cake filled with peanut butter mousse or raspberry chiffon and covered with chocolate ganache.

### LEVEL 3 OPTIONS \$3.00 EACH

#### **Parfait Cups:**

-Fresh Seasonal Fruit layered with pastry cream  
-Chocolate cake layered chocolate mousse  
-German chocolate layered with coconut pecan  
-Red Velvet layered with whipped cream cheese

#### **Puff Pastry Turnovers:**

Apple, Cherry, Blueberry, Apricot, Mixed Berries with icing drizzle

#### **Cream Puffs & Mini Eclairs:**

Pastry cream filled & dipped in chocolate ganache.

#### **Simple Sugar Cookies:**

Round, square or scalloped with white background and colored monogram.  
\*Price may increase depending on design chosen.