

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 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 Strawberries

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.