

Sarasota Catering Company

Dessert Menu

COOKIES, BROWNIES AND BLONDIES

Cookie Assortment

Chocolate Chip Pecan, Double Chocolate Chip, Peanut Butter, Snicker Doodles, Oatmeal Raisin, Heath Bar, Brown Sugar Chocolate Chip or Sugar Cookies
Select three kinds \$325 per person

Brownies, Blondies and Chocolate Chip Cookies Chocolate Brownies with Walnuts Triangles, White Chocolate Macadamia Nut Blondie Triangles, and our special Chocolate Chip Pecan Cookies *3 pieces per person* \$4.25 per person

Jumbo Cookies

Chocolate Chip Pecan, Double Chocolate Chip, Peanut Butter, Snicker Doodles, Oatmeal Raisin, Heath Bar, Brown Sugar Chocolate Chip or Sugar Cookies
\$2.00 each *Minimum 1 dozen*

Biscotti

Orange Pistachio, Almond and Lemon Anise, Traditional Almond, Chocolate Biscotti, or Pine Nut and Honey *Minimum 1 dozen*
\$16 per dozen

MINIATURE BITES

(3 pieces per person)

Miniature Pastries

A variety of miniature éclairs, linzer cookies, napoleons and cheesecake
\$4 per person

Miniature Dessert Assortment

Selection of Double Diablo Chocolate Bites, Key Lime Tart, Lemon Tart, Cheesecake, Strawberry Cheesecake, Kahlua Cheesecake, Chocolate Cheesecake, Pecan Tartlets, Apple Tartlets, Chocolate Pie
Select two kinds \$3 per person

Miniature Fruit Tarts

Pastry Cream topped with Sliced Strawberry, Grape, Blueberries, Kiwi, Raspberry or other seasonal fruits
\$3.75 per person

Miniature Cheesecakes

Bite sized cheesecakes in Plain, Strawberry, Kahlua, Pumpkin or Chocolate *Select two kinds*
\$3 per person

Miniature Pie Assortment

Chocolate with whipped cream and chocolate shavings, key lime, pecan, pumpkin, strawberry or apple pie
Select two kinds \$3 per person

Miniature Cookie Assortment

Chocolate Chip Pecan, Double Chocolate Chip, Peanut Butter, Snicker Doodles, Oatmeal Raisin, Heath Bar, or Sugar Cookies
Select three kinds \$2.25 per person

BITES BY THE DOZEN

(Minimum 1 dozen)

Miniature Mousse Cups

Chocolate, White Chocolate, Raspberry or Mango Mousse in a footed cup with miniature spoon
\$21 per dozen

Miniature French Crème

Available in Amaretto, Key Lime, Kahlua and Strawberry
\$18 dozen

Miniature English Trifles

\$21 per dozen

Dessert Tasting Spoons

Orange Crème Brulee, Key Lime Cream, Mint Chocolate, Coconut Custard or Mango Pudding on an Asian Spoon \$18 per dozen

Cannolis

Cannolis filled with Ricotta Cheese mixture, Cinnamon and Chocolate Chips \$21 dozen

WHOLE PIES, CAKES AND TARTS

Double Diablo Chocolate Cake

Chocolate, Almonds, Raisins and Scotch make this a rich Chocolate Dessert \$38 *Serves 12 – 16*

Orange Double Diablo Chocolate

Cake Gran Marnier and Chocolate make this a dessert to remember
\$38 *Serves 12 – 16*

Pecan Pie \$18 *Serves 6 – 8*

Apple, Buttermilk, Custard, Mincemeat, Peach or Pumpkin Pie
\$14 *Serves 6 – 8*

Strawberry Pie \$18 *Serves 6 – 8*

English Trifle

Pound Cake soaked with Amaretto and Raspberry Jam, Vanilla Custard, Strawberries, Chantilly Cream and Seasonal Fruit Displayed in a Footed Glass Bowl *Serves 12 – 14* \$40
Bowl Deposit Required

Strawberry Custard Tart

Sliced Fresh Strawberries over Vanilla Custard covered with a Red Current Glaze \$22 *Serves 10 – 12*

Two Chocolate Lace Tart

Dark and White Chocolate in a Pate Brisee Crust \$22 *Serves 8 – 10*

Individual Strawberry Custard or Two Chocolate Lace Tarts

Minimum 4 Tarts \$8 each

Galaktobouriko

Greek style Baked Custard in Phyllo Dough \$35 each

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Cheesecake

Graham Cracker Crust, Available in Plain, Chocolate, Pumpkin, Strawberry and Caramel \$30
Serves 10 – 16

Lemon Chess Tart

Baked Lemon Curd in a Spiced Almond Crust \$22 each

Lemon and Blueberry Cake

White Cake with Lemon Curd, Fresh Blueberries and Butter Cream Icing Garnished with Lemons and Blueberries \$32 each

Flan

Spanish Style Baked Custard with Caramelized Sugar Sauce Served whole \$25 each

Double Chocolate Cake

Rich Chocolate Cake with Chocolate Cream Cheese or Chocolate Buttercream Icing \$25 each

Cranberry and Apple Tart

Baked Cranberries and Apples in a Pie Shell covered with Pecan Streusel \$20 each

Coconut Cake A Southern Favorite

\$25 each
Serves 10 -12

Key Lime Pie

Topped with Sweetened Whipped Cream in Graham Cracker Crust \$18 each Serves 10 – 12

Carrot Cake

Carrot Cake with Cream Cheese Icing and Walnuts on the side \$30 each

Chocolate Stout Cake

Chocolate Cake made with Guinness Stout and served with Guinness Crème Anglaise \$30 Serves 8 – 10

Tiramisu

Traditional Italian Dessert of Sponge Cake, Mascarpone Cheese and Coffee Liqueur \$35 Serves 20 - 24

Sheet Cakes

Cake Flavors – White, Yellow, Lemon, Chocolate, Marble, Red Velvet, Carrot or Coconut

Fillings – Chocolate Mousse, Lemon, Raspberry, Strawberry, Vanilla Buttercream, Custard or Cream Cheese

Icing – Vanilla Buttercream, Chocolate Buttercream, Chantilly (sweetened whipped cream), Fudge or Cream Cheese
Half Sheet serves 24 – 48 \$60
Quarter Sheet serves 12 – 24 \$30

Plate Decorations

Dress up your plate with Raspberry, Caramel, Chocolate Drizzles and a Strawberry or Raspberry \$2.25 per person

Cupcakes

Chocolate with Vanilla Buttercream
Vanilla with Chocolate Buttercream
Carrot Cake with Cream Cheese
Lemon with Lemon Zest
Pina Colada with Toasted Coconut
Orange Pound Cake
Key Lime
Peanut Butter and Chocolate
Banana Walnut
Turtle
Red Velvet
\$3.50 each

Flourless Chocolate Cake

Rich chocolate flavor
\$24 Serves 12 - 16

Pineapple Upside Down Cake

Traditional cake with a Pineapple Ring and Maraschino Cherry
\$22 Serves 8 - 12

DESSERTS FOR MANY

Chocolate Fondue Bananas, Pineapple, Strawberries, Pretzels, Pound Cake and Marshmallows served with warm chocolate sauce \$9.00 per person

Profiterole Bar

Bases of pate a choix, Chocolate Chip and French Vanilla Ice Cream, Caramelized Bananas, Hot Fudge and fresh Strawberry Sauce
\$5.25 per person

Sundae Bar Chocolate Chip and French Vanilla Ice Cream accompanied by Hot Fudge, Crushed Strawberries, Oreos, Butterfingers, M&M's, Sprinkles, Whipped Cream, Cherries and Nuts \$10 per person

Bread Pudding

Chocolate or Vanilla with Whiskey Hard Sauce
Serves up to 40 \$80
Serves up to 15 \$38

Mixed Berry Cobbler

Strawberries, Raspberries and Blueberries served warm under a Pastry Crust
Served with Whipped Cream
Serves up to 15 \$45
Serves up to 40 \$90

Apple, Peach or Strawberry Rhubarb Cobbler

Served warm under a Pastry Crust
Serves up to 15 \$38
Serves up to 40 \$80
Add Vanilla Ice Cream \$12 and \$22 respectively

Berry Bar with Raspberries, Strawberries and Blueberries served with Brown Sugar, Chantilly Cream and Sabayon \$8 per person
Add French Vanilla or Chocolate Ice Cream \$1.50 per person

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Fruit Display

Melons, Grapes, Pineapple, Kiwi and other seasonal fruit with a Yogurt Honey or a Grand Marnier Marshmallow Sauce
\$4 per person

Fruit Skewers

Pieces of Pineapple, Cantaloupe, Honeydew and Strawberry on a Bamboo Skewer served with Honey Yogurt or Warm Chocolate Sauce
\$1.75 each *Minimum 3 dozen*

Fruit Sushi

Sliced Seasonal Fruit over Coconut Rice \$18 dozen *Minimum 2 dozen*

Cream Puffs

Delicate Puffs filled with Sweetened Whipped Cream \$18 dozen

Pumpkin Mascarpone Mousse

A light dessert of Pumpkin, Brown Sugar, Heavy Cream and Mascarpone Cheese
\$6 per person *Minimum 3 persons*

Chocolate Covered Strawberries with dark chocolate and white chocolate drizzles
\$1.75 each

DESSERTS FOR THAT SPECIAL DINNER

Aphrodisiac Display

Chocolate Truffles Dusted with Cocoa Powder, Candied Ginger Dipped in Chocolate Ganache and Vanilla Infused Pecans
\$6 per person

Spiced Poached Pear

Poached with Vanilla, Champagne, Cinnamon and Orange Rind
\$8 per person

Crème Brule

Creamy French Custard in Vanilla, Orange or Sage with Caramelized Sugar on the Top
\$8 each *Minimum 1 dozen*

Sabayon

Custard Sauce made with Marsala Wine over Fresh Berries and Vanilla Ice Cream
\$8 each *Minimum 1 dozen*

Chocolate, Lemon and Raspberry

Double Diablo Chocolate Cake and Lemon Chess Tart, Centered with Raspberry Sorbet \$10 per person

Death by Chocolate

Double Diablo Chocolate Cake with White and Dark Chocolate Mousse and served with Raspberry Coulis
\$10 per person

French Crème

Available in Amaretto, Key Lime, Kahlua and Strawberry
\$3.50 each *Minimum 1 dozen*

Mousse in a Martini Glass

\$7 each *Minimum 6*

Berries in Grand Marnier

Seasonal Berries with Brown Sugar and Crème Fraiche \$9 each