

DESSERT MENU

BY CLASSIC CATERING & EVENTS



BITE SIZED TREASURES

(PLATTERS OF 24 PIECES)

*Fudge Rum Balls**
*Cappuccino Bon Bons**
Mini Cream Puffs
Mini Eclairs
Lemon Cake Drops
Chocolate Cake Drops

BARS & COOKIES

(PLATTERS OF 24 PIECES)

Lemon Bars
*Brownies**
Assorted Cookies
Baklava

**can be made gluten free +\$5 per platter*

PIES

(SERVES 8 GUESTS)

Key Lime
Blueberry
Chocolate Mousse
Apple
Pumpkin
Cherry
S'mores
Pecan Pie

TARTLETS

(PLATTERS OF 24 PIECES)

Key Lime Pie Tartlets
Cherry Cheesecake Tartlets
Lemon Tartlets
Pecan Pie Tartlets
Chocolate Truffle Tartlets
Pumpkin Tartlets

CHEESECAKES

(SERVES 12-16 GUESTS)

*Plain**
*Chocolate**
*Fruit Topped**
*Key Lime**
*Pumpkin**
*Snickers**

**can be made gluten free without crust as
individual servings*

DESSERT SHOTS

(MINIMUM OF 12 PER FLAVOR)

Cherry Cheesecake- GF
Pumpkin Mousse- GF
Oreo Mousse
Chocolate Shake- GF
Caramel Apple-GF
Bananas Foster- GF

MASON JAR TREATS

(MINIMUM OF 12 PER FLAVOR)

Crepe Brûlée- GF

Flourless Chocolate Cake
(with or without whipped cream) - GF

Fruit Crumble
(apple, cherry, peach, or mixed berry)