



DESSERTS

Priced per person plated

Almond Basket with Fresh Berries napped with Grand Marnier	\$15.50
Baked Three Nut (Almond, Pistachio, Hazelnut) & Apricot Strudel	\$16.50
Bread Pudding with custard sauce	\$8.50
Chocolate Fondant with Raspberry Sorbet	\$16.50
Chocolate Raspberry Gateaux (Buttercream Macaroon)	\$16.50
Coconut Crêpes with Mango	\$12.50
Dark & Stormy Banana Flambé with Vanilla Ice Cream	\$13.50
Fruit Salad in Phyllo Basket	\$9.50
Gingerbread with Grand Marnier Custard	\$14.80
Mocha Mousse Triangle	\$13.50
Molten Chocolate Cake	\$16.50
Pavlova with Fruit Salad, Berries & Raspberry Sorbet (GF)	\$12.00
Pear & Hazelnut Cake	\$13.50
Soufflé (Cheese, Vanilla, Chocolate)	\$14.50
Sticky Toffee Pudding with Butterscotch Sauce & Berries	\$14.50
Tapioca Pudding with Coconut Sauce & Raspberries (VEGAN, GF)	\$12.50
White Chocolate Crème Brûlée (GF)	\$14.50
St Germain Crème Brûlée Tart with Caramelized Pear Compote	\$15.50
Cream Cheese Mousse with Passion Fruit Coulis	\$14.50
Vegan Dark Chocolate Tart with Fresh Raspberries & Sorbet (VEGAN, GF)	\$16.50
Vegan Almond Milk Chocolate Pannacotta (VEGAN, GF)	\$15.50



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Priced per person buffet

Apple Strudel	\$6.50
Baklava, Baked Walnuts in Phyllo Pastry with Sugar Syrup	\$4.00
Bread & Butter Pudding	\$6.00
Cheesecake	\$4.00
Chocolate Almond Cake	\$3.75
Chocolate Mousse	\$4.00
Coconut Rum Pudding	\$8.50
Dark & Stormy Banana Cake	\$2.50
English Trifle	\$4.00
Fruit Salad	\$3.75
Key Lime Pie	\$3.00
Lemon Meringue Pie	\$3.75
Lemon Squares	\$3.00
Pear & Apple Crumble	\$4.50
Pound Cake	\$2.00
Strawberries with Whipped Cream	\$7.50
Strawberry Shortcake	\$3.75
Tiramisu	\$4.00
Vegan Almond Milk Chocolate Pannacotta (VEGAN, GF)	\$5.50
Far Breton (Prune Flan Tart)	\$4.50
White Texas Walnut Cake with White Fondant Glaze	\$4.50



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Priced per dozen (minimum 1 dozen of each item)

Apple Tarts	\$45.00
Assorted Cookies	\$21.00
Assorted Mini Pastries	\$45.00
Brownies	\$42.00
Cup Cakes	\$54.00
Fruit Tarts	\$42.00
Minced Pie	\$47.90
Petit Fours	\$36.00
Profiteroles with Chocolate Sauce	\$42.00
Scones with Clotted Cream & Jam	\$39.00
Strawberries dipped in Chocolate	\$24.00
Pecan Pie	\$45.00
Mini Key Lime Crème Brulee Tart	\$39.00
Blueberry Scone (GF)	\$36.00
Vanilla maple Chai Pudding (VEGAN & GF)	\$42.00



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PRICED PER WHOLE CAKE/ PIE

Coconut Cream Pie (10 inch)	\$52.00
Coconut Pie (10 inch)	\$50.00
Fruit Flan (10 inch)	\$50.00
Pumpkin Pie (10 inch)	\$50.00

BREAD ROLL

1 dozen

White \$12.00

Whole Wheat \$12.00

SPECIAL CAKES (Wedding; Birthday; Anniversary; etc)

Cakes will be priced individually based on the number of tiers, icing, amount of work required (decorations) and number of people to feed.



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PRICED PER WHOLE CAKE IN SIZES

CAKES & DESSERTS	6 "	8 "	10 "	FULL TRAY	HALF TRAY
STRAWBERRY SHORTCAKE	\$37	\$54	\$66	\$330	\$190
BLACK FOREST CAKE	\$37	\$54	\$66	\$330	\$190
CHOCOLATE MOUSSE CAKE	\$38	\$55	\$67	\$340	\$200
CHOCOLATE FUDGE CAKE	\$35	\$52	\$64	\$320	\$180
CARROT CAKE	\$35	\$52	\$64	\$320	\$180
CHEESECAKE PLAIN	\$35	\$52	\$64	\$320	\$180
CHEESECAKE FRUIT TOPPING	\$52	\$62	\$74	\$340	\$200
FRUIT TART/ FLAN	\$30	\$42	\$52	n/a	n/a
APPLE PIE/ TART	\$30	\$42	\$52	n/a	n/a
POUND CAKE PLAIN	\$36	\$52	\$64	\$310	\$180
POUND CAKE MARBLE	\$36	\$52	\$64	\$310	\$180