

Dessert Menu

MAIN STREET FINE CATERING

RECOMMENDED FOR FULL-SERVICE PARTIES

(MINIMUMS MAY APPLY TO CERTAIN ITEMS)

RUBY PEAR TART

DEEP RUBY HUED PEARS POACHED IN RED WINE AND POMEGRANATE JUICE;

THINLY SLICED AND BAKED ATOP PEAR SHAPED PUFF PASTRY;
SERVED WITH CRÈME FRAICHE TOPPING
AND RED WINE REDUCTION

RETRO DESSERT SHOTS

- SHOOTERS OF BLACK FOREST CAKE,
- GINGERBREAD AND CITRUS CREAM,
- CINNAMON CRUNCH APPLE PIE

CRÈME FRAICHE PANNA COTTA

SAUTEED APPLES, APPLE CARAMEL SAUCE
CINNAMON STREUSEL

DECADENCE TOWER

DELICATE LAYERS OF MOCHA CAKE
AND CAPPUCCINO MOUSSE DRIPPING WITH
CHOCOLATE GLAZE AND PRALINE CRUNCH

LAYERED IRISH CREAM CHEESECAKE

IRISH CREAM CHEESECAKE ATOP GUINNESS CHOCOLATE CAKE;
FROSTED WITH IRISH WHIPPED CREAM

BANANA SPLIT STRUDEL

BANANAS AND CHOCOLATE CHIP CHEESECAKE FILLING
SURROUNDED BY FLAKY LAYERS OF PHYLLO;
SERVED WITH CARAMELIZED PINEAPPLE, CHUNKY
STRAWBERRY AND BELGIAN CHOCOLATE SAUCES

CHAI TEA CRÈME CARAMEL

WITH SLICED ORANGES; SPICED HONEY TUILE

CHOCOLATE CHILI SOUFFLÉ CAKE

WARM, MOIST, LIGHT AS AIR, CHOCOLATE CAKE
WITH THE SUBTLE SMOKEY KICK OF CHIPOTLE PEPPER
WITH GUAVA CREAM AND SWEET GUAVA PUREE

STICKY TOFFEE PUDDING

MOIST DATE CAKE WITH TOFFEE GLAZE, WHIPPED CRÈME FRAICHE

GINGERBREAD CREPE

ORANGE CREAM AND SAUTEED PEARS

WINTER TARTS

- PUMPKIN WITH MAPLE WHIPPED CREAM AND TOFFEE CRUNCH
 - CRANBERRY WALNUT WITH VANILLA ANGLAISE
- PEAR HAZELNUT FRANGIPANE WITH VANILLA ANGLAISE
 - CHOCOLATE ORANGE TRUFFLE

IDEAS FOR BUFFET-STYLE

DESSERT BAR — A DAZZLING BUFFET

INDIVIDUAL PORTIONS OF CHOCOLATE BREAD PUDDING, APPLE CRISP,
MISSISSIPPI MUD CAKE, AND VANILLA CHEESECAKE,
SERVED IN STEMMED MARTINI GLASSES; WITH CARAMEL SAUCE,
BELGIAN CHOCOLATE SAUCE, VANILLA CRÈME ANGLAISE,
AND MIXED BERRY COMPOTE SERVED ON THE SIDE;
TOPPINGS OF CHOPPED NUTS, TOFFEE CRUNCH,
OR WHITE CHOCOLATE SHAVINGS

CREPE STATION

- GINGERBREAD CREPE, ORANGE CREAM FILLING, CARAMELIZED PEAR
 - VANILLA CREPE, CREAM CHEESE FILLING, BERRY SAUCE
 - CHOCOLATE CREPE, NUTELLA FILLING, BANANA RUM SAUCE

PETITE PARIS SWEETS

- PETITE CRÈME BRULEE
 - PETITE PAIN PERDU SERVED WARM
WITH YOUR CHOICE OF NUTELLA OR APPLE CARAMEL
- SUGAR CONES FILLED WITH YOUR CHOICE OF GRAND MARNIER TRUFFLE,
MOUSSE AU CHOCOLAT OR FRENCH VANILLA CHEESECAKE

MOUSSE TRIO

(PRESENTED IN STEMMED GLASSES)

- CHOCOLATE PISTACHIO GARNISHED WITH PISTACHIO BRITTLE
 - WHITE PEPPERMINT CRUNCH
WITH CHOCOLATE GLAZE AND WHITE CHOCOLATE CIGARETTE
- KEY LIME WITH KIWI, STRAWBERRY AND TOASTED COCONUT

DESSERT FONDUE

DARK CHOCOLATE AND CARAMEL SAUCES HEATED IN FONDUE POTS;
STRAWBERRIES, BANANAS, APPLES, PINEAPPLE AND DRIED APRICOTS;
CUBED POUND CAKE, MINI MACAROONS & CINNAMON SUGAR BISCOTTI FOR DIPPING

FINGER PASTRIES

CHOOSE FROM:

CAPPUCCINO MOUSSE CUPS, MINI STICKY TOFFEE PUDDINGS,
PUMPKIN CHEESECAKE DIAMONDS, OPERA SQUARES, CARAMEL BARQUETTES,
CARROT CAKE PETIT FOURS, CHEESECAKE BARS, PETITE FRUIT FINANCIERS,
MINI ECLAIRS, MINI APPLE CRUMB PIES, MINI CHOCOLATE CREAM PIES,
MUD BITES, CREAM PUFFS, CHOCOLATE RASPBERRY MOUSSE CUPS,
KEY LIME TARTLETS, PEAR TARTLETS,
PLUS SEASONAL ADDITIONS

CRISPS, COBLERS AND PUDDINGS

SEASONAL SPECIALTIES
PLUS TRADITIONAL APPLE CRISP,
CHOCOLATE MOUSSE AND RICE PUDDING

FALL ~ WINTER 2009

Main Street Fine Catering

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MAINSTREETCATERING.COM