

Dessert Menu

MAIN STREET FINE CATERING

RECOMMENDED FOR FULL-SERVICE PARTIES

(MINIMUMS MAY APPLY TO CERTAIN ITEMS)

PORT POACHED PEAR

WITH DULCE DE LECHE MOUSSE
AND A SPRINKLING OF APRICOT PECAN CRUNCH

RETRO DESSERT SHOTS

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

UPSIDE DOWN HONEY CHEESECAKE

WITH SAUTÉED HONEY APPLES

DECADENCE TOWER

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

APPLE CINNAMON CROSTADA

FARM FRESH APPLES
BAKED IN A RUSTIC FLAKY TART
WITH CINNAMON CRUMBLE
SERVED WITH CINNAMON 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

WARM CHOCOLATE SOUFFLÉ CAKE

WITH KAHLUA CREAM SAUCE

STICKY TOFFEE PUDDING

MOIST DATE CAKE
WITH TOFFEE GLAZE, WHIPPED CRÈME FRAICHE

GINGERBREAD CREPE

ORANGE CREAM AND SAUTÉED 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

DAZZLING DESSERT BAR

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
AND CINNAMON SUGAR BISCOTTI FOR DIPPING

FINGER PASTRIES

CHOOSE FROM:
CAPPUCINO MOUSSE CUPS, MINI STICKY TOFFEE PUDDINGS,
PUMPKIN CHEESECAKE DIAMONDS OPERA SQUARES, CARAMEL BARQUETTES,
CARROT CAKE PETIT FOURS, CHEESECAKE BARS, PECAN BARS,
PETITE FRUIT FINANCIERS, MINI ECLAIRS, CRANBERRY WALNUT TARTS
MINI APPLE CRUMB PIES, MINI CHOCOLATE CREAM PIES,
MUD BITES, CREAM PUFFS, BRULEE BITES
CHOCOLATE RASPBERRY MOUSSE CUPS,
KEY LIME TARTLETS, PEAR TARTLETS,
PLUS SEASONAL ADDITIONS

CRISPS • COBBLERS • PUDDINGS

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

FALL ~ WINTER 2011-2012

Main Street Fine Catering

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MAINSTREETCATERING.COM

