

Dessert Menu

MAIN STREET FINE CATERING

RECOMMENDED FOR FULL-SERVICE PARTIES

(MINIMUMS MAY APPLY TO CERTAIN ITEMS)

BANANAS FOSTER CRÈME PUFF

LIGHT AND FLAKY CRÈME PUFF FILLED WITH CHOCOLATE CUSTARD AND WHIPPED CRÈME; SERVED WITH A BANANA RUM SAUCE

DECADENT CHOCOLATE TOWER

AN ELEVEN LAYER TORTE OF FEATHER LIGHT ULTRA THIN CHOCOLATE DECADENCE CAKE AND CAPPUCCINO MOUSSE; FINISHED WITH A LIQUID CHOCOLATE GANACHE AND PRALINE CRUNCH

BELGIAN CHOCOLATE SOUFFLÉ CAKE

SERVED WITH ANISE ANGLAISE

RUSTIC PEACH STRAWBERRY TART

FRESH STRAWBERRY AND PEACH TART IN A FREEFORM CRUST WITH LEMON ZESTED CRÈME FRAICHE TOPPING

LEMON POPPY CAKE

WITH LEMON CURD PUDDING AND BLUEBERRY SAUCE

PLUM AND NECTARINE CAKE

FRUIT TOPPED CAKE WITH A SPRINKLING OF CRYSTAL SUGAR; SERVED WITH RED WINE PLUM SAUCE AND WHIPPED CRÈME FRAICHE TOPPING

ESPRESSO POT DE CREME

ESPRESSO INFUSED CUSTARD TOPPED WITH WHIPPED CREAM AND A SPRINKLING OF CINNAMON; TUILE SPOON AND BERRY GARNISH

VANILLA BEAN PANNA COTTA

ITALIAN 'COOKED CREAM' INFUSED WITH REAL VANILLA BEANS; STRAWBERRY RHUBARB SAUCE

PROSECCO AND BERRY GELEE

LIGHT AND REFRESHING SUMMER BERRIES IN A PROSECCO GELEE; SERVED WITH A LEMON CRÈME FRAICHE

SUMMER SHORTCAKES

HONEY BAKED PEACHES SERVED ATOP A FLAKY SHORTCAKE BISCUIT WITH SWEETENED WHIPPED CREAM

IDEAS FOR BUFFET-STYLE ENTERTAINING

DESSERT PANINIS

CHEF PREPARED TO ORDER:

- MANGO-COCONUT
- BANANA-CHOCOLATE
- PEACH-BLUEBERRY

FINGER PASTRIES

CHOOSE FROM: FRUIT TARTLETTES, PETITE STRAWBERRY SHORTCAKES, MINI PEACH PIES WITH LAVENDER WHIPPED CREAM, CHOCOLATE CAPPUCCINO MOUSSE CUPS, MINI S'MORES, CRÈME BRULEE BITES, PEACH STRAWBERRY TARTS, CHOCOLATE DIPPED MANGO WITH MINT, CHOCOLATE DIPPED STRAWBERRIES, MINI CHOCOLATE CREAM PIES, MINI ECLAIRS, MUD BITES, PETITE KEY LIME TARTS, CHERRY MASCARPONE CUPS

FRESH FRUIT SHORTCAKES

TENDER HOMEMADE MINI-SHORTCAKES, SELECTION OF FRESH FRUITS AND BERRIES, SWEETENED WHIPPED CREAM AND STRAWBERRY SAUCE

WAFFLE AND ICE CREAM STATION

CHOCOLATE AND PLAIN WAFFLES, HOMEMADE VANILLA AND CHOCOLATE ICE CREAMS; BELGIAN CHOCOLATE, CARAMEL AND FRESH FRUIT SAUCES; CHOPPED WALNUTS AND WHIPPED CREAM

GOURMET CUPCAKES

LEMON POPPY WITH CREAM CHEESE ICING, GERMAN CHOCOLATE WITH CARAMEL PECAN COCONUT, BANANA WITH MAPLE BUTTERCREAM, KEY LIME WITH RASPBERRY BUTTER CREAM, DEVIL'S FOOD WITH PEANUT BUTTER CREAM

CAKES, TARTS AND PIES

STRAWBERRY SHORTCAKE, BLUEBERRY CRUMB PIE, MIXED BERRIES AND CREAM TART, CHOCOLATE TART, MISSISSIPPI MUD CAKE, LEMON TART, CARROT CAKE, KEY LIME PIE, APPLE PIE AND CHEESECAKE

CRISPS, COBBLERS AND PUDDINGS

CHOOSE FROM:
APPLE CRISP, SEASONAL FRUIT COBBLER, BELGIAN CHOCOLATE MOUSSE, CHOCOLATE BREAD PUDDING
ITALIAN TIRAMISU, RICE PUDDING

WEDDING AND SPECIAL OCCASION CAKES

CUSTOM INSCRIBED

SPRING-SUMMER 2010

Main Street Fine Catering

609.921.2777x2

MAINSTREETCATERING.COM