



DESSERT MENU

PRICE WILL VARY BASED ON MENU SELECTION (MIN 50 GUESTS)

MIN ORDER FOR EACH ITEM IS 24 PORTIONS

MINI SWEETS

Brownie*

Raspberry brownie*

Lemon tart (NF)

Passionfruit tart (NF)

Raspberry tart (NF)

Vanilla cupcakes (NF)

Chocolate cupcakes (NF)

Red velvet cupcakes (NF)

Earl grey cupcakes (NF)

Rose & vanilla infused eclairs (NF)

Traditional profiteroles (NF)

Chocolate choux pastry (NF)

Financier**

Madeline***

Orange cake (NF)

Macarons (chocolate, yuzu, white chocolate ganache, salted caramel, coffee, raspberry and rose) (GF)

*Brownies are available as GF, NF, or both.

**Financier available as NF.

***Madeline available as GF for extra.



VERINNES (DESSERTS IN CUPS)

Rose water mascarpone panna cotta with lychee jelly (GF)

White & dark chocolate mousse (GF)

Tiramisu (NF)

Vanilla panna cotta with raspberry coulee (GF)

Oreo cheesecake cups (NF)

Blueberry cheesecake cups (NF)

CHOCOLATE TRUFFLES

Passionfruit caramel (GF)

Coffee (GF)

White jasmine with pease (GF)

Chocolate ganache (GF)

Salted caramel (GF)

Earl grey ganache (GF)

*Price will change if decoration requested. Please call us for a quote!