

DESSERTS

\$5.90 PER PORTION. PRICE INCLUSIVE OF CROCKERY, CUTLERY, SERVIETTES AND UNIFORMED STAFF (APPLICABLE WITH FULL BUFFET). DESSERTS ARE SOLD WHOLE AND PROVIDE 16 PORTIONS UNLESS OTHERWISE STATED*.

APPLE PIE

OLD FAVOURITE!

APPLE STRUDEL

SPICED APPLES AND SULTANAS WRAPPED IN A DELICATE PASTRY

BACI TORTE

LAYERED WITH CHOCOLATE VELVET CHEESECAKE AND SMOOTH BACI CREAM

BAILEYS IRISH CREAM CHEESECAKE

CREAMY CHEESECAKE WITH SCORCHED ALMONDS AND SWIRLED WITH BAILEYS LIQUEUR

BLACK FOREST GATEAU

CHOCOLATE SPONGE LAYERED WITH FRESH CREAM, CHERRIES AND KIRSCH.

CARROT CAKE

FULL OF PINEAPPLE AND COCONUT, TOPPED WITH CREAM CHEESE FROSTING, APRICOTS AND WALNUTS

CHOCOLATE BEEHIVE CAKE

A CHOCOLATE MUD CAKE TOPPED WITH LOADS OF HONEYCOMB

CHOCOLATE MALT-TEASER

CHOCOLATE CARAMEL CAKE TOPPED WITH CHOC MALT BALLS

CROQ-EN-BOUCHE*

ORDERS TO BE IN PORTIONS OF 20, 30, OR 40 CUSTARD FILLED PROFITEROLES FLAVOURED WITH GRAND MARNIER, SET TOGETHER WITH CHOCOLATE. DUSTED WITH ICING SUGAR

DELUXE MUD CAKE

THE ULTIMATE!

FERRERO ROCHE CHEESECAKE

DELICIOUS CREAMY CHEESECAKE WITH FERRERO CHOC FLAVOUR

FRESH FRUIT SALAD*

ORDERS TO BE 20 PEOPLE OR GREATER FRESH SEASONAL FRUITS TOSSED IN PASSION FRUIT SYRUP AND SERVED WITH WHIPPED CREAM

FRUITS OF THE FORREST CHEESECAKE

A TANGY REFRESHING CHEESECAKE TOPPED AND FILLED WITH A SELECTION OF BERRIES

GRAND MARNIER

VANILLA SPONGE SOAKED WITH GRAND MARNIER, FILLED WITH CUSTARD, WHITE CHOC MOUSSE AND FRESH STRAWBERRIES

HAZELNUT CREAM TORTE

LIGHT SPONGE SOAKED IN LIQUEUR LAYERED WITH HAZELNUT BUTTER CREAM

LEMON CHEESECAKE

LIGHT CHEESECAKE TOPPED WITH TANGY LEMON BUTTER

LEMON LIME BRULEE TART

LEMON AND LIME TART, TOPPED WITH GLAZED LIME SLICES

MIXED FRUIT FLAN

DELIGHTFUL FLAN FILLED WITH AN ASSORTMENT OF FRESH FRUIT

MYSTIC MANGO

CREAMY CHEESECAKE WITH SWEET MANGO, COCONUT AND TOPPED WITH SMOOTH MANGO GLAZE AND CRUNCHY PISTACHIOS

PAVLOVA

A LIGHT AND FLUFFY MERINGUE COVERED IN FRESH CREAM AND FRUIT.

PROFITEROLES*

INDIVIDUAL PROFITEROLES FILLED WITH GRAND MARNIER CUSTARD AND TOPPED WITH CHOCOLATE (4 PROFITEROLES PER SERVE)

STICKY DATE PUDDING

MOIST DATE PUDDING FINISHED WITH A THICK CARAMEL SAUCE

STRAWBERRY CHEESECAKE

CREAMY BAKED CHEESECAKE WITH STRAWBERRIES TOPPED WITH WHITE CHOCOLATE FLAKES

TIRAMISU

CHOCOLATE SPONGE SURROUNDS LAYERS OF COFFEE MOUSSE AND SOAKED SPONGE FINGERS

TRIFLE

SHERRY SOAKED SPONGE TOPPED WITH FRUIT, RASPBERRY JELLY AND CUSTARD, FINISHED WITH FRESH CREAM AND STRAWBERRIES

TOBLERONE CHEESECAKE

FILLED WITH CARAMEL, CHOCOLATE AND NOUGAT, TOPPED WITH CHOCOLATE CLUSTERS OF NOUGAT

OTHER OPTIONS

- SELECTION OF PETITE DESSERTS
THREE PIECES PER PERSON @ \$6.50PP
(SUITABLE FOR FINGER FOOD STYLE PASS AROUND SERVICE)
- SELECTION OF GOURMET INDIVIDUAL DESSERTS PRESENTED ON A MIRROR PLATTER @ \$6.90PP
- CAKE PLAQUE @ \$9.50EA
- CAKEAGE @ \$3.00PP
- YOU SUPPLY YOUR DESSERT AND WE WILL SUPPLY ALL THE CROCKERY, CUTLERY, SERVIETTES, STAFF TO SET, SERVE AND CLEAN UP YOUR DESSERTS (*MUST BE WITH ONE OF OUR BUFFETS).