

Sarasota Catering Company

DESSERTS

AT LEAST 48 HOURS NEEDED FOR SOME SELECTIONS

Miniature Pastries

a variety of miniature éclairs, linzertorte squares, napoleons, and cheesecake
\$3.25 per person

Bar Cookies a

selection of maple nut oat, lemon-coconut, white chocolate and macadamia nut blondies, and s'mores
\$2.50 per person

Cookies and Brownie

Assortment featuring our special Chocolate Chip-Pecan Cookie with chocolate and caramel drizzles
\$2.75 per person

Afternoon Cookie

Break butter cookies, almond macaroons, and ginger-almond florentines with a chocolate coating
\$3 per person

Jumbo Cookies

chocolate chip, peanut butter, or oatmeal raisin
\$1.25 each

Sliced Fruit

seasonal selection of fruit with honey yogurt dipping sauce
\$3.25 per person

Chocolate Covered

Strawberries dipped in dark chocolate
\$1 each

Tuxedo Strawberries

\$1.25

Sarah Bernhardts

Almond macaroon with chocolate Ganache dipped in bittersweet chocolate and topped with pistachio nuts
\$2.75 each

Bite-sized versions of

double diablo chocolate cake, cheesecake and key lime crème
\$3.00 per person

SPECIALTY DESSERTS

AT LEAST 48 HOURS NEEDED FOR SOME SELECTIONS

Serves 8 - 10

English Trifle

raspberries, vanilla custard, pound cake, and amaretto
\$30 each

Lemon Chess Tart

lemon curd in a spiced almond crust
\$18 each

Two Chocolate Lace

Tart dark and white chocolate in a pâte brisée crust
\$18 each

Tiramisu

traditional coffee flavored sponge with Mascarpone and whipped cream filling
\$3.75 per person

Coconut Cake with

Seven Minute Icing a southern favorite
\$24 each

Cheesecake

rich New York style cheesecake on a graham cracker crust, available in pumpkin, strawberry and caramel
\$26 each

Strawberry Custard Tart

with a red current glaze
\$18 each

Cranberry Apple Tart

with Pecan Streusel
\$18 each

Double Diablo

Chocolate Cake
serves 10 - 12
\$28 each

Key Lime Crème

with chantilly cream and sugared lime rind
\$20 each mold
\$3.00 4 oz. serving
\$2.00 miniature glass