

Sarasota Catering Company

Wedding Dessert Menu

Miniature Pastries

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

Miniature Dessert Assortment

Selection of Double Diablo Chocolate Bites, Key Lime Tart, Lemon Tart, Cheesecake, Strawberry Cheesecake, Kahlua Cheesecake, Chocolate Cheesecake, Pecan Tartlets, Apple Tartlets, Chocolate Pie
Select three kinds
\$3.25 per person

Chocolate Covered Strawberries with dark chocolate and white chocolate drizzles
\$1.25 each

Tuxedo Strawberries

\$2.50 each

Chocolate Fondue Bananas, Pineapple, Strawberries, Pretzels, Pound Cake and Marshmallows served with warm chocolate sauce
\$5.00 per person

Chocolate Fountain Bananas, Pineapple, Strawberries, Pretzels, Pound Cake and Marshmallows
Up to 75 people \$275
Up to 200 people \$375
+ \$3.00 per person

Profiterole Bar Bases of pate a choix, Chocolate Chip and French Vanilla Ice Cream, Caramelized Bananas, Hot Fudge and fresh Strawberry Sauce
\$3.50 per person

Sundae Bar Chocolate and French Vanilla Ice Cream accompanied by Hot Fudge, Crushed Strawberries, Crumbled Brownies and Oreos, Butterfingers, Gummi Bears, M&M's, Sprinkles, Whipped Cream, Cherries and Nuts
\$5.00 per person

Cupcakes

Chocolate with Vanilla Buttercream
Vanilla with Chocolate Buttercream
Carrot Cake with Cream Cheese
Lemon with Lemon Zest
Pina Colada with Toasted Coconut
Cookies and Cream
Dirt and Worm
Orange Pound Cake
Key Lime
Pineapple Upside Down
Peanut Butter and Chocolate
Banana Walnut
Turtle
Chocolate Cherry
Red Velvet
\$3.00 each

Cookie Assortment

Chocolate Chip Pecan, Double Chocolate Chip, Peanut Butter, Snicker Doodles, Oatmeal Raisin, Heath Bar, Brown Sugar Chocolate Chip or Sugar Cookies
Select three kinds \$2.25 per person

Berry Bar with Raspberries, Strawberries, and Blueberries served with Brown Sugar, Chantilly Cream and Sabayon
\$5.50 per person
Add French Vanilla or Chocolate Ice Cream \$1.00 per person

Fruit Display

Melons, Grapes, Pineapple, Kiwi and other seasonal fruit with a Yogurt Honey and a Grand Marnier Marshmallow Sauce
\$3.75 per person

Fruit Skewers

Pieces of Pineapple, Cantaloupe, Honeydew and Strawberry on a Bamboo Skewer served with Honey Yogurt or Warm Chocolate Sauce
\$1 each
Minimum 1 dozen

Fruit Sushi

Sliced Seasonal Fruit over Coconut Rice \$15 dozen
Minimum 1 dozen

Bananas Foster Station

Bananas flambéed in Rum, Banana Liquor, Butter and Brown Sugar served over Vanilla Ice Cream
\$4.00 per person *Requires Chef*

Candy Station Assorted Candy, Jars, Scoops and Cello bags
\$5.25 per person

Fruit Sorbets

Green Apple, Red Apple, Pina Colada, Lemon, Orange, Pineapple, Ruby Red Grapefruit, Passion Fruit, Coconut, and Mango Orange
\$2.50 - \$3.00 Each

Assorted Petite Fours Decorated White or Yellow Cake with Pastel Icing *Can be custom decorated for your event* \$30 per dozen

Overflowing Strawberry Basket

Ripe Whole Strawberries Flowing Abundantly Out of a Basket Onto Your Dessert Table
\$3 per person

Wedding Cakes

Cake Flavors – White, Yellow, Lemon, Chocolate, Marble, Red Velvet, Carrot or Coconut
Fillings – Chocolate Mousse, Lemon, Raspberry, Strawberry, Vanilla Buttercream, Custard or Cream Cheese
Icing – Vanilla Buttercream, Chocolate Buttercream, Chantilly (sweetened whipped cream), Fudge or Cream Cheese
Includes Small Tier for First Anniversary and Cake Box
\$3.75 per person

Plate Decorations

Dress up your plate with Raspberry and Chocolate Drizzles and a Strawberry or Raspberry
\$2.00 per person