

*European*  
CATERING



# Dessert Cocktail Menu

“There is no  
sincerer love than  
the love of food”

George Bernard Shaw

# Dessert Canapés

From \$4.50 per person/per selection



Valrhona salted caramel gateau

Lemon & lime meringue tartlet

Dark chocolate ganache tartlet

Lemon myrtle & white chocolate choux bun

Strawberry, lemon & almond gateau

Tahitian vanilla baked cheesecake GF

Chocolate & hazelnut pudding, crème anglaise, ice cream GF

Assorted French macarons GF

Pina Colada tartlet, mango curd, pineapple & coconut tapioca DF | VG

Chai latte crème brûlée GF

Spiced berries compote, French vanilla bean ice cream, crème anglaise

GF

Classic tiramisu

Raspberry frangipane tartlet, crème fraiche

Traditional ricotta, honey, pistachio cannoli

Honey & cardamom panna cotta, seasonal fruits GF

Earl grey éclair, caramelised white chocolate, strawberry

Miniature chocolate fondant

Glazed seasonal fruit tartlet, vanilla crème patisserie

Chocolate & orange, almond miniature cupcakes

Salted caramel popcorn miniature cupcakes

Matcha & raspberry miniature cupcakes

Carrot & walnut, oat miniature cupcakes

## Bambino cones

Price per person/per selection from \$3.00

Chocolate

Mango

Praline

Raspberry

White chocolate

Mint

## Custom Bambino cones

Price per person/per selection from \$4.50

Toasted sesame

Salted caramel

Pineapple & yoghurt

Valrhona dark chocolate

Banana & caramelised almonds



# Dessert Theatre Stations



## Chocolate Fountain (Minimum 50 guests)

Price from \$400.00 (for 50 to 80 guests)

For an elegant & entertaining centrepiece for any special occasion, experience the sight of delicious, mouth-watering cascading chocolate...

Dip your favourite variety of seasonal fruit, honeycomb, marshmallows and

more in:

Milk chocolate

Dark Chocolate

Ruby chocolate (*surcharge applies*)

Gold chocolate (*surcharge applies*)

## Creperie (Minimum 30 guests)

Price per person from \$7.00

Needing an experience where the aroma will capture your audience? Why not add a piece of France with our scrumptious hand turned French style crepes. Enjoy them with our:

Flambeed oranges

Rosewater cream

Dark chocolate ganache

Macerated berries

Toasted almonds

## “Kaiserschmarrn”

Price per person \$5.00

Brining a little bit of our Directors home to our menus, why not try these delectable traditional Austrian caramelised pancakes made with rum soaked raisins... Served with:

Apple compote

Plum compote

## Cheese Trolley

Price per person \$10.00

Is it cheese o'clock yet? Always a sure crowd favourite so why not add this to your event. Enjoy a variety of 10 Australian & European cheeses with our:

Seasonal fruits

Honeycomb rack

Muscateles

Walnut & fig roulade

Artisan crackers & bread



## Donut Wall

Price per person \$7.00

Looking for something different, fun & obviously tasty. Ensure to try our funky donut walls for your next event. Flavours include... but not limited to:

Chocolate

Cookies & cream

Cinnamon

Strawberry jam

Nutella

Caramel

## Gelato Bar (Minimum 50 guests)

Price per person 1 x scoop from \$4.00

2 x scoops from \$7.00

Chocolate coat your gelato from \$1 pp with our new choc top service – sprinkles included

With a variety of delicious flavours how could you not want to add this to your event. A sure crowd pleaser. Served in waffle cones or cups:

Lychee & coconut DF

Native Wattleseed

Spiced strawberry DF

Caramelised walnut

Muscatel & rum

Toasted sesame

Cookies & cream

Dark Valrhona chocolate

Pineapple & yoghurt

Mango & passionfruit DF

Tahitian vanilla bean



## Barista Coffee

Price available on request

This includes the hire of a commercial Espresso machine to add quality

Barista made coffees into the mix for your next event. Whether it is a silky latte or frothy cappuccino, there is something for everyone...

## Celebration Cakes

From \$70.00 (Round 10"/approx. 18 slices)

\$180.00 (Medium 33x33/approx. 50-60 slices)

\$280.00 (Large 57x37/approx. 100 slices)

Needing a special touch to your event. Why not look at adding a delightful cake for your guests to enjoy...

**Tiramisu:** coffee, marsala, mascarpone, hazelnut

**Strawberry & lemon:** strawberry mousse, lemon sponge, vanilla  
crème brûlée, almond crumble

**Chocolate & hazelnut:** milk chocolate crunch, hazelnut dacquoise,  
caramel hazelnut cream, Valrhona chocolate glaze

**Valrhona caramel:** chocolate cremeux, salted caramel, chocolate  
Chantilly cream

**Chocolate orange & almond:** orange & Valrhona chocolate cake,  
chocolate ganache GF

**Matcha opera:** matcha jaconde, matcha butter cream, chocolate  
glaze GF



## Dessert Bars

Selection of dessert canapés to be presented on a tiered display

1 dessert per person/selection of 2 price from \$5.00 per person

2 desserts per person/selection of 3 price from \$9.00 per person

3 desserts per person/selection of 4 price from \$12.00 per person