

DESSERTS & CAKES



KAREN
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CATER

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OLD FASHIONED FAVOURITES

- Homemade Apple Berry Crumble
- Sticky Date & Pecan Puddings with Caramel Sauce
- Chocolate & Pear Self-Saucing Puddings
- Individual Lemon Delicious Puddings
- Baked Apples with Butterscotch Sauce
- Brandy Baskets with Homemade Strawberry Ice Cream
- Hazelnut Gateaux with Cream & Strawberries
- Vanilla Bean Pannacotta with Fruit Compote
- Meringue Nests with Cream & Seasonal Fruit
- White Chocolate & Strawberry Cheesecake
- Chocolate Muddies with Ganache & Berry Coulis
- Passionfruit & Coconut Crème Brulee
- Lemon Curd Tarts
- Individual Black Forest Puddings
- Petit Summer Puddings

DECADENT TREATS

- Blackberry & Pear Strudel
- Steamed Boysenberry Puddings with Crème Anglaise
- Pear & Chocolate Crumble
- Sticky Chocolate Hazelnut Puds with Frangelico Sauce
- Chocolate Hazelnut Cake with Blood Orange Sauce
- Pears Poached in Red Wine with Clotted Cream & Rich Ganache
- Baked Russian Cheesecake with Fruit Compote
- Blackberry, Ricotta & Almond Praline Tart
- Tiramisu

- Peach & Raspberry Roulade (seasonal)
- Roast Nectarine Tart (seasonal)
- Chocolate Hearts with Mascarpone & Berries
- Triple Chocolate Tart
- Velvety Chocolate Macadamia Mousse Cups
- Chocolate, Fig & Hazelnut Fudge Cake
- White Chocolate & Pistachio Parfait

DESSERT CAKES & CUP CAKES

- Light & Fluffy Butter Cake with Butter Frosting
- Chocolate Mud Cake with Chocolate Ganache
- Caramel Mud Cake with Caramel Ganache
- White Mud Cake with White Ganache
- Moist Banana Cake with Passionfruit Frosting
- Carrot Cake Cream Cheese Frosting
- Hummingbird Cake with Passionfruit Frosting
- Orange & Poppy Seed Cake with Citrus Frosting
- Traditional Boiled Fruit Cake with Fondant Icing
- Moist Chocolate Cake with Rich Chocolate Frosting
- Coconut Cake with Lemon Icing

CHOCOLATE FOUNTAIN

This is a stunning chocolate lover's dessert! A 3-tiered fountain dispenses melted Belgium Chocolate to dip a vast array of fresh fruits, nuts, marshmallows, and gourmet biscotti into. This makes an amazing visual display and is sure to impress any guest!

ALL DESSERTS CAN BE MADE IN INDIVIDUAL PORTIONS SIZES OR AS WHOLE CAKES/GATEAUX

ALL DESSERTS CAN BE SERVED WITH COMPLIMENTARY CREAM OR ICE CREAM IF DESIRED.

wait staff

\$35.00 per waitperson per hour

We require 1 wait person for every 20-25 guests

Bar Staff

\$40.00 per staff person per hour

We require 1 bar person for every 40-50 guests

All prices include GST
We have a minimum number of 30 people per function
(Or a minimum spend of \$250)
A \$250.00 deposit will be required to secure a booking
Prices effective July 2009

Kind regards,

Karen Willis & Rebecca Cooper