



(805) 776-3717

[www.twocookscateringonline.com](http://www.twocookscateringonline.com)

### **SAMPLE DESSERT MENU**

*Prices quoted for food only. Prices listed do not include: tax or gratuity*

**Dessert Buffet – \$6.00/person** - Prices based on a minimum of 100 people

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#### **Strawberry Shortcake**

Local Strawberries, Whipped Cream, Almond Sponge Cake, Fresh Strawberry Sauce

#### **Fresh Fruit Tartlets**

Market Fruit, Frangipane, Vanilla Pastry Cream

#### **Mini Flourless Chocolate Cake**

Hazelnut-Biscotti Crust, Vanilla Whipped Cream

**Petit Fours - \$5.00/person, 4 pieces/person** - Prices based on a minimum of 100 people

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#### **Cannoli**

Crunchy Lace Cookie Filled with Sweet Ricotta, Candied Orange and Powdered Sugar

#### **Mini Apple Tarts**

Fresh Apple Butter and Cider Glaze

#### **Mini Chocolate Tarts**

Mini Shortbread Shells Filled with Belgium Chocolate Custard, Whipped Cream and Shaved Chocolate

#### **Lemon Cheesecake**

Mini Cake Wedges with a Gingersnap Crust and Fresh Berries

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**Dessert Buffet, choose 3-5 items, \$12.00/person** – Prices based on a minimum of 100 people

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**Napoleon Cake:** layers of moist lemon chiffon sheet cake with vanilla and chocolate pastry creams and fresh market strawberries

**Chocolate Bread Pudding:** chocolate vanilla custard baked into croissant bread, served warm with vanilla bean crème anglaise

**Apple Runway Tart:** served with rum caramel sauce

**Apricot-Frangipane Runway Tart:** served with fresh apricot-cream sauce (seasonal)

**Chocolate Mousse:** served with hazelnut crème anglaise

**Cookie Selection:** white & dark chocolate chip, oatmeal-cherry, peanut butter, shortbread dipped in chocolate

**Flourless Chocolate Cake:** hazelnut-biscotti crust, served with vanilla whipped cream

**Cannoli:** crisp lace cookies filled with sweet ricotta & candied lemon, dusted with powdered sugar

**Pineapple Tree:** skewered fruit kabobs radiating from a fresh pineapple, served with chocolate sauce

**Meyer Lemon or Fromage Blanc Cheese Cake:** served with fresh berry sauce

**Strawberry Shortcake:** local strawberries, whipped cream, and almond sponge cake, served with strawberry sauce

**Tres Leches Cakes:** garnished with many colored candied flower petals

**Chocolate & Cherry Hazelnut Clafoutis:** rich hazelnut-chocolate cakes

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**Petit fours, choose 5 items, 5 pieces/person, \$10/person** – Prices based on a minimum of 100 people

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**Chocolate Truffles:** hazelnut chocolate, Grand Marnier with candied orange, coffee, or star anise

**Profiteroles:** mini éclairs dipped in chocolate and served with light vanilla pastry cream

**Strawberries:** dipped in Belgian chocolate or rolled in vanilla sugar

**Mini Glazed Chocolate Mousse:** on shortbread cookie

**Exotic Fruit Tarts:** with passion fruit pastry cream

**Lemon or Lime Curd Tartlets:** with vanilla whipped cream and fresh raspberries

**Opera Cake:** many layers of almond cake, coffee butter cream, and chocolate ganache

**Pocky Sticks:** homemade Japanese cookie sticks dipped in chocolate and sprinkled with sesame seeds or plain.

**Marshmallows:** homemade vanilla marshmallows dipped in chocolate and sprinkled with crunchy nougatine or chopped nuts

**Linzer Cookies:** hazelnut shortbread sandwiching raspberry preserves, dusted with powdered sugar

**Biscotti:** orange cardamom almond biscotti dipped in chocolate

**Meringue Treats:** meringue bowls filled with lemon or lime curd

**French Macaroons:** almond meringues with pistachio paste sandwiched in the middle

**American Macaroons:** coconut cookie rosettes, plain, dark or white chocolate dipped

**Rolls:** orange tuile ‘cigarette’ cookies dipped in chocolate and rolled in coconut

**Langues de Chat:** thin cookies dipped in chocolate, can be sandwiched with jam in the middle

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**Fully Plated** – Prices based on a minimum of 100 people

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**\$8 Glazed Chocolate Mousse:** hazelnut crème anglaise and crisp lace tuile cookie

**\$7 Warm Apple Tart:** thin sliced Granny Smith apple, fresh apple butter, and cider glaze. Finished with a rum caramel sauce and choice of vanilla or caramel ice cream

**\$7 Flourless Chocolate Cake:** hazelnut biscotti crust, fresh whipped cream, chocolate sauce, crunchy vanilla or chocolate cookie **OR**

**Chocolate Fondant Cake:** cross between mousse and soufflé, chocolate glaze and candied orange peel garnish

**\$7 Crème Brulee:** vanilla bean crème brulee with caramelized crunchy sugar on top

**\$7 Meyer Lemon Cheesecake:** gingersnap crust, candied lemon, market berry sauce **OR**

**Fromage Blanc Cheesecake:** fresh berries and berry sauce (simple farm cheese cheesecake)

**\$8 Market Berries:** assortment of fresh berries cooked briefly, served with a dollop of sweet goat cheese cream and almond cookie (seasonal)

**\$8 Strawberry Tart:** market strawberries, frangipane, vanilla pastry cream, strawberry-rhubarb sorbet, berry sauce

**\$7 Charlotte Russe:** short coffee cups lined with lady fingers, filled with light chocolate or vanilla pastry cream, rosette of vanilla whipped cream, and maraschino cherry

**\$7 Banana Chocolate Tart:** flaky pie dough with milk chocolate, filled with ginger pastry cream, fresh bananas, whip cream, chocolate shavings, Bananas Foster crème anglaise.

**\$8 English Trifle:** simple sponge cake smeared with blackberry preserves, cut into squares, doused with cream sherry, light pastry cream and whipped cream. Served in clear glass

**\$7 Peach Melba:** poached market peaches with a raspberry Chambord sauce and a Tahitian vanilla bean ice cream

**\$6 Sorbet or Ice Cream:** homemade served in crispy tuile cup

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## **Other**

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### **CHEESE - CHEESECAKES**

- Cheese arrangement: Humboldt Fog (goat cheese), triple cream brie, Spanish Mahone or Manchego  
Dried fruits, honeyed nuts, artisan crackers or bread  
(other artisan cheeses also available)

### **FRUITS**

- Lemon or lime curd tartlets with sweet whipped cream and raspberries
- Fresh fruit tartlets with frangipane, pastry cream and glazed fruits in a sweet tart shell
- Fresh fruit tartlets: crispy puff pastry, pastry cream, market fruits
- Candied orange dipped in chocolate
- Candied grapefruit dipped in chocolate
- Candied lemon dipped in chocolate
- Chocolate dipped market strawberries
- Mini tart tatin: caramelized apple tarts
- Mini Linzer torte: hazelnut dough with market berries

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