

..... 2018

Dessert Menu

Katherine's
Catering • Event Planning

Cakes & Cupcakes



Individually Plated Desserts

+ \$.50 plating charge per guest

* = outsourced

Celebration Sheet Cakes*

Full Size Celebration Sheet Cake serves 80-100 guests	\$145.00
Half Size Celebration Sheet Cake serves 40-50 guests	\$95.00
Quarter Size Celebration Sheet Cake serves 20-25 guests	\$50.00

choose from: white, chocolate, marble, red velvet, yellow, french vanilla, strawberry, lemon, tiramisu, carrot ginger. custom colors and inscriptions available

Specialty Cakes

9' Cake - (serves 12 guests)

Black Forest Cake	\$60.00
<i>chocolate devil's food cake, pastry cream, bourbon cherries, vanilla buttercream</i>	
Carrot Ginger Cake	\$50.00
<i>walnuts, raisins, orange scented cream cheese buttercream</i>	
Citrus Olive Oil Bundt Cake	\$42.00
<i>powdered sugar</i>	
Flourless Chocolate Decadence Cake (serves 16)	\$80.00
<i>Grand Marnier ganache</i>	
German Chocolate Cake	\$75.00
<i>German chocolate cake, coconut pecan icing</i>	
Lemon Raspberry Cake	\$55.00
<i>lemon cake, lemon curd, raspberry coulis, lemon buttercream</i>	

Cupcakes - Traditional

1 dozen regular

\$27.00

1 dozen mini

\$18.00

Chocolate Sour Cream Cupcake *devil's food cake, vanilla buttercream*

Double Vanilla Bean Cupcake *vanilla yellow butter cake, vanilla buttercream*

Double Chocolate Sour Cream Cupcake *devil's food cake, chocolate buttercream*

Lemon Raspberry Cupcake *lemon cake, raspberry buttercream*

GF

Oreo Cookie Cupcake *Oreo marble cake, cookies n' cream buttercream*

Vanilla Bean Cupcake *vanilla yellow butter cake, chocolate buttercream*

Vegan Coconut Cupcake *citrus vanilla coconut glaze*

V+

Cupcakes - Specialty

1 dozen regular

\$36.00

1 dozen mini

\$24.00

Carrot Ginger Cupcake *walnuts, raisins, orange scented cream cheese buttercream, candied ginger*

Cherry Almond Cupcake *cherry almond cake, vanilla buttercream, toasted almonds, Maraschino cherries*

Irish Kiss Cupcake *chocolate Guinness cake, salted whisky caramel, Bailey's buttercream, chocolate curl*

German Chocolate Cupcake *pecan coconut frosting*

GF

Mocha Cupcake *mocha chocolate cake, espresso buttercream, chocolate espresso bean*

Cupcakes - Full Size Only

1 dozen regular

\$36.00

Banana Split Cupcake *marble cake, banana butter cream, ganache, maraschino cherry*

Red Velvet Cheesecake Swirl Cupcake *rich chocolate cake, creamy cheesecake, vanilla cream cheese frosting*

Strawberry Shortcake Cupcake *strawberry cake, pastry cream, vanilla buttercream, pink chocolate curls*

Holiday Cupcake Assortment Platter

4 dozen regular

\$120.00

4 dozen mini

\$96.00

Carrot Ginger Cupcake walnuts, raisins, orange scented cream cheese buttercream, candied ginger

Cherry Almond Cupcake cherry almond cake, vanilla buttercream, toasted almonds, maraschino cherry

Mocha Cupcake chocolate cake, espresso buttercream, chocolate espresso bean

Peppermint Chocolate Cupcake devil's food cake, peppermint buttercream

Cheesecakes

9" serves 12 guests

Amaretto Cheesecake

\$54.00

almond crust

GF

Chocolate Hazelnut Cheesecake

\$54.00

chocolate Frangelico cheesecake, hazelnut Oreo crust

Irish Cream Guinness Swirl Cheesecake

\$54.00

Irish cream, chocolate Guinness swirl cheesecake, graham cracker crust

Lemon Blackberry Swirl Cheesecake

\$54.00

graham cracker crust, lemon curd, mint, blackberries

Spiced Pumpkin Swirl Cheesecake

\$48.00

ginger snap crust

Vanilla Bean Cheesecake

\$48.00

graham cracker crust, berry compote

White Chocolate Raspberry Cheesecake

\$54.00

graham cracker crust



Cookies & Bar Cookies



Cookies

per dozen

Custom Sugar Cookies <i>choice of colored sprinkles</i>	regular \$20.00/small \$12.00
Double Chocolate Chip Cookie <i>pecans, milk and white chocolate chips</i>	regular \$28.00/small \$18.00
Fresh Baked Cookies <i>dark and milk chocolate chip, chewy hazelnut cherry, chocolate peanut butter chip</i>	regular \$24.00/small \$14.00
Gluten Free Cookie Assortment <i>molasses ginger, oatmeal raisin, double chocolate chip</i>	regular \$28.00/small \$18.00
Michigan Cookies* <i>block 'M' Michigan shortbread cookies, yellow and blue glaze</i>	\$42.00
Molasses Ginger Cookie <i>nutmeg, cinnamon, clove</i>	regular \$28.00/small \$18.00
Oatmeal Raisin Cookie <i>hearty oats, walnuts</i>	regular \$28.00/small \$18.00
Sugar Cookies <i>lemon glaze</i>	regular \$24.00/small \$14.00
Wrapped Michigan Cookies* <i>block 'M' Michigan shortbread cookies, yellow and blue glaze, individually wrapped</i>	\$57.00
Wholesome Oat Cookies <i>oats, honey, flaxseed, cranberries, spices</i>	\$30.00
Vegan Spiced Zucchini Walnut Cookie <i>oats, nuts, dried fruit, zucchini, orange zest, cinnamon, whole wheat flour, citrus icing</i>	\$30.00

Bar Cookies

per dozen

Rice Krispy Treats*

butter, marshmallows, rice krispies

Full Size (2 x 2)

\$18.00

Half Size (1 X 2)

\$12.00

Sea Salt Espresso Brownies

Swiss dark chocolate, Dutch milk chocolate, espresso, sea salt

Full Size (2 x 2)

\$30.00

Half Size (1 X 2)

\$15.00

Mini Bites (1 X 1)

\$12.00

Signature Bar Cookies

Go Blue! berry cheesecake bars, lemon delights, peanut butter bliss, tropical treasures, southern derby bars

Full Size (2 x 2)

\$24.00

Half Size (1 X 2)

\$12.00

Mini Bites (1 X 1)

\$10.00

Simply Sinful Brownies with Nuts

Swiss dark chocolate, Dutch milk chocolate, mini chocolate chips, walnuts

Full Size (2 x 2)

\$28.00

Half Size (1 X 2)

\$14.00

Mini Bites (1 X 1)

\$10.00

Simply Sinful Brownies without Nuts

Swiss dark chocolate, Dutch milk chocolate, mini chocolate chips

Full Size (2 x 2)

\$28.00

Half Size (1 X 2)

\$14.00

Mini Bites (1 X 1)

\$10.00

S'mores Bars

marshmallow, chocolate, golden grahams

Full Size (2 x 2)

\$24.00

Half Size (1 X 2)

\$14.00

Dessert Shooters



Traditional Shooters

per dozen

Chocolate Mousse Shooter

chocolate shavings, Swiss chocolate mousse, whipped cream

GF
\$2.00 plastic shooter
\$2.25 glass shooter

\$24.00/dz.
\$27.00/dz.

English Trifle Shooter

buttery pound cake, orange scented pastry cream, Grand Marnier macerated berries, vanilla whipped cream

\$2.25 plastic shooter
\$2.50 glass shooter

\$27.00/dz.
\$30.00/dz.

Strawberry Shortcake Shooter

buttery pound cake, fresh lemon curd mousse, fresh strawberries, whipped cream

\$2.00 plastic shooter
\$2.25 glass shooter

\$24.00/dz.
\$27.00/dz.

Specialty Shooters

2 dozen minimum per shooter

Chocolate Mousse and Sea Salt Brownie

fudgy sea salt espresso brownie pieces, Swiss chocolate mousse, whipped cream

\$2.25 plastic shooter \$24.00/dz.

\$2.50 glass shooter \$27.00/dz.

Chocolate Panna Cotta

Swiss dark chocolate panna cotta, bourbon cherries, whipped cream

GF \$2.25 plastic Shooter \$27.00/dz.

\$2.50 glass Shooter \$30.00/dz.

Lemon Lavender Shooter

buttery pound cake, lavender infused lemon curd mousse, whipped cream, dried lavender

\$3.75 plastic shooter \$45.00/dz.

\$4.00 glass shooter \$48.00/dz.

Lime Panna Cotta Shooter

tart lime panna cotta, raspberry coulis, whipped cream

GF \$2.25 plastic shooter \$27.00/dz.

\$2.50 glass shooter \$30.00/dz.

Maize and Blue Shooter

buttery pound cake, fresh lemon curd mousse, vanilla bean blueberry compote, whipped cream

\$2.25 plastic shooter \$27.00/dz.

\$2.50 glass shooter \$30.00/dz.

Tiramisu Shooter

espresso and Kahlua soaked lady fingers, orange cinnamon cannoli filling, marbled chocolate curls, whipped cream, chocolate espresso bean

\$2.75 plastic shooter \$33.00/dz.

\$3.00 glass shooter \$36.00/dz.



Dessert Stations

- Candy Buffet** (custom pricing)
Customize your own candy buffet with your chosen colors and favorite candies
- Caramel Apple Station** **\$5.00/guest**
Granny Smith, Golden Delicious, Galas, warmed caramel dipping sauce, roasted peanuts, chopped pecans, toasted coconut, chocolate chips, bamboo skewers
- Chocolate Fondue** **\$6.75/guest**
dark chocolate, brandy, vanilla, cream
Accompaniments: strawberries, pound cake, pineapple, marshmallows, dried apricots, bananas, bamboo skewers
- Chocolate Fountain Topping** **\$5.00/guest**
pound cake, pretzel rods, marshmallows, strawberries, pineapple, rice krispy squares, bamboo skewers
- Deluxe Sweets Table (50 person minimum)** **\$8.00/guest**
carrot cake, Tiramisu, pineapple upside down cake, chocolate mousse sea salt espresso brownie shooters, mini apple streusel pies, pirouline cookies, chocolate decadence squares GF
- Ice Cream Sundae Bar (25 guest minimum)** **\$5.75/guest**
vanilla ice cream with assorted toppings: hot fudge, caramel, strawberry syrup, Oreo cookie crumbs, M & M's, sprinkles, gummy bears, crushed peanuts, cherries, whipped cream
add bananas, fresh strawberries, pecans + \$1.00 per guest
- Mini Sweets Table (3 pieces per guest)** **\$6.50/guest**
elegant finger pastries, mini sea salt espresso brownies, mini cupcake assortment (carrot ginger, vanilla bean), chocolate mousse shooters GF, English trifle shooter
- Sweet Crepe Station (Chef attended)** **\$6.95/guest**
Nutella, banana slices, cinnamon apple compote, fresh strawberries, whipped cream, powdered sugar

Assorted Mini Macarons* **\$96.00 per 4 dozen**
chocolate, white chocolate, raspberry, apricot, lemon, pistachio meringues

Baklava and Middle Eastern Pastries*
honey nut phyllo pastries

<i>Small platter (about 48 pieces)</i>	<i>\$70.00</i>
<i>Large platter (about 96 pieces)</i>	<i>\$115.00</i>

Chocolate Covered Almonds and Cherries* **\$25.00 per pound**

Chocolate Dipped Strawberries **\$36.00 per dozen**
Dutch milk chocolate with white chocolate drizzle, Dutch white chocolate with milk chocolate drizzle

Coconut Macaroons **\$24.00 per dozen**
coconut morsels, dark chocolate drizzle

Elegant Finger Pastries **\$80.00 per 4 dozen**
coconut macaroons, chocolate decadent squares, pecan diamonds, fruit tartlets, chocolate mousse cups, raspberry cheesecake squares

GF

Ricotta Cannoli **\$30.00 per dozen**
maraschino cherry garnish, chocolate covered shell



Fruit Desserts

Crisps and Cobblers

Half Pan: serves 10-12 guests

Full Pan: serves 20-25 guests

Cinnamon Apple Crisp	\$50.00/95.00
<i>cinnamon oat crumble, vanilla cinnamon whipped cream</i>	
Tart Apple Cherry Crisp	\$65.00/115.00
<i>cinnamon oat crumble, vanilla whipped cream</i>	
Peach Raspberry Cobbler	\$65.00/115.00
<i>biscuit topping, lemon scented whipped cream</i>	
Vegan Wild Berry Walnut Crisp	\$65.00/115.00
<i>spiced oat topping</i>	

Homemade Pies

9" serves 8 guests

Add vanilla ice cream

+ 1.50 per guest

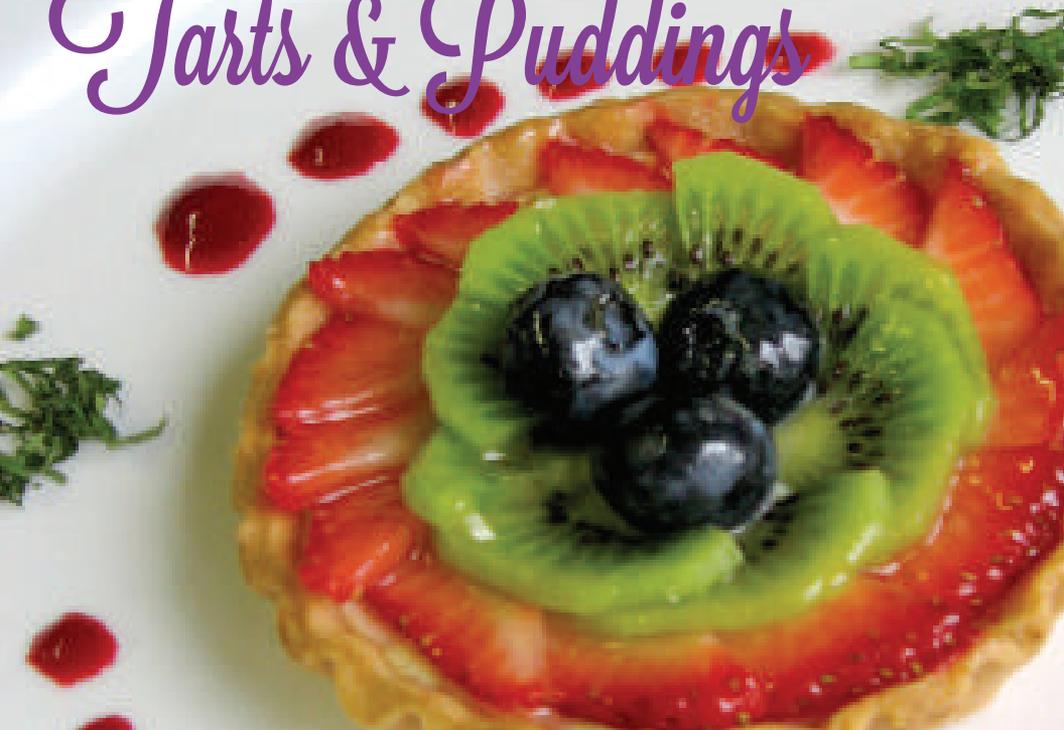
Bourbon Pecan Pie	\$48.00
<i>maple whipped cream</i>	
Gluten Free Bourbon Pecan Pie	\$50.00
<i>maple whipped cream</i>	
Key Lime Pie	\$30.00
<i>whipped cream</i>	
Mixed Berry Pie	\$30.00
<i>raspberry, blueberry, blackberry, whipped cream</i>	
Spiced Pumpkin Pie	\$24.00
<i>cinnamon whipped cream</i>	
Gluten Free Spiced Pumpkin Pie	\$26.00
<i>cinnamon whipped cream</i>	
Tart Apple Cherry Pie	\$24.00
<i>vanilla whipped cream</i>	
Gluten Free Tart Apple Cherry Pie	\$26.00
<i>vanilla whipped cream</i>	



*Specialty
Individual Desserts*

- Chocolate Mousse Cup** **\$3.95 per guest**
chocolate shavings, Swiss chocolate mousse, whipped cream
 GF
- Chocolate Mousse and Sea Salt Brownie** **\$4.50 per guest**
fudgy sea salt espresso brownie pieces, Swiss chocolate mousse, whipped cream
- Chocolate Panna Cotta** **\$4.50 per guest**
Swiss dark chocolate panna cotta, bourbon cherries, whipped cream
 GF
- Cinnamon Poached Pear** **\$5.50 per guest**
caramel sauce, whipped cream
 GF
- English Trifle** **\$4.50 per guest**
buttery pound cake, orange scented pastry cream, Grand Marnier macerated berries, vanilla whipped cream
- Individual Fresh Fruit Tart (3")** **\$5.95 per guest**
buttery pastry shell, vanilla bean pastry cream, fresh fruit, apricot glaze
- Lime Panna Cotta** **\$4.25 per guest**
tart lime panna cotta, raspberry coulis, whipped cream
 GF
- Maize and Blue 'Martini'** **\$4.95 per guest**
buttery pound cake, fresh lemon curd mousse, vanilla bean blueberry compote, whipped cream
- Mango Berry Shortcake** **\$4.50 per guest**
homemade biscuits, macerated mango, berries, vanilla scented whipped cream
- Pound Cake with Mango Berry Topping** **\$4.95 per guest**
buttery pound cake, macerated mango, berries, vanilla scented whipped cream
- Raspberry Peach Pavlova** **\$5.95 per guest**
soft meringue shell, fresh whipped cream, peach melba, fresh raspberries
tart lime panna cotta, raspberry coulis, whipped cream
 GF
- Tiramisu** **\$4.95 per guest**
espresso and Kahlua soaked lady fingers, orange cinnamon cannoli filling, marbled chocolate curls, whipped cream, chocolate espresso bean

Tarts & Puddings



Blueberry Bread Pudding (serves 10) <i>vanilla crème Anglaise</i>	\$45.00
Cape Brandy Pudding <i>dates, walnuts, raisins, vanilla, brandy, crème Anglaise, caramel sauce</i>	
Dark Chocolate Espresso Tart (9") (serves 8) <i>whipped cream</i>	\$42.00
Pumpkin Bread Pudding (serves 10) <i>cinnamon whipped cream</i>	\$40.00
Raspberry Almond Tart (9") (serves 12) <i>shortbread shell, almond filling, fresh raspberries</i>	\$66.00
Whole Fresh Fruit Tart (9") (serves 8) <i>buttery pastry shell, vanilla bean pastry cream, fresh fruit, apricot glaze</i>	\$48.00

HOW TO ORDER:

ANN ARBOR: (734) 930-4270

LYON OAKS: (248) 573-7787

SUMMIT ON THE PARK: (734) 394-5486

information@katherines.com

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