



2019

# Desserts



THE HEART OF YOUR EVENT™

*Katherine's*

CATERING • EVENTS

# Cakes & Cupcakes



## Individually Plated Desserts

+ \$.50 plating charge per guest

\* = outsourced

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## 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*

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## Specialty Cakes

9' Cake - (serves 12 guests)

**Black Forest Cake** **\$60.00**

*chocolate devil's food cake, pastry cream, bourbon cherries, vanilla buttercream*

**Carrot Ginger Cake** **\$50.00**

*walnuts, raisins, orange scented cream cheese buttercream*

**Citrus Olive Oil Bundt Cake** **\$42.00**

*powdered sugar*

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**Flourless Chocolate Decadence Cake (serves 16)** **\$80.00**

*Grand Marnier ganache*

GF

**German Chocolate Cake** **\$75.00**

*German chocolate cake, coconut pecan icing*

GF

**Lemon Raspberry Cake** **\$55.00**

*lemon cake, lemon curd, raspberry coulis, lemon buttercream*

GF

## 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*

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## 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*

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## 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*

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## 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*

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

## 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 <sup>GF</sup>*
- 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 <sup>GF</sup>, 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*

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

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## Homemade Pies

*9" serves 8 guests*

*Add vanilla ice cream*

*+ 1.50 per guest*

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



# Specialty Individual Desserts

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



# Tarts & Puddings



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

## HOW TO ORDER

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SUMMIT ON THE PARK: 734.394.5486

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