

2020 DESSERT MENU

2 DOZEN MINIMUM PER SELECTION

Mini Butter Cookies – 2.00 each
 Mexican Wedding Cakes
 Toasted Pecans, House Infused
 Vanilla, rolled in Powdered Sugar
 Almond Crescents
 Ground Almonds, House Infused
 vanilla, rolled in Cinnamon Sugar
 Citrus Sandwiches
 Two Lemon Cookies filled with
 House Made Lemon Curd
 Cappuccino
 Cinnamon Chocolate Cookie half
 dipped in Dark Chocolate
 Lemon Crisp
 Vegan, GF & Nut Free Lemon Cookie
 Peanut Butter Chocolate Chip
 Vegan & GF

Mini Petit Fours – 3.00 each
 Vanilla Bean Shortbread base, topped
 with Seedless Raspberry Preserves,
 Almond Sponge Cake, and French
 Chocolate Ganache. Dipped in either
 White or Dark Chocolate. Can be
 custom decorated for an additional
 charge.

Cake Pops – 3.00 each
 Mini scoops of various flavored
 cake and frosting rounded on a
 sucker stick, dipped in White or
 Dark Chocolate. Can be made in
 custom colors.

Truffles (GF) – 3.00 each
 French White Chocolate Lemon
 Vanilla Bean French Milk
 Chocolate
 French Dark Chocolate Raspberry
 French Dark Chocolate Orange

Cupcakes - Mini - 1.75 each
 Medium - 2.75 each Large - 3.50
 each
 Cake flavors: Carrot (Vegan option
 available), Chocolate, Vanilla, Red
 Velvet, Lemon, Vegan Chocolate,
 Vegan Red Velvet, Carrot Cake (GF)
 Frosting flavors (GF): Vanilla,
 Raspberry, Chocolate, Lemon, Cream
 Cheese, Vegan Vanilla, Vegan
 Chocolate

Mousse in Chocolate Cups (GF)
 - Small -3.50 each Large – 7.00 each
 Flavors: Vanilla Bean, French
 Chocolate, Raspberry, Marionberry,
 Citrus

Individual Tarts - Mini, 1” – 2.00
 each Medium, 2” - 2.75 each Large,
 3” - 3.50 each
 Flavors: Fresh Seasonal Fruit with
 Pastry Cream, Lemon Curd, Key
 Lime, Pecan Pie, Chocolate Brownie
 with Whipped Cream, Crème Brule,
 Cheesecake, Pumpkin, Caramel Apple
 Crumble *only available in the 3”
 size*

Mini Coconut Macaroons (GF)
 – 2.50 each
 Made with fresh Vanilla Bean,
 Toasted Coconut, Local Honey, and
 Turbinado Sugar. The bottoms are
 dipped in Dark Chocolate.

Chocolate Dipped Strawberries
 (GF) – 3.25 each
 Vegan option available – 3.50 each

Dessert Display
 Includes an assortment of dessert bites
 hand crafted by our in-house Party
 Chef – 2.50 per piece
 Variety may include but subject to
 change depending on season: Petite
 Fours, Assorted Truffles, Chocolate
 covered Strawberries, Lemon Curd
 Tartlets, Assorted Mini Butter
 Cookies, Berry Mousse Cups.



PLACE YOUR ORDER TODAY!

503-575-9968

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