

# Dessert Menu



**PEPPER'S**  
FINE EVENT CATERING

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[www.PEPPERSCATERING.com](http://www.PEPPERSCATERING.com) | 508.393.6844

## Cup Cakes, Whole Cakes & Tarts

### Cupcakes

(2 dozen minimum)

Cupcake in your choice of flavor and frosting, with basic design  
\$2.50 Unfilled

Add a variety of fillings \$4.00 Filled

Sauced and garnished \$4.45-5.95

Ask for pricing on additional decorations, logos, etc.

### Peach Almond Meringue Cake

Roasted Peaches, 4 layers of Almond Meringues and Mascarpone Cream filling  
drizzled with rich Caramel Sauce  
\$45...10" Cake (serves 12-20)

### Old Fashioned Spice Cake

4 layers of Spice Cake filled with Caramel Cream Cheese and covered with Vanilla Buttercream.  
\$45...10" cake (serves 12-20)

### Carrot Sponge Cake

4 layers of light Carrot Cake studded with Raisins, filled with traditional or flavored  
Cream Cheese and covered with Swiss Meringue Buttercream  
\$45...10" cake (serves 12-20)

### Cheesecakes

<b>Banana Foster</b>	\$40... 12" Cake (12-20 servings)
<b>New York with seasonal fresh fruit</b>	\$40...10" Cake (12-14 servings)
<b>Marble with mini Chocolate Chips</b>	\$40...10" Cake (12-14 servings)

### Roulades

**Chocolate** Sponge Roll with Cranberry Compote and Vanilla Mousse  
**Pumpkin** Sponge Roll with Chocolate Cream Cheese and Walnuts  
**Lemon** Sponge Roll with Raspberry Preserves and Lemon Mousse  
\$40 ... (Serves 16)

Add 1 quart of Raspberry, Cranberry or Chocolate sauce ... \$10

### Traditional Fresh Fruit Tart

Buttery Cookie Crust, traditional Pastry Cream assorted seasonal fresh Fruits  
\$35...10" tart (serves 10-12)

### Earl Grey Ganache Tart

Chocolate Cookie Crust, Earl Grey infused Bittersweet Ganache, Candied Orange Slices  
\$38...10" tart (serves 10-12)

### Pear Rum Raisin Tart

Cookie Crust, Caramelized Pears over Rum Raisin Mascarpone  
\$35...10" Tart (serves 10-12)

# Special Occasion Cakes

*By Pepper's Fine Catering*

## FLAVORS

### **NEW Chocolate S'more**

*Devil's Food Cake with Marshmallow Buttercream & Graham Cracker Bits*

### **NEW Red Velvet Swirl**

*White & Red Velvet Marble Cake with Chocolate Cream Cheese filling*

### **Cranberry Orange**

*Tender Orange cake brushed with Grand Marnier and filled with Cranberry-Orange Compote and Mascarpone*

### **Green Tea**

*Green Tea and White Cake layers filled with Milk Chocolate and Toffee Buttercream*

### **Cinnamon Apple**

*Vietnamese Cinnamon-flavored Cake layers with roasted Apple Cinnamon Cream*

### **Caramel Turtle**

*Yellow Cake filled with Pecan Caramel and Chocolate Ganache*

### **Chocolate Cannoli**

*Devil's Food Cake with traditional Ricotta Chip filling with Cannoli Pieces*

### **Wild Mango**

*White Cake layers filled with White Chocolate Mousse and Mango Preserves*

### **NEW Humming Bird Cake**

*Banana-Pecan Cake with Orange Cream Cheese Filling*

### **NEW Pistachio Cake**

*Pistachio-flavored Cake with Bittersweet Ganache & White Chocolate Rum Mousse*

### **Mocha Fleck**

*Mocha and Chocolate Fleck Cake filled with Mocha Chocolate Buttercream*

### **Chocolate Raspberry Fudge**

*Devil's Food Cake layered with tart fresh Raspberries & Vanilla Buttercream*

### **Lemon-Raspberry Delight**

*White Cake layered with alternating Lemon and Raspberry Mousse*

### **Chocolate Caramel Fudge**

*Chocolate Cake with Bittersweet Ganache and Caramel*

### **Fruit & Cream**

*Cake layers brushed with Syrup and filled with your choice of:*

*~ Roasted Peaches with Caramel & Mascarpone Cream*

*~ Roasted Cherries & Chocolate Rum Pastry Cream*

*~ Roasted Pineapple & Coconut Pastry Cream*

### **Special Occasion Cake Flavors**

Three layers of cake with basic design.  
Additional charge for special design, logo, fondant, etc.

\$35...8" Cake (serves 8-12)

\$45...10" Cake (serves 12-16)

\$80...12" Cake (serves 36-50)

\$64...Quarter Sheet double layer (serves 16-35)

\$100...Half Sheet double layer (serves 50-75)

\$200... Full Sheet double layer (serves 75-110)

### Traditional Cake Flavors

Cake: choose Golden Vanilla, Chocolate, Marble, or White  
Filling: choose Vanilla, Chocolate or fruit flavored Buttercream, Vanilla, Chocolate,  
Lemon or Raspberry Mousse  
Covered with Vanilla or Chocolate Buttercream

Three layers of cake with basic design  
Additional charge for special design, logo, Fondant, etc.

\$26...8" Cake (serves 8-14)

\$35...10" Cake (serves 12-16)

\$70...12" Cake (serves 36-50)

\$55...Quarter Sheet double layer (serves 16-35)

\$100...Half Sheet double layer (serves 50-75)

\$185 Full Sheet double layer (serves 75-110)

### Everything Dipped

Priced per Guest

#### Dark, White and Milk Chocolate

Dipped Strawberries  
\$2.30 each

Giant Dipped Strawberries  
\$3.30 each

Specialty Dipped Strawberries  
Tuxedo & Dress  
\$3.95 each

Dipped Fruit Assortment  
Strawberries, Apples, Pineapple, Grapes  
\$2.30 each

#### Sandwich Cookies

Handmade filled Cookies, traditional Chocolate, Chocolate cookie with Mint or Key Lime  
cookie with lime filling,  
(3 dozen minimum)  
\$1.75

#### Snack Assortment

Chocolate dipped Pretzel Rods, Milano & Sandwich Cookies, Banana Chips, Apricots, Corn Crisps...  
Minimum 25 servings 3-4 pieces per guest  
\$5.65

#### Chocolate Fondue

Served with fresh Fruits, Pound Cake, Angel Food Cake,  
Cookies, Marshmallows and Pretzels  
\$4.25 per Guest

Fresh fruit only-add \$.25 per guest

**Chocolate Fountain**

(30 serving minimum)

Served with fresh Fruits, Pound Cake, Angel Food Cake,  
Cookies, Marshmallows and Pretzels

\$5.95 per Guest

Fresh fruit only-add \$.25 per guest

**Ice Cream**

*Priced per Guest*

Fun and funky flavors to add to your desserts – mix up on a sundae bar  
or just savor with a sauce. Ice Cream flavors include traditional Vanilla and Chocolate,  
Strawberry, Mint Chocolate Chip, Cappuccino, Purple Cow.  
Additional flavors & Sorbets available upon request.

**Individual Scoop**

30 serving minimum

\$2.50

**Scoop with Raspberry, Caramel or Chocolate Sauce**

30 serving minimum

\$2.95

**Ice Cream Sundae Bar**

Gourmet Chocolate and Vanilla Ice Cream with a variety of toppings:

Hot Fudge ~ Fresh Strawberry Sauce ~ Homemade Whipped Cream

~ Oreo Cookie Pieces, M&M's® ~ Marshmallows ~ Reese's Pieces ~ Chopped Walnuts

Rainbow Jimmies ~ Maraschino Cherries

\$6.25

Add one additional Ice Cream flavor

\$1.00

**Chocolate Chip Cookie Ice Cream Sandwich**

Vanilla Ice Cream between two Chocolate Chip Cookies

4 dozen minimum

Mini (2.5 oz.) \$2.95

Large (3.5 oz.) \$3.95

Shaped \$4.25

**Ice Cream Novelties**

Traditional Ice Cream Sandwiches, Popsicles, Sports Bars and  
more from Haagen-Dazs, Hood, and Edy's.

(24 per flavor minimum)

Ask for Pricing

**Mini Ice Cream or Sorbet Cones**

Ice Cream Flavors-Chocolate, Vanilla & Cappuccino

Sorbet Flavors- Lemon, Raspberry & Mango

Suggested serving is 2-3 per guest

(5 dozen per flavor minimum)

\$2.75 each

**Lollibons**

Ice Cream Lollipops available in a variety of flavors including Orange-Pistachio, Salted Caramel Pecan, Coconut & Mango & Raspberry Chocolate Chili  
Suggested serving is 2-3 per guest  
(4 dozen per flavor minimum) \$2.75 each

**Intermezzo Sorbet Fruits**

Assorted mini Sorbet Strawberries, Blackberries or Pears  
(4 dozen per flavor minimum) \$2.70 each

**Sweet Miniatures**

*Priced per Guest*

**Sweet Table**

A dazzling array of Sweets inspired by the finest Patisseries of Europe - including miniature Sweets, whole Cakes and Tarts, dipped Fruit, and assorted Cookies & Candies.  
Ask about pricing for special presentations  
\$7.75 (5 per guest)

**Spring/Summer Favorite Mini's**

Almond Joy, Lemon Blueberry Tartlet,  
colorful filled Macaroons & Raspberry White Chocolate Tartlet  
\$3.95 (2 per guest)

**Fall/Winter Favorite Mini's**

Mini Pecan & Apple Streusel Pies, Pumpkin Whoopie Pies, Cranberry Chocolate Roulade  
and Brownie Bon Bons  
\$3.95 (2 per guest)

**Extreme Miniatures**

Minis with unique flavor profiles;  
Smokey Ganache with Apricot, Banana-Chocolate Caramel, Cherry Gelée with Pistachio Rose  
3-4 per guest (25 servings minimum)  
\$9.00

**Cheesecake Pops**

Cheesecake on a pop stick enrobed with White or Dark Chocolate in Vanilla, Key Lime,  
Raspberry and Cookie  
9 dozen per flavor minimum  
\$1.25 each

**Mousse in a Glass, small bites**

Assorted Mousse combinations in a 2-3 bite vessel.  
Choose from Chocolate Raspberry, Black and White, Espresso with Caramel  
\$2.00 per serving

## Dessert Buffet

### Dessert Buffet #1

Upscale choices including Fondu or Fountain with a variety of dippers.  
Includes Seasonal Mini Sweets, Fruit Bars, Assorted Brownies, small-bite Mousse cups  
and Chocolate Fondue or Fountain  
\$9.95 (5 per guest)

### Dessert Buffet #2

Bite-size assortment including cake & sauce.  
Includes Seasonal Mini Sweets, small-bite Mousse cups, Cheesecake Pops, assorted dipped fruit,  
mini Whoopie Pies, small Cookies and your choice of Roulade & sauce.  
\$11.50 (5 per guest)

### Dessert Buffet #3

Customized by theme, color, etc. A buffet with "WOW" factor!  
Includes bite-size Mousse cups, Cheesecake pops, dipped fruit, mini Whoopie Pies, dipped & decorated  
Marshmallows on sticks, dipped Pretzel Rods, mini cupcakes, filled mini cones or filled edible spoons.  
\$13.35 (7 per guest)

### Add Candy Buffet

Choose from a variety of candies (theme, color) for your guests to eat or take away.  
\$12.00-\$15.00 per selection

## A la Carte

Priced per Guest

### Assorted Large Cookies

A variety of large 3 ounce Cookies  
\$2.15 (1 per guest)

### Just Brownies

An assortment of Plain, Frosted, Tiger and Blond Brownies  
\$2.75 (1 per guest)

### Just Fruit Bars

An assortment of Raspberry Almond, Lemon Square,  
Cherry Date Sparkle and Apple Crunch  
\$2.65 (1 per guest)

### Italian Cookie Assortment

Assorted Italian flavors  
\$15.00 per dozen (5 dozen minimum)

### Special Tea Cookies or Vegan Tea Cookies

Dainty Tea Cookies in Fruit, Nut and Chocolate  
\$15.00 per dozen (5 dozen minimum)

### Favor Cookies

Rich Butter Cookies cut into 3 - 4 inch designs and hand-decorated  
to suit your event, with bag and paper ribbon.  
Priced by design ~ starting at \$3.95 each

**Whoopie Pies**

Traditional Chocolate, Chocolate Peanut Butter or Carrot with Cream Cheese 1.75 each  
Heart shaped Chocolate Cherry or Vanilla Lemon 2.85 each  
Heart shaped garnished and with sauce \$3.95 each  
(3 dozen minimum)

**Mini Cannolis or Mini Éclairs**

Traditional fillings or flavored (Orange, Pistachio, etc.)  
\$1.75 each  
(3 dozen minimum)

**Candy Buffet**

Choose from a variety of candies (theme, color) for your guests to eat there or take away  
\$12.00-\$15.00 per selection

**Candy Tray**

Pate de Fruits, Dark Chocolate Truffles,  
White Chocolate Truffles, Peppermint Patties and a variety of  
White and Dark Chocolate Fruit and Nut Bark  
(2 per guest)  
\$3.50 per guest

**Formal Plated Desserts**

*Priced per Guest*

**Caramel Mousse Trifle**

Roasted Peaches, smooth Caramel Mousse and Brandy Soaked Sponge Cake  
served with Whipped Cream  
\$5.25

**Individual Pecan Pie**

served with Caramel Bourbon Ice Cream  
\$5.95

**Individual Seasonal Fruit Pies**

Apple, Blueberry, Cherry, Peach Pumpkin & Strawberry-Rhubarb,  
served with your choice Ice Cream  
\$5.45

**Crème Brulee**

Chocolate, Orange or Honey flavored Custards  
served in an espresso cup with a seasonally flavored Cookie  
\$4.25

**Mini Goat Cheese Cheesecake**

served with Fruit Compote and Spiced Pralines  
\$4.25

**Banana Caramel Tartlet**

Caramelized Banana & Bittersweet Ganache, with Banana Mousse,  
Caramel Sauce and Banana Chips  
\$6.25



**Mini Mexican Hot Chocolate Cup**

Mexican Cocoa topped with Whipped Cream & joined by a sliver of Flourless Chocolate Cake and Raspberry Coulis  
\$4.25

**Peach Almond Cake**

Almond Meringues layered with Roasted Peaches, Mascarpone Cream and Caramel served with Caramel Sauce and Toasted Almonds  
\$5.95

**Apricot Ganache Cake**

Genoise layered with Souchong infused Ganache and Apricot Mousse topped with Chocolate Krokant and served with Chocolate Anglaise  
\$8.00

**Molten Chocolate Cake**

Served warm with Raspberry Sauce, Berries and Vanilla Ice Cream  
\$7.30

**Buffet-style Desserts**

*Priced per Guest*

**Strawberry Peach Shortcake**

The Summer's finest Strawberries and Peaches enrobe a Biscuit and are topped with a Vanilla Bean-laced Chantilly Cream  
\$5.50

**Frozen Chocolate Raspberry Soufflé**

Frozen Mousse "soufflé" in an Espresso cup and served with fresh Raspberries and a Chocolate Stick  
\$2.88

**Pineapple Upside-Down Cake**

Moist Rum-soaked Buttermilk Cake topped with toasted Almonds, Pineapple and plumped dried Cherries  
\$4.95

**Brownie Soufflé**

Warm Chocolate Brownie with Molten Chocolate center is served with fresh Whipped Cream.  
\$35.00 (Half Pan)  
\$57.00 (Full Pan)

**Seasonal Fruit Crisp**

Seasonal fruits are topped with spiced and crunchy Oat topping served with your choice of Whipped Cream or Ice Cream (additional charge)  
\$40.00 (Half Pan)  
\$65.00 (Full Pan)

**Apple Gingerbread Trifle**

Warm Caramelized Apples are layered with spicy Gingerbread, drizzled with a rich Caramel Sauce and topped with a Chantilly Whipped Cream  
\$4.25

# menu

**Cranberry Upside-Down Cake**

Cranberries poached with Cinnamon and  
Maple glisten atop dense Almond Cake  
\$4.95

**Chef Active Station**

*Priced per Guest*

**Dessert Waffles**

Served with two Fruit Compotes, a variety  
of sauces & Whipped Cream  
\$5.25

**Grilled Banana Split**

With Vanilla Bean Ice Cream, Caramel Sauce  
and Whipped Chantilly Cream  
\$5.25