

# Summer Desserts



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## Chef's Assortment

Priced per guest except where noted

### Assorted Large Cookies

A variety of large 3 oz cookies that may include Chocolate Chip, M&M's<sup>®</sup>, Double Chocolate, Honey Granola, Pistachio and filled Cookies

\$1.95 (1 per guest)

### Brownies & Bars

A variety that includes assorted Brownie flavors and Pistachio Apricot, Raspberry Almond, Pecan Pie, Lemon and seasonally flavored Bars

\$2.15 (1 per guest)

### Just Brownies

An assortment of plain, frosted, tiger and blond

\$2.25 (1 per guest)

### Just Fruit Bars

An assortment of Raspberry Almond, Lemon Square, Cherry Date Sparkle and Apple Crunch

\$2.15 (1 per guest)

### Mini Sweets

Our chef's selection of great handmade Mini Sweets

\$3.50 (2 per guest)

### Summertime Favorite Minis

Almond Joy, Lemon Blueberry Tartlet, colorful filled Macaroons and Raspberry White Chocolate Tartlet

\$3.50 (2 per guest)

### Italian Cookie Assortment

Chef's choice of Italian flavors that may include assorted Biscotti, Pizzelles, Anise, Wedding or Sesame Seed Cookies

(3 dozen minimum)

\$15.00 per dozen

### Special Tea Cookies

Chef's choice of dainty Tea Cookies that may include Maple Fig, Pinwheels, Meringue Sandwiches, Linzers, Almond Macaroon, Palmiers, Date Coconut, Chocolate Raisin or Macadamia

(3 dozen minimum)

\$15.00 per dozen

## Chef's Assortment

Priced per guest except where noted

### Favor Cookies

Rich buttery cookies cut into 3-4 inch designs and hand decorated with bag and paper ribbon  
Priced by Design - starting at \$3.50 each

### Candy Tray

Chef's assortment that may include Pate de Fruits, Dark Chocolate Truffles, White Chocolate Truffles, Peppermint Patties and a variety of White and Dark Chocolate Bark  
\$3.50 (2 per guest)

### A La Oreo

Handmade filled Cookies dipped in traditional Chocolate, Mint or Key Lime (1 dozen minimum)  
\$1.25 each

### Whoopie Pie

Handmade cake rounds with a variety of fillings including traditional Chocolate, Carrot with Cream Cheese (1 dozen minimum)  
\$1.25 each

### Mini Cannolis or Mini Éclairs

(1 dozen minimum)  
\$1.75 each

### Venetian Table

A dazzling array of sweets inspired by the finest patisseries of Europe – includes Miniature Sweets, Whole Cakes and Tarts, Dipped Fruit, Assorted Cookies & Candies  
Ask about pricing for special presentations  
\$5.25 (3 per guest)

### Dipped Fruit

Specialty Dipped Strawberries  
Tuxedo & Dress  
\$3.50 each

Dipped Strawberries  
White, Dark or Milk Chocolate  
\$1.95 each

Giant Dipped Strawberries  
\$2.95 each

Dipped Fruit Assortment  
Strawberries, Apples,  
Pineapple, Grapes  
\$1.95 each



## Chef's Assortment

Priced per guest except where noted

**Chocolate Fountain**  
(30 serving minimum)  
\$5.50

**Chocolate Fondue**  
\$4.25

Your guests can choose from the following to dip into a warm pool of Chocolate: Fresh Fruits, Pound Cake, Angel Food Cake, Cookies, Marshmallows and Pretzels

Fresh Fruit Only – add \$.25 per guest

### Ice Cream Six Ways

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 on request

**Individual Scoop**  
\$2.50

**Scoop with Brownie & Sauce**  
\$4.50

**Scoop with your choice of Raspberry, cold Caramel or cold Chocolate Sauce**  
\$2.95

**Intermezzo**  
Cleanses the palette between courses - 3 scoops garnished  
\$5.00

**Mini Ice Cream or Sorbet Cones**  
(30 minimum)  
\$1.75 (2 per guest)

**Ice Cream Sundae Bar**  
Gourmet Chocolate and Vanilla Ice Cream or Frozen Yogurt 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  
\$5.95

Add one additional Ice Cream flavor  
1.00

### Lollibons

Ice Cream Lollipops available in a variety of flavors including Orange-Pistachio, Salted Caramel Pecan, Espresso and Raspberry Chocolate Chili  
Suggested Serving is 2-3 per guest  
(30 per flavor minimum)  
\$1.75 each

## Buffet Style Desserts

Priced per guest except where noted

### Strawberry Peach Shortcake

A blend of fresh Strawberries and Peaches served on a Biscuit with a Vanilla Bean-laced Chantilly Cream  
\$5.25

### Brownies & Berries

Rich Fudge Brownies with fresh Berry Compote and Chantilly Cream  
\$4.75

### Pineapple Upside-Down Cake

Moist Rum-soaked Buttermilk Cake topped with toasted Almonds and plumped dried Cherries  
\$5.75

### Cupcakes

(1 dozen minimum)

3.5 ounce cupcake in your choice of flavor and a variety of fillings  
\$2.50 Unfilled    \$3.00 Filled

### Chocolate Chip Cookie Ice Cream Sandwich

Large (3.5 oz) \$3.25

Mini (2.5 oz) \$2.60

Shaped \$3.75

### Ice Cream Novelties

Traditional Ice Cream Sandwiches, Popsicles, Sports Bars and more from Häagen-Dazs, Hood, Edy's  
Ask for Pricing



## Whole Cakes & Tarts

### **Peach Almond Cake**

Roasted Peaches, Almond Meringue and Mascarpone Cheese filling is drizzled with rich Caramel Sauce

\$31.00 – 10” Cake (serves 14-16)

Three inch individual plated serving  
with Caramel Sauce and Garnish  
\$4.25

### **Lemon Raspberry Mousse Cake**

Layers of White Cake are separated by Lemon and Raspberry Mousse and surrounded by a festive pink and yellow Biscuit. Dressed with Fresh Raspberries and Candied Lemon Slices

\$32.00 – 10” Cake (serves 14-16)

### **Chocolate Banana Rum Cake**

Light Ladyfingers surround Chocolate Mousse over sautéed Bananas

\$28.50 – 10” Cake (serves 14-16)

Three inch individual plated serving  
with Rum Sauce and Chocolate-Banana Garnish  
\$4.25

### **Turtle Cake**

Yellow Cake layers filled with Ganache and Pecan-studded Caramel and frosted with Vanilla Buttercream.

\$36.00 – 10” Cake (serves 14-16)

### **Key Lime White Chocolate Cheesecake**

Rich White Chocolate Cheesecake topped with intense Key Lime Geleé

\$35.00 – 10” Cake (serves 14-16)

### **Mango Passion Fruit Tart**

Lush Mango slices sit atop refreshing Passion Fruit Cream in a Coconut Tart Shell

\$34.00 – 9” Cake (serves 12)

Three inch individual plated serving  
with Raspberry Sauce and garnish  
\$4.25

### **Chocolate Sponge Roulade**

Chocolate Sponge Roll with Chocolate Mousse and Raspberries

\$25.95 – 12” Cake (serves 8-12)

Three inch individual plated serving  
with Raspberry Sauce and Chocolate Garnish  
\$3.95

## Whole Cakes & Tarts

### Fresh Fruit Tart

Buttery Tart Shell filled with traditional Pastry Cream and topped with Seasonal Fresh Fruits and Berries

\$34.00 – 9” Cake (serves 10)

Three inch individual plated serving  
with Fruit Coulis and garnish

\$4.25

### Chef Active Station

#### Grilled Banana Split

with Vanilla Bean Ice Cream, Caramel Sauce  
and Whipped Chantilly Cream

\$5.25





## Composed Desserts

Priced per guest except where noted

### Chocolate Cannoli Cake Stack

Squares of Chocolate Cake brushed with Grand Marnier Syrup and filled with Vanilla Bean Ricotta, Chocolate Chips and Cannoli Shell pieces and piped with Ganache. Served with Maraschino Sauce and a Chocolate Garnish

\$5.75

\$32.00 – 10” Cake (serves 14-16)

### Mixed Berry Tiramisu

Somewhere between a Trifle, Tiramisu and Summer Pudding!  
Colorful Berries, crisp Lady Fingers brushed with Lime Syrup  
and Mascarpone Cheese lightened with Lime Curd  
makes this a refreshing end to a Summer meal

\$5.75

### Frozen Cherry Sabayon

Dome of rich Sabayon studded with tart Cherries and scented with Orange is served with a Honey Tuile and fresh Fruit Salsa

\$6.00

### Individual Fruit Pies

These 4-inch pies spell Summer!

Flakey crust chock full of fresh seasonal fruit - flavors include Cherry, Strawberry-Rhubarb and Blueberry

\$5.45

9-inch pie serves 8-10 - \$32.00

### Frozen Chocolate-Raspberry Soufflé

Frozen mousse “soufflé” in an espresso cup and served with fresh Raspberries and a Chocolate Stick

\$5.25

### Summer Martini

Buttermilk Panna Cotta with Pomegranate Geleé  
garnished with a White Chocolate Stick

\$6.25

### Summer Crème Brûlée

Orange Custard over a dollop of our own Pepper’s Honey served in an espresso cup and “bruleed” at your function

\$5.00

Add a Biscotti for \$1.00

## Special Occasion Cakes

We present our finest cakes for your special occasion or any celebration you may have in mind!

**Birthday • Anniversary • Shower • Christening • Graduation**

Cakes are frosted with Vanilla, Chocolate or flavored Swiss Meringue Butter Cream

All our cake prices include basic piping, and inscription.

Available at an additional charge:  
fresh fruit, logo, sculpted, and stacked cakes

### PRICING

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8" cake (serves 10-12)	\$24.00
10" cake (serves 14-16)	\$32.00
12" cake (serves 18-20)	\$40.00
Quarter sheet – double layers (serves 30-35)	\$55.00
Half sheet – single layer, no filling (serves 40-50)	\$50.00
Full sheet – single layer, no filling (70-80)	\$90.00
Half sheet – double layer (serves 60-70)	\$105.00
Full sheet – double layer (serves 80-100)	\$150.00

*Please contact us if you would like our full baker menu to see additional cake options.*

## For Your Information

We provide numerous other menu styles for the corporate market, weddings, Bar/Bat Mitzvah's, semi-formal to black tie events and holidays. If you do not find what you are looking for, please contact one of our event coordinators to help customize the menu and accompanying services you desire for your event or function.

### Pricing

All food and beverage prices are subject to a 6.25% Massachusetts tax and a 14% administration fee. Management reserves the right to change prices at any time; however, we will notify you before doing so.

### Pick-up & Delivery Orders

Most items listed are available for both pick-up and/or delivery service with some having minimum order requirements. All pick-up orders will be artfully garnished and ready to serve on your choice of either real platters or superior quality plastic ware at a cost of \$3.50 or \$5.00 respectively per platter.

### Upscale Plastic & China

We offer various upscale plastic and paper goods that are reasonable priced. We also offer two selections of china including a traditional white and contemporary clear. Each includes flatware and glassware for the guest tables and is priced according to your party's needs. We may access a variety of elegant settings from various vendors should our selections not meet your desires.

### Linen & Displays

Our event coordinators are skilled at turning your event from the everyday to something spectacular! Let us help you arrange the perfect linen colors, floral arrangements and decorative pieces to help set the mood of your gathering.

### Service Staff

Please consult with your event coordinator for specific information regarding staffing your event with service and culinary personnel. Staffing for events is charged on an hourly basis for actual hours worked including event set-up and breakdown.

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.**

**Prices are subject to change with market conditions and seasonal availability.**

**Pepper's culinary staff is proud to use only Born Free<sup>®</sup> Certified humanly raised chickens, cage free, all natural eggs.**

**Pepper's is not a nut free or gluten free facility, but we will accommodate any allergy requests to the best of our ability. Before placing your order, please inform your salesperson if a person in your party has a food allergy**



Pepper's Fine Foods Catering is a full service catering company offering catering services for private, social, family and corporate events from casual to formal.

Please call us at 508-393-6844 or visit our website at [www.pepperscatering.com](http://www.pepperscatering.com)