

..... 2016

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 curls*

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, chocolate 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*

Cheesecakes

9" serves 12 guests

Amaretto Cheesecake <i>almond crust</i> GF	\$54.00
Chocolate Hazelnut Cheesecake <i>chocolate Frangelico cheesecake, hazelnut Oreo crust</i>	\$54.00
Irish Cream Guinness Swirl Cheesecake <i>Irish cream, chocolate Guinness swirl cheesecake, graham cracker crust</i>	\$54.00
Lemon Blackberry Swirl Cheesecake <i>lemon curd, mint, blackberries, graham cracker crust</i>	\$54.00
Spiced Pumpkin Swirl Cheesecake <i>ginger snap crust</i>	\$48.00
Vanilla Bean Cheesecake <i>berry compote, graham cracker crust</i>	\$48.00
White Chocolate Raspberry Cheesecake <i>graham cracker crust</i>	\$54.00



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
Vegan Spiced Zucchini Walnut Cookie <i>oats, nuts, dried fruit, zucchini, orange zest, cinnamon, whole wheat flour, citrus icing</i>	\$30.00
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

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

\$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**
Granny Smith, Golden Delicious, Gala, warmed caramel dipping sauce, roasted peanuts, chopped pecans, toasted coconut, chocolate chips, bamboo skewers

Chocolate Fondue **\$6.75**
dark chocolate, brandy, vanilla, cream
Accompaniments: strawberries, pound cake, pineapple, marshmallows, dried apricots, bananas, bamboo skewers

Chocolate Fountain Toppings **\$5.00**
pound cake, pretzel rods, marshmallows, strawberries, pineapple, rice krispy squares, bamboo skewers

Deluxe Sweets Table (50 person minimum) **\$8.00**
carrot cake squares, Tiramisu squares, pineapple upside down cake squares, chocolate mousse sea salt espresso brownie shooters, mini apple pies, palmiers, chocolate decadence squares ^{GF}

Ice Cream Sundae Bar (25 guest minimum) **\$5.75 per guest**
vanilla ice cream with assorted toppings: hot fudge, caramel, strawberry syrup, crushed Oreo cookies, M & M's, sprinkles, gummy bears, crushed peanuts, cherries, whipped cream
add bananas, fresh strawberries, pecans + \$1.00 per guest

Mini Sweets Table **\$6.50 per guest**
elegant finger pastries, mini sea salt espresso brownies, mini cupcake assortment (carrot ginger, vanilla bean), chocolate mousse shooters ^{GF}, English trifle shooters

Sweet Crepe Station (Chef attended) **\$6.95 per guest**
Nutella, banana slices, cinnamon apple compote, fresh strawberries, whipped cream, powdered sugar



Finger Pastries & Small Delights

Assorted Mini Macarons*	\$96.00 per 4 dozen
<i>chocolate, white chocolate, raspberry, apricot, lemon, pistachio meringues</i>	
Baklava and Middle Eastern Pastries*	
<i>honey nut phyllo pastries</i>	
<i>Small platter (about 48 pieces)</i>	<i>\$70.00</i>
<i>Large platter (about 96 pieces)</i>	<i>\$115.00</i>
Dark Chocolate Covered Almonds and Cherries*	\$25.00 per pound
Chocolate Dipped Strawberries	\$36.00 per dozen
<i>Dutch milk chocolate with white chocolate drizzle, Dutch white chocolate with milk chocolate drizzle</i>	
Coconut Macaroons	\$24.00 per dozen
<i>coconut morsels, dark chocolate drizzle</i>	
Elegant Finger Pastries	\$80.00 per 4 dozen
<i>coconut macaroons, chocolate decadent squares, pecan diamonds, fruit tartlets, chocolate mousse cups, raspberry cheesecake squares</i>	
Ricotta Cannoli	\$30.00 per dozen
<i>maraschino cherry garnish, chocolate covered shell</i>	



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

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>	\$45.00
Dark Chocolate Espresso Tart (serves 8) <i>whipped cream</i> <small>GF</small>	\$42.00
Pumpkin Bread Pudding (serves 10) <i>cinnamon whipped cream</i>	\$40.00
Raspberry Almond Tart (serves 12) <i>shortbread shell, almond filling, fresh raspberries</i>	\$66.00
Whole Fresh Fruit Tart (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

THE SUMMIT: (734) 394-5486

WHITE LAKE OAKS: (248) 242-4207

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