

desserts

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- cakes: tiramisu, key lime, lemon raspberry, signature double chocolate cake
Half sheet size \$40 (feeds up to 40); Quarter sheet size \$25 (feeds up to 20)
- cobblers: apple sour cream or blueberry peach
\$45 full pan (feeds up to 35); \$20 half pan (feeds up to 20)
- blueberry peach cheesecake cobbler
\$60 full pan (feeds up to 35), \$30 half pan (feeds up to 20)
- chocolate brownies with orange cream icing and blueberry garnish: \$2.50
- fresh seasonal fruit and berry salad with honey vanilla yogurt sauce: \$2.50
- assorted cookies and brownies: \$2.50
- apple dumpling with caramel sauce: \$3.00
- white chocolate cranberry bread pudding with texas bourbon caramel sauce: \$3.00
- mousse cups – dark chocolate orange, lemon, key lime, white chocolate strawberry: \$3.00
- crème brulee – vanilla bean, chocolate cream, or blackberry: \$4.00
- cheesecake with fresh strawberry sauce or chocolate sauce: \$4.00

dessert stations

crepe station*

\$6.50 per person

crepes filled to order with choice of five fillings / toppings:

nutella, sliced bananas, strawberries, caramelized cinnamon apples, chopped nuts, dark chocolate-orange sauce, whipped cream, grand marnier sauce

bananas foster*

\$6.50 per person

cajun-style bananas foster flambéed with dark rum for an extravagant show served atop vanilla ice cream

assorted dessert shots

\$7.00 per person

choice of three dessert shots:

southern banana pudding, dark chocolate orange mousse, tiramisu, lemon mousse, salted caramel cheesecake, apple cobbler, or peach blueberry cobbler

**extreme
cuisine
catering**

940.380.8770

extremecatering.com

info@extremecatering.com

*requires chef-attendant at \$100 per 100 people.