

DESSERTS

MINI

plated or displayed

Bite size portions of Mattison's delectable desserts - each flavor selection counts as one choice. (25 piece minimum per selection)

Choice of 3 - \$7.50 | Choice of 4 - \$10.00 | Choice of 5 - \$12.50 | Choice of 6 - \$15.00

Baklava pistachio or walnut

Brownies plain, nuts, iced, peppermint

Cannoli traditional, chocolate chip, cheesecake

Cheesecake Squares traditional, Key lime, raspberry, turtle, chocolate, pumpkin *vegan options available*

Chocolate Dipped Strawberries white, milk or dark chocolate

Chocolate Truffles pistachio, white chocolate, dark chocolate, raspberry, hazelnut

Cookies Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Ginger

Crème Brule Spoons

Mini Cupcakes vanilla, chocolate, carrot cake *vegan options available*

Mini Tarts fruit, berry, key lime, chocolate pecan

Mini Pies apple, cherry, blueberry, peach, pecan

White Chocolate Coconut Cashew Clusters

Tiramisu Cups

Mousse Cups chocolate, chocolate & peanut butter, peanut butter, strawberry, white chocolate, coconut cream, key lime, cheesecake

Coconut Macaroons

French Macaroons

Biscotti

Hazelnut Cups (V, GF, DF)

Lemon Bars (V)

Lime Tarts (V)

Coconut Mango Panna Cotta Cups (V)

Toffee Bars (V)



DESSERTS

PLATED

Cherry Bomb milk chocolate mousse with a balsamic and port wine glazed cherry center in a crispy dark chocolate shell and a tart cherry coulis

Cheesecake traditional, Key lime, raspberry, turtle, chocolate, pumpkin

Warm Chocolate Espresso Torte flourless chocolate torte flavored with espresso (GF)

Crème Brule (GF)

Key Lime Pie

Roasted Pear & Croissant Bread Pudding

White and Dark Chocolate Banana Bread Pudding with caramel sauce and Belgian chocolate drizzle

Zabaglione Frutti di Bosco fragrant pastry base filled with pastry cream then decorated with a rich assortment of black & red currants & raspberries and zabaglione cream

STATIONS

**Additional Attendant Needed*

Bananas Foster fresh cut bananas, caramelized brown sugar, cinnamon and creme fraiche flambéed in a crepe with imported dark rum and banana liqueur and topped with fresh sweetened whipped cream

Gelato vanilla and chocolate gelato with chocolate and rainbow sprinkles, M&Ms, Oreos, chocolate and caramel sauce, fresh strawberries, walnuts, and whipped cream

Flambéed Crepe Station savory or sweet

Smores graham crackers, marshmallows, chocolate and loads of fun

CAKES:

Flavors:

- Vanilla Cake
- Chocolate Cake
- Red Velvet Cake
- Yellow Cake
- Devils Food Cake
- Marble Cake
- Angel Food Cake

Icing Options:

- Buttercream
- American (Can Flavor)
- Swiss
- Ganache
- Cream Cheese

Premium Flavors:

- **German Chocolate Cake**
coconut pecan icing, chocolate ganache
- **Carrot Cake**
with or without nuts
- **Italian Crème Cake**
cream cheese icing, coconut, pecans, marble cake
- **Strawberry Shortcake**
White cake, strawberry buttercream, macerated strawberries
- **Tiramisu Cake**
Lady fingers soaked in coffee & coffee liqueur, layered with mascarpone mousse

Pricing: Round or Square Pans:

Cake Size	Approximate Slices	Regular Flavor	Premium Flavor
4"	8	\$32	\$48
6"	12	\$48	\$72
8"	20	\$80	\$120
9"	24	\$96	\$144
10"	28	\$112	\$168
12"	40	\$160	\$240
1/2 Sheet Cake	30-40	\$120	\$180
Full Sheet Cake	60-80	\$240	\$360