



food gallery™

CATERING

EST. 2014

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mini desserts, cookies, bars, & cupcakes

dessert

EVERYONE KNOWS IT'S NOT A PARTY WITHOUT DESSERT.

A SWEET AND SATISFYING WAY TO END YOUR MEAL, CHOOSE FROM ASSORTED MINI TARTS & TRIFLES TO FULL SIZED CAKES OR CRUMBLES, ALL GREAT SERVED INDIVIDUALLY PLATED OR DISPLAYED ON A DESSERT STATION FOR GUESTS TO ENJOY AT THEIR LEISURE.

Minimum order 24. Note: some menu items only available seasonally

TARTLETS

- Chocolate Mousse
- Lemon Curd with Meringue
- Salted Caramel
- Pastry Cream with Fresh Fruit
- Pecan Pie
- Key Lime Pie
- Peaches & Cream
- Chocolate Ganache w/ Peanut Butter Mousse
- Banana Cream
- Pumpkin Pie
- Coconut Cream Pie
- Chocolate Ganache w/Raspberry

MINI TRIFLE

- Chocolate cake with whipped cream, caramel drizzle, and toffee bits
- Vanilla cake with lemon curd, blueberries, and whipped cream
- Carrot cake with cream cheese frosting and candied walnuts
- Chocolate cake with raspberries and whipped cream
- Chocolate cake with peanut butter mousse, mini chocolate peanut butter cups, and whipped cream
- Vanilla cake, vanilla pastry cream, and seasonal berries
- Vanilla cake with champagne soaked strawberries and vanilla whipped cream
- Chocolate cake, vanilla mousse, oreo crumbles
- Tres Leches Trifle with cream soaked cake, raspberry, and whipped cream
- Red velvet cake, cream cheese frosting, white chocolate shavings
- Banana cream trifle, banana cake, vanilla pudding, nilla wafers, caramelized bananas

ASSORTED FRENCH MACARONS

CHOCOLATE DIPPED STRAWBERRIES

MOUSSE FILLED CHOCOLATE CUPS

- Peanut butter
- Raspberry
- Salted caramel
- Espresso
- Vanilla bean

MINI CREAM PUFFS

MINI CANNOLI

BUDINO

- Maple
- Salted caramel
- Salted chocolate

ASSORTED COOKIES

ASSORTED BROWNIES & BARS

MINI CUPCAKES

Ask about our variety of cake and frosting flavor options



GLUTEN-FREE



VEGETARIAN



DAIRY FREE



PLANT-BASED

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Minimum order 10. Note: some menu items only available seasonally

full size desserts

STRAWBERRY SHORTCAKE COBBLER | V

Roasted strawberry, whipped cream (seasonal)

SEASONAL POUND CAKE | V

STICKY TOFFEE PUDDING | V

Mascarpone whipped cream

TRIFLE | V

Gorgeous layered dessert presented in a footed glass bowl, best served on a dessert station. See previous page for flavor options. Serves approx. 25

INDIVIDUAL TART | V

3" butter tart shell filled with meringues, mousses, caramels, and curds. See reverse page for flavor options, or ask about seasonal fillings.

MILK & HONEY CAKE | V

Whipped cream, local honey

PINEAPPLE UPSIDEDOWN CAKE | V

CHOCOLATE TRUFFLE TART | V

Pistachio, raspberry, coconut

RAINBOW SPRINKLE CAKE | V

Cream cheese frosting

MINI DESSERT TRIO | V

Choose any three miniatures from the previous page to craft your own trio of bite sized desserts

desserts: other

CAKE CUTTING & SERVICE

Food Gallery is happy to offer cake cutting and serve when a wedding cake or other full sized desserts have been provided by a bakery or other vendor. Our cake cutting service includes plates, utensils, cocktail napkins, a formal cake cutting knife and spatula for cake cutting photos, and service of cake to guests or display on a dessert station. Priced per person.

DESSERT STATION SET UP

Food Gallery is happy to offer dessert station set up when mini desserts, doughnuts, cupcakes, or other displayed desserts have been provided by a bakery or other vendor. Dessert station set up includes plates, utensils (when necessary), cocktail napkins, risers and buffet platters for dessert presentation, plus display set up, maintenance, and tear down. We advise that you check with your dessert vendor to see whether this service is offered and/or included by them as a part of your dessert order. Priced per person.

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