THE SWEET PART

**Specialty & Mini Desserts**

**minimum 50 ct. of mini desserts, some whole desserts can be customized for your size group**

- **MOUNDS OF LOCAL STRAWBERRIES**
  Huge platters of Farmer’s Market Strawberries with Grand Marnier Crème Fraiche or Warm Belgian Chocolate Fondue

- **WARM RASPBERRY & PEACH COBBLER, or APPLE & BLACKBERRY COBBLER WITH ICE CREAM**
  Local Farmer’s Market Berries & Peaches, or Apples & Blackberries baked the old fashioned way and served with Vanilla Bean Ice Cream

- **FRESH BERRY TRIFLE**
  Layers of fresh farmer’s market berries, berry compote, pound cake, and vanilla creme anglaise, and fresh whipped cream

- **CHOCOLATE ESPRESSO**
  Demitasse Mugs of Chocolate Espresso Pots De Crème

- **TOASTED COCONUT CREAM TARTLETS OR KEY LIME & RASPBERRY TARTLETS**
  Mini Tartlets perfect for a light dessert choice

- **SWEET & SAVORY BREAD PUDDINGS: CHOCOLATE BOURBON, WHITE CHOCOLATE & POACHED CHERRY, CINNAMON ROLL, OR PUMPKIN PECAN**
  Cozy homey yummy elevated to elegant and outstanding. Served as a casserole, individual servings for a dinner party, or scooped into mini dishes

- **SWEET & CHEESY KISS GOODBYE**
  Fresh Farmer’s Market Blueberry Cheesecakes presented in Twine Tagged Mason Jars with a Petite Wooden Spoon; an unforgettable take away favor

- **OLD FASHIONED HOMEMADE PIES**
  A Selection of Hand Made Flakey Crust Pies. Options; Local Apple, Peach, Berry, Key Lime, Coconut Cream, Pecan or Pumpkin

- **OLD FASHIONED CHEESECAKE:** Key Lime, Chocolate Candy & Caramel Crunch, Vanilla with Berry Compote, Creme Brûlée, Pumpkin & Pecan Swirl, Red Velvet
  Serving Options: Whole Cheesecakes, or Mini Squares with Toppings

- **MINI WHITE & DARK CHOCOLATE DRIZZLED ECLAIRS**
  Vanilla creme anglaise filled sweet gougeres
• **CAFÉ AU LATE PUDDING**  
Demi Mugs of Café Au Late Pudding with White Chocolate Dipped Demi Spoons

• **BROWNIES AND COOKIES**  
  * White Chocolate Nut Cookies, Chocolate Chip Cookies, Oatmeal Raisin Cookies, Peanut Butter Cookies, Lemon Bars, Key Lime Bars, Chess Bars, Red Velvet Bars, Pumpkin Bars, Dalmatian Brownies

• **SWEET & SALTY STICKS**  
  White & Dark Chocolate Dipped Big Pretzel Sticks, Coconut, Peanuts, Almond or Sprinkles

• **AMAZING MINI CUPCAKES**  
  Seasonal varieties sure to curb that sweet craving

• **ELEGANT DESSERT SHOOTERS**  
  miniature versions of your favorite desserts: Lemon Meringue, Coconut Creme, Pecan Pie, Chocolate Cake, S’mores, & Chef’s Seasonal Selections

**GREAT DESSERT STATION IDEAS**  
(minimum of 25 guests)

• **COFFEE STATION ($5.95 per person)**  
We fresh brew Starbucks’ Coffees, Decaf and we provide a large selection of International Teas, brown & white Sugar Cubes, Belgian Chocolate Truffles, Italian Syrups, Fresh Whipped Cream, Cinnamon Stick Stirrers, Chocolate Truffles, Rock Candy Swizzle Sticks. Optional Handmade Shortbread Cookies or Fresh Biscotti.

• **CHOCOLATE RIVER STATION ($6.95 per person)**  
Illuminated Chocolate River Station; Six Feet of Warm Belgian Dark Chocolate, Milk Chocolate and Caramel Fondues beautifully presented with Ripe Berries, Apple Wedges, Fresh Baked Cookies, Rice Crispy Squares and a large array of Dipping Options.

• **CHEF MANNED CREPE STATION ($8.95 per person)**  
Warm made-to-order French Crepes and Chocolate Crepes with an array of fillings. Choose from; Warm Strawberries, Warm Blueberries, Whipped Cream, Toasted Coconut, Banana Butter Rum Sauté, Cherries Jubilee, Creme Anglaise, Toasted Almond Slices, Powder Sugar. Savory Selections are available too!

• **CHEESECAKE BAR ($7.95 per person)**  
Old fashioned coup champagne glasses with a scoop of New York Style Cheesecake. Toppings include Warm Caramelized Pineapple, Warm Caramel Dulce De Leche, Fresh Raspberries, Blueberries, Saucy Strawberries, Chocolate Chips, Oreos, Toasted Almonds, Coconut Shavings and M&M’s.
• PREMIUM ICE CREAM SUNDAE BAR ($6.95 per person)
  A startling array of colorful toppings, Premium Ice Cream, Hot Fudge Sauce and Whipped Cream, Mini Cookies, Sprinkles, a large variety of candies, Toasted Chopped Almonds, Whipped Cream, Cherries and Hot Fudge Sauce.

• S'MORES STATIONS ($7.95 per person)
  Drum Grills with Mixed glass containers of Chocolate Bars, Yummy Homemade Marshmallows and Graham Crackers

Fresh Made, Old Fashioned Whole Cakes

7 inch | | $27  9 inch | | $39  Sheet Cake | | $50
Italian Cream Cake
Carrot Cake
Chocolate Zucchini Cake
Chocolate Mocha Cake
White Chocolate Raspberry Cake
Apple Spice Cake
Yellow Cake
Pumpkin Spice Cake
Red Velvet Cake
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Minimum order of 8 people applies.

Packages include basic plates, utensils, napkins, cups, ice, condiments, and serving utensils. Premium selections for plates and utensils are an additional $1.50 per person.