

DESSERT

DISPLAYED

- (VE) Fresh Fruit Board**.....\$2.00
Artfully displayed Fresh Seasonal Fruits and Berries
(4oz per person, 50 person minimum)
- (VE) Chilled Watermelon Wedges**.....\$1.50
(25 person minimum)
- (V) Fruit Skewer Platter (D) (Contains Honey)**.....\$5.00
Fresh Fruit Skewers Artfully Displayed and served with Strawberry Yogurt Sauce and Honey Mascarpone Sauce (2 per person, 50 person minimum)
- (V) Cookies (D, E, G, N)**..... \$1.50
An Assortment of the Following Flavors: Chocolate Chip, Oatmeal Raisin, Old Fashioned Sugar, White Chunk Macadamia, Lemon Cooler, Triple Chocolate, Heath Bar Crunch, and Peanut Butter
(All Items may contain or have come in contact with nuts. Variety subject to change based on availability) (20 person minimum)
- (V) Dessert Bars (D, E, G, N)**.....\$3.75
An Assortment of Bite Sized Bars in the Following Flavors: Raspberry, Lemon, S'mores, Pecan
(All Items may contain or have come in contact with nuts. Variety subject to change based on availability)
- (V) Mini Cheesecake (D, E, G)**\$1.50
An Assortment of Flavors (20 person minimum)
- (V) Mini Cupcakes (AV, D, E, G, N)**.....\$1.75
An Assortment of the Following: Chocolate and Red Velvet (All Items may contain or have come in contact with nuts. Variety subject to change based on availability)
(20 person minimum)
- (V) Petit Fours (D, E, G, N)**.....\$3.00
An Assortment of Traditional Flavors (20 person minimum)
- (V) Brownies (D, E, G, N)**\$2.75
An Assortment of the Following Flavors: Double Chocolate, Dulce de Leche, Fudge Nut, Decadence
- (V) Mixed Berries and Pound Cake (AV, D, E, G)**.....\$7.00
Fresh Mixed Berries with Pound Cake and Vanilla Whipped Cream
(provided in increments of 10, 20 person minimum)
- (V) Strawberries and Pound Cake (AV, D, E, G)**.....\$6.00
Fresh Macerated Strawberries with Pound Cake and Vanilla Whipped Cream
(provided in increments of 10, 20 person minimum)

(V) Vegetarian Friendly **(VE)** Vegan Friendly

(AV) Alcohol/Vinegar **(D)** Dairy **(E)** Eggs **(G)** Gluten **(N)** Nuts **(SH)** Shellfish

DESSERT

DISPLAYED (WARM)

Individual portion sizes available upon request

(V) Summer Berry Cobbler (AV, D, G) S\$75 / L\$150

Home-Made Fruit Cobbler served with Vanilla Whipped Cream
(provided in Small: serves 15, or Large: serves 30)

(V) Bourbon Bread Pudding (AV, D, E, G) S\$75 / L\$150

Warm Bread Pudding with Bourbon Caramel Sauce and Vanilla Whipped Cream
(provided in Small: serves 15, or Large: serves 30)

(V) Chocolate Bread Pudding (AV, D, E, G) S\$90 / L\$180

With Irish Whiskey Vanilla Whipped Cream
(provided in Small: serves 15, or Large: serves 30)

(V) Arroz Con Leche (AV, D) \$5.00

Latin Style Sweet Rice Pudding with Rum Raisins and Cinnamon Whipped Cream
(30 person minimum)

(V) Tropical Rice Pudding (AV, D) \$6.00

Sweet Coconut Rice Pudding flavored with Vanilla, Dried Mango, Papaya, and
Pineapple (30 person minimum)

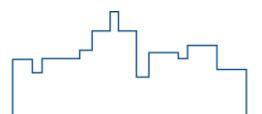
INTERACTIVE

(V) Ice Cream Sundae Bar (AV, D, N) \$9.00

Haagen-Dazs Ice Cream with Warm Chocolate Sauce, Warm Caramel Sauce, Sweet
Strawberry Relish, and Assorted Toppings (Crushed Peanuts, Sliced Bananas,
Maraschino Cherries, and Vanilla Whipped Cream)
(100 person minimum)

(V) Vegetarian Friendly **(VE)** Vegan Friendly

(AV) Alcohol/Vinegar **(D)** Dairy **(E)** Eggs **(G)** Gluten **(N)** Nuts **(SH)** Shellfish



cosmopolitan catering
Your company's catered solution