

THE
CATERED TABLE
— ELEVATING EVERY EVENT —



by Shawn Stoddard

Desserts

ASSORTED PASTRIES

MINI CHEESECAKE, CREAM HORN, CREAM PUFF AND
PEANUT BUTTER CUPS

SHOOTERS

CHEESECAKE WITH ASSORTED FRUIT TOPPINGS, CHOCOLATE
MOUSSE, CANNOLI, SMORES, TIRAMISU,
BANANA PUDDING AND KEY LIME PIE

HOMEMADE LEMON SQUARES

LIGHTLY SWEET BAR WITH A COOKIE CRUST AND LEMON TOPPING

FUDGE BROWNIES

RICH FUDGE BROWNIES MADE WITH SEMI-SWEET
CHOCOLATE CHUNKS

COOKIES

CHOCOLATE CHIP, RED VELVET, REESE'S PEANUT
BUTTER, CARAMEL APPLE OR DOUBLE CHOCOLATE

KEY LIME PIE

TANGY LIME-FLAVORED CHIFFON FILLING TOPPED WITH FLUFFY
WHIPPED CREAM & SERVED IN A GRAHAM CRACKER CRUST

STRAWBERRY SHORTCAKE

YELLOW CREAM CAKE WITH STRAWBERRIES AND
WHIPPED TOPPING

CREME BRULEE

RICH CUSTARD TOPPED WITH A CARAMELIZED TOP LAYER

WHITE CHOCOLATE OR CHOCOLATE MOUSSE

FLUFFY MOUSSE TOPPED WITH RASPBERRY PUREE

TIRAMISU

LIGHT MASCARPONE CREAM ON A COFFEE AND RUM SOAKED
SPONGE CAKE

APPLE OR PEACH COBBLER

APPLES OR PEACH FILLING CAN BE SERVED WITH VANILLA ICE
CREAM OR WHIPPED CREAM

PINEAPPLE UPSIDE DOWN CAKE

CARAMELIZED PINEAPPLE BAKED IN A BUTTERY RICH
YELLOW CAKE

PUMPKIN BREAD

FRESHLY BAKED SERVED WITH A CREAM TOPPING

FRESHLY BAKED CAKE

CHOCOLATE OR YELLOW CAKE SERVED WITH VANILLA OR
CHOCOLATE FROSTING