

# Gourmet Cocktail Desserts

Any hot or cold combination

6 ITEMS - \$21.00 per guest  
8 ITEMS - \$28.00 per guest  
10 ITEMS - \$35.00 per guest  
12 ITEMS - \$42.00 per guest  
15 ITEMS - \$49.00 per guest  
DESSERTS (per item per guest)  
\$3.50 per guest



Finish the event off with a few rounds of sweet items to delight your guest's taste buds! These desserts are all served in miniature shot glasses!

## Tiramisu

Layers of sponge and cream with a rich coffee and whiskey flavouring throughout, topped with dusted chocolate!

## Trifle

Layers of vanilla sponge, jam and clotted cream, with sweet blueberries and raspberry sauce, dusted with icing sugar

## Chocolate Mousse

Made with our special recipe of using Toblerone chocolate, so you can taste the rich texture of nougat, nuts and dark Swiss chocolate!

## Passionfruit Flummery

Flummery is a classic jelly mixed with egg whites to create a fluffy sensation, mixed with the hit of tangy passionfruit

## Chocolate Ripple Cake

Chocolate fudge biscuits, with triple thickened cream

## Miniature Pavlova

Individual Pavlova, with fresh vanilla cream and zesty passionfruit

## Profiterole Platters

Fresh cream filled profiteroles with a chocolate ganache

## Miniature Chocolate Éclair Platters

Mini chocolate éclairs with fresh cream

## Strawberry and Marshmallow skewers

Strawberry and marshmallow skewers drizzled with chocolate

## Fruit Skewers

Miniature gelato, served in individual waffle cones

## Meringue, Hazelnut and Chocolate Ganache

Fresh meringue, topped with a hazelnut and chocolate mixture

## Baklava

A Turkish classic dessert, topped with a sweet syrup

