



DESSERT BUFFET

Discover delicious, triple-tested dessert recipes for every occasion, from quick and easy sweet treats to super indulgent and impressive showstoppers. Simply choose your dessert menu from the options below.

DESSERT BUFFET MENU ONE

YOUR FAVOURITES *(choose **three** dishes)*

Fresh tropical fruit salad ^{GF} vanilla cream
Pavlova roulade ^{GF}
Chocolate mousse log with a berry crème filling
Apple walnut strudel
Bailey's white chocolate cheesecake
Lemon cheesecake
Strawberry cheesecake
Chocolate profiterole croquembouche
Chocolate orange mud cake
Black forest gateau
Apple shortcake
Apple and blueberry shortcake
Apple boysenberry shortcake
Apple and apricot shortcake
Sticky date pudding with custard & Butterscotch sauce
Raspberry and white chocolate brownie
Raspberry and chocolate brownie ^{GF}
Caramel and walnut slice

DESSERT BUFFET MENU TWO

SWEET TREATS *(choose **four** items)*

Cupcakes:

Vanilla with berry ganache
Butterfly
Jaffa
Chocolate with berry topping
Chocolate with chocolate ganache

Slices:

American brownie with apricot & walnuts
Raspberry and white chocolate brownie
Ginger crunch
Black forest American brownie
Caramel slice
Chocolate coconut rough

Tartlets:

Lemon meringue
Lemon curd
Passionfruit
Strawberry
Mixed fruit
Neenish

Truffles:

Rum balls
Apricot & yoghurt
Chocolate fudge
Caramel fudge
Chocolate prune and port balls
Baileys fudge balls
Chocolate bliss balls
Cranberry and chocolate bliss balls
Chocolate dipped profiteroles





DESSERT BUFFET MENU THREE

CHOCOLATE FOUNTAIN *(all included)*

Chocolate fountain

Seasonal fruit platter

Passionfruit yoghurt dipping sauce

Chocolate profiterole croquembouche

Bailey's white chocolate cheesecake

DESSERT BUFFET PRICING

Dessert Menu One and Two

\$12.00 per person staffed event. The desserts would be applied to the total number of guests. Crockery and cutlery will be supplied, and staff will be present to serve and clear.

Dessert Menu Three

\$14.00 per person staffed event. The desserts would be applied to the total number of guests. Crockery and cutlery will be supplied, and staff will be present to serve and clear.

