

Paris CATERERS

MINI DESSERTS

Passed or displayed on specialty candy table

Lady Apple Lollipop

Dipped in caramel and toasted almonds

Watermelon Box filled with Fresh Berries
or your favorite sorbet

Sorbet

Coconut, Mango, Pomegranate,
Lime, Pear, or Blood Orange Sorbet

Chocolate Mousse with Bananas Foster
piped in shot glass with banana chip garnish

Lemon Tartlet

covered in vanilla meringue

Gala Apple Fritters

With Chantilly cream flavored with amaretto

Raspberry Parfait

Layered with vanilla cake and cream
in a small cocktail glass

Toasted Almond and Cream Cake

Coconut Pudding

topped with crystallized ginger

Tiramisu

With chocolate coffee beans

Chocolate Mousseline

With mini Oreo cookies

Crème Bruleé

In various flavors: ginger, chocolate,
raspberry, Tahitian vanilla, and more

Flan

Vanilla, Coconut and Orange with Caramel

Tres Leches Cake

Signature Confections

show-cased in rectangular, square, round
glass vases and apothecary jars cookies,
chocolate-covered berries, meringue cookies,
chocolate truffles almonds covered with
sugar, old-fashioned candies, etc.

Mixed Fruit Tartlet

Fruit Skewers

with Chantilly cream sauce and creamy
chocolate ganache

