



# EVENT CATERING

## Desserts

The following menus are just a sampling of what Metro Catering can provide for your event. Our team will guide you through customized desserts, budgeting options and planning with the focus of a perfect experience with unforgettable cuisine.



### Cakes & Tortes

Chocolate Black-Out Cake With Whipped Chocolate Ganache  
*Dense Dark Old Fashioned Chocolate Cake*

Flourless Chocolate Decadence Torte With Raspberry Coulis

Carrot Cake

*With Pecans, Crushed Pineapple And Coconut With A Cream Cheese Frosting*

New York Cheesecake

*Traditional Creamy Cheesecake Plain, Marble, Pumpkin Or Topped With Seasonal Fruit*

Fresh Pear Butter Cake

Pear And Apple Crisp

Breton Apple Pie

Banana Cake

*Moist Light Cake With Walnuts And A Cream Cheese Frosting*

### Tarts, Bars And Cookies

Linzer Tart

*Spice Scented Almond Pastry Crust with Raspberry Filling*

Lemon Curd Tart or Bar Cookies

*Buttery Shortbread Pastry Crust Filled with Lemon Custard*

Chocolate Caramel Tart

*Chocolate Crust Filled with Dark Caramel Topped With Dark Chocolate Ganache*

Pecan Bars

*Salted Caramel And Pecans With Pastry Crust*

Raspberry Shortbread Bars with Almond And Coconut Crust

Dark Belgian Chocolate Fudge Brownies

Chocolate Chunk Cookies

Chocolate Sparkle Cookies *Gluten Free*

Toasted Coconut Shortbread ~ Citrus Shortbread Cookie

Oatmeal Cookies ~ Peanut Butter Cookies

Assorted Biscotti

### Dessert Verrines. Special Order

S'mores ~ Tiramisu ~ Chocolate And Caramel

Pumpkin Custard And Spiced Whipped Cream

Crème Custard And Berries ~ Chocolate Peanut Butter Cups