

Desserts

Specialty desserts available upon request.

Platters

Minimum 2 dozen per item

Chocolate Brownies, Topped with chocolate ganache

Lemon Bars, Sprinkled with powder sugar

Italian Biscotti, Traditional or chocolate dipped

Chocolate Chip, Oatmeal Raisin, & White Chocolate Macadamia Nut, Min one doz per variety

Coconut Macaroons, Made in house

Mini Pastry Tarts, Fresh fruit, coconut, banana cream & cheesecake

Petit Fours, Chocolate mousse, strawberry bagatelle, lemon velvet

Petite Chocolate Cannoli, Amaretto cream, ricotta cheese, & chocolate chips

Chocolate Éclairs, Filled with Bavarian cream

Individual Plated

Minimum 2 dozen per item

Fruit Cobbler, With seasonal fruit and whipped cream

Berry Shortcake, With seasonal berries and whipped cream

New York Style Cheesecake, With blueberry compote

Chocolate Torte, With salted caramel drizzle

Pear Almond Tart, With bourbon crème anglaise

Peach Berry Crumble, With sweet vanilla whip and raspberry coulis

Complimentary compostable plates, knives, forks, spoons, & paper napkins. China, flatware, & linen at additional cost.

Full service parties subject to on-site hourly labor (chef \$35/hour, server \$28/hour) plus 20% service charge & state sales tax.

Drop, set, & pick-up parties subject to 20% delivery charge & state sales tax.

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