

# Dessert Buffet Petite Sweets



Minimum order of 24 each

## Lollipops

White Chocolate Ginger Lime Lollipop - GF  
Chocolate Raspberry Lollipop - GF, DF, VV  
French Macaron Lollipop - GF  
Salted Peanut Blondie Pop - GF  
Chocolate Dipped Cakesicle\*  
Chocolate Dipped Cake Pop\*  
Cheesecake Pop

## Tartelettes

Chocolate S'more  
Valrhona Milk Chocolate Caramel  
Fresh Fruit\*  
Yuzu Lemon\*  
Berry Mallow\*  
Strawberry Almond - DF, VV  
Dulce de Leche

## Shooters

Key Lime Pie Shooter\*  
Tiramisu Shooter  
Brambleberry Pie Shooter - DF, VV  
Chocolate Toffee Trifle\*  
Cheesecake Berry Shooter\*  
Passion Fruit Mango Parfait - GF  
Butterscotch Panna Cotta - GF  
Chocolate Raspberry Parfait - GF, DF, VV  
Milk Chocolate Hazelnut Budino - GF  
Strawberry Malt Shooter  
Tres Leche Shooter  
Limoncello Tiramisu  
Mixed Berry Trifle\*  
Dark Chocolate Mousse - GF, DF, VV

## Bite Size

Dark Chocolate Truffle - GF, DF, VV  
White Chocolate Truffle - GF  
Raspberry Almond Petit Four  
Petite Opera Torte  
Salted Caramel Chocolate Cup - GF  
Meringue Kiss - GF, DF  
Sugar Cookie Truffle\*  
Tea Cookie  
Peanut Butter Bonbon - GF, DF, VV

## Miniature Desserts

Frosted Cupcake\*  
Chocolate Espresso Mousse Cup - GF  
Glazed Doughnut with Sprinkles  
Mini Cheesecake\*  
French Éclair  
Cream Puff  
Chocolate Dipped Fruit - GF, DF, VV  
Chocolate Dipped Cannoli  
French Macaron - GF  
Mocha Almond Crunch Cone  
Chocolate Truffle Torte - GF  
Strawberry "Pop Tart"  
Chocolate Dipped Madeleine  
Caramel Apple Hand Pie  
Chocolate Cherry Bomb - GF, DF, VV  
Chef's Assortment  
White Chocolate Dipped Fruit - GF

*\*can be made gluten free, add .25 per mini.  
Custom options available.*

GF - Gluten Free DF - Dairy Free V - Vegetarian VV - Vegan

Food prices do not include tax or service 612.238.4444 [www.damicocatering.com](http://www.damicocatering.com)

# Dessert Stations Menu



Minimum order of 50 each  
Chef charge of 150 flat rate per 75 guests

## *Cheesecake Bar*

Includes Vanilla, Chocolate, Gluten Free and Seasonal Cheesecakes, Fresh Berry Compote, Whipped Cream, Fudge Sauce, Lemon Curd, Caramel Sauce, Assorted Toppings

## *Shortcake Bar*

Includes House-Made Shortcakes, Glazed Donuts, Gluten Free Biscuits, Assorted Fresh Berry Compotes, Chantilly Cream

## *Pavlova Bar - GF*

Includes Soft Baked Meringues, Fresh Fruit, Berry Purees, Citrus Curd, Sweetened Mascarpone Mousse, Shaved Dark Chocolate, Candied Nuts, Edible Flowers

## *S'more Station*

Includes Grahams, Gluten Free Grahams, Marshmallows, Assorted White, Milk and Dark Chocolates

*Add 1.00 per guest for house-made vanilla, salted caramel or strawberry marshmallows.  
Add .50 per guest for custom chocolates and cookies.*

## *Ice Cream Sundae Bar - GF*

Includes Vanilla Ice Cream, Fudge Sauce, Caramel Sauce, Strawberry Sauce, Sprinkles, Nuts, Berries, Whipped Cream, Maraschino Cherries

*Add .50 per guest per additional ice cream flavor.*

## *Pie Station*

Chef's Assortment Of House-Made Pies, Including Fruit, Cream, Crumble and Chocolate

*Add 1.00 per guest for custom pie flavors.  
Add .50 per guest for house made whipped cream.*