

Morton's Fine Catering

DESSERTS

Minimum order, delivery, and service fee will apply

[Cakes, Tortes, & Pies]

Carrot Cake with cream cheese frosting

Cheesecakes Key Lime, New York, or Salted Caramel

Black Forest Cake dark chocolate cake, ganache top, bourbon soaked cherries

Chocolate Raspberry Torte Super moist devil's food cake with raspberry, chocolate ganache topping

Strawberry Shortcake Layer Cake

Tuxedo Layer Cake

Seasonal Fruit Pies with fresh whipped cream: **cherry, apple, berry, or pumpkin**

[Mini Cupcakes]

(sold in quantities of 50 each)

Mini Carrot Cake Cupcake cream cheese frosting, crispy carrot slaw topping \$2- new

Mini Red Velvet Cupcake cream cheese frosting, sugared cranberry garnish \$2- new

Mini German Chocolate Cupcake toasted pecan and coconut frosting \$2- new

Mini Spumoni Cupcake cherry chip cake, pistachio frosting, chocolate shavings \$2- new

[Crisps & Cobblers]

Cinnamon Apple Crisp sugared apple, cinnamon oat crumble, whipped cream \$2.75

Cherry Cobbler tart cherries, biscuit topping, whipped cream \$2.75

Berry Cobbler macerated berries, biscuit topping, whipped cream \$2.75

Mixed Berry Crisp macerated mixed berries, oat topping, vegan \$3.50

[Custards & Crèmes]

Full size or a fun shooter size to fit the needs of your event

Full size \$5

Shooter \$2.50

Vanilla Crème Brulée creamy baked custard with a caramelized sugar topping \$5

Maple Crème Brulée creamy baked custard, Michigan maple syrup, caramelized sugar topping \$5

Pôt du Crème silky chocolate custard topped with whipped cream and chocolate shavings \$5

Café au Lait Pôt du Crème silky espresso and cream flavored custard, whipped cream \$5

Panna Cotta chilled eggless lemon or vanilla custard with **blueberry**, **balsamic raspberry glaze** or **caramel** and flake sea salt \$5

Pomegranate Panna Cotta (seasonal) chilled vanilla eggless custard topped with pomegranate gelée, pomegranate seeds \$5- new

[Layered Desserts and Shooters]

Choose a full size for your dinner party or a fun shooter size for your appetizer reception

Full size \$5

Shooter \$2.50

Berry Trifle white chocolate mousse, berries and raspberry sauce, pound cake

Lemon Blueberry Trifle lemon curd mousse and blueberry compôte, pound

Black Forest Trifle dark chocolate cake, ganache top, bourbon soaked cherries

Chocolate Mousse Trifle dark chocolate cake, chocolate hazelnut mousse, and caramel

Caramel Apple Trifle cinnamon butter apples, caramel mousse, shortbread

Gingerbread Trifle white chocolate mousse, cranberry-pomegranate compôte, gingerbread cake

Fresh Fruit Parfait (gf) with lemon mousse and berries

Tiramisu espresso and coffee liqueur soaked lady fingers, mascarpone, dark chocolate mousse, whipped cream, cocoa dusting

Bananas Foster Our version of a New Orleans classic- flambéed bananas and vanilla ice cream served in a waffle cup or over coconut crusted banana bread.

[Cookies, Bars, & Brownies]

Cookie Assortment \$1.25

Brownie Bites Plain or drizzled with white chocolate \$.75

Lemon Bars \$1

Berry Bars \$1

[Finger Pastries & Bites]

Mini Cream Puffs drizzled with chocolate \$1.00

Chocolate Mousse Cups 1" chocolate cups with white or dark chocolate mousse, with berries \$1.25

Coconut Macaroons delicious coconut drops dipped in chocolate \$.75- new

Chocolate Dipped Strawberries \$1.75

Mini Dessert Assortment Chef's choice, selected from above. 50 pieces, \$75

French Macarons colorful assortment of almond meringue flavored French pastries

Passion Fruit Petit Fours petit chocolate covered cakes in rich, tropical flavors. 60 pieces, \$85

Mini Cheesecake Assortment \$85 for 48 pieces

Mini Fruit Tartlet fruit nestled in marshmallow cream in a shortbread tartlet \$1.75

Mini Key Lime Tartlet whipped cream cheese and key lime curd in shortbread tartlet \$1.75

Salted Caramel Tartlet homemade caramel, whipped cream, flake sea salt, phyllo cup \$1.75- new