CONFECTION PER DOZEN

This menu can include any combination of desserts and with your own custom designed wedding cake, the cake being the centerpiece. They need to be order by the dozen.

There is a two dozen minimum order per each dessert.

Most people consume 2-4 dessert items..

- Coconut Macaroons \$24
- Eclairs \$30
- Alfajores with Dulce de Leche- \$24
- Merenguitos with Nutella \$21
- Cake Pops-\$39 *Fondant Decor-\$0.50 and up / Individually Wrapped with Ribbon \$0.75
- Dessert Shots (Tres Leches, Milk Chocolate Mousse with Brownie Pieces & Raspberry, Tiramisu, White Chocolate Cream & Mango Passion Cremeux, Dulce de Leche Panna Cotta & Strawberry Compote, Arroz con Leche & Rum Raisins, Chia Coconut Pudding & Tropical Fruit Salad, Banana Foster, Strawberry Shortcake- \$36
- Pavlovas \$36
- Mini Mason Jar Trifles \$48
- Assorted Chocolate Truffles-\$30
- Tarts (Fruit, Pecan, Key Lime, Chocolate, Coconut Cream, Apple Crumble) \$36
- Personalized Custom Cookies \$42 Individually Wrapped with Ribbon \$0.75
- Mini Cheesecake (Mango, NewYork with Berries, Strawberry, Cookies & Cream, Dulce de Leche, Guava) - \$36
- Chocolate Covered Strawberries Regular Size-\$36 Decor- \$0.50 and up
- Assorted French Macarons \$36
- Chocolate Turtle Bites-\$36
- Cannolis-\$36



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