## **DESING YOUR PERFECT PACKAGE**

We offer four different build-your-own packages for our custom dessert tables. Prices include platters, jars, scoops, stands and labels. We highly recommend that you book and reserve your event date at least 3 month prior to your event. The details and coordination of your table take time and we want to ensure that we have enough time to provide fantastic table for your event.

- Sweet & Simple \$850 7 Treats
- Sweet \$1300 15 Treats
- Sweeter \$1900 20 Treats
- Sweetest \$2300 25 Treats

## CHOOSE FROM THE TREAT MENU

- 12 Custom Glazed Baked Doughnuts
- 20 French Macarons
- 20 Cannoli
- 20 Assorted Chocolate Truffles
- 20 Rice Krispy Bar (Dipped in Chocolate)
- 20 Creme Brulee
- 24 Cake Pops
- 24 Custom Sugar Cookies
- 24 Regular Size Cupcakes
- 24 "Quesitos" (cheese turnover)
- 24 Cheese Flan
- 24 Rum Chocolate Tarts
- 24 Guava & Cheese Brazo Gitano
- 24 Pavlovas

- 24 Mini Guava & Cheese "Brazo Gitano"
- 24 Mini Fruit Tarts
- 24 Eclairs
- 24 Chocolate Turtle Bites
- 24 Peanut Butter Chocolate Cups
- 24 Chocolate Covered Strawberries
- 24 Lemon Meringue Bars
- 24 Cheese Flan
- 30 Brownie Bites
- 30 Your Favorite Cookie Flavor
- 30 Coconut Macaroons
- 30 Mini Blondies
- 50 Mini Cupcakes
- 24 Alfajores



www.chefmariandesserts.com

☑ info@chefmariandesserts.com

**f**@marianemulero

