DESING YOUR PERFECT PACKAGE

We offer four different build-your-own packages for our custom dessert tables. This include platters, jars, scoops, stands, simple floral arrangements, and labels. We highly recommend that you book and reserve your event date at least 2 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 Choose 7
- Sweet Choose 15
- Sweeter Choose 20
- Sweetest Choose 25

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 Cream Puff
- 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

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