



Above All
CATERING
—
& e v e n t s



Sweet Shoppe





SWEET SHOPPE

FRESH BAKED GOODS

bars - *flavors:* lemon | carrot cake | blueberry lemon

cheesecake squares - *flavors:* chocolate chip | strawberry swirl | pumpkin

corporate break - "neal's snacks" - assorted variety of wrapped packages, such as: chips, crackers, candy bars, brownies, specialty bars, cookies, and popcorn.

COOKIES & BROWNIES

cookies (2 oz) - *flavors:* white chocolate macadamia nut | chocolate chunk | double chocolate oatmeal raisin | snicker doodle

* gluten free available upon request

brownies - *flavors:* triple chocolate | chocolate walnuts | dual chocolate

european macaroon cookies - lift the mood and add a splash of color to the day with scrumptiously addictive macaroons. joined by delicious fillings, our classic collection includes raspberry, chocolate, pistachio, and sea salt caramel.

flavors: assorted mix | pistachio | raspberry | chocolate | sea salt caramel

CUPCAKE ASSORTMENT

mini cupcake assortment - there's something for everyone in this colorful collection of delicious baby cupcakes.

flavors: red velvet | lemon meringue | chocolate ganache | vanilla bean | cappuccino

CUPCAKES - INDIVIDUAL

caramel sea salt - topped with creamy icing and caramel drizzle

vanilla bean - so simple and yet so sumptuous. the moistness and rich butter cream icing make our vanilla bean cupcakes divinely addictive. they're guaranteed to be a hit with kids – and adults!

chocolate ganache - small in size, yes. but this decadent chocolate creation packs a powerful punch. it's sweet, sensual, satisfying and simple scintillation.

red velvet - most popular in the southern u.s., the red velvet cupcake has effectively swept the entire nation, winning throngs of fans with its distinctive color and dramatic cream-cheese frosting.

cappuccino cupcake - chocolate moist cake with cappuccino frosting

lemon meringue cupcake - lemon vanilla cupcake topped with torched meringue



"MINI" SELECTIONS

mini cream puffs - cream filled pate a choux with caramel, chocolate or nutella ganache

mini pastry pops assortment - petite pastry pops are pleasurable playful bites that tease and please children and adults alike. one is never enough. (fudge nut, white chocolate pyramid cheesecake, chocolate truffle, strawberry champagne, s'more)

mini cup dessert assortment - these delicacies may be small in size but they make mighty and lasting impressions. with such a colorful and gorgeous collection, there is something to please anyone and everyone. (two chocolate mousse, orange pomegranate, key lime cranberry, four berry cheese, mango raspberry)

mini elite assortment - this elegant collection embraces sinfully decadent chocolates, a pleasantly tart lemon treat, irresistibly creamy cheesecake and scintillating crème brûlée. (crème brûlée, new york cheesecake, white chocolate espresso, white chocolate passion fruit curd, chocolate fantasy)

mini french assortment - inspired by the french, this vibrant medley unites simple sophistication with superior flavors in an impressive, stunning display of beauty and exquisiteness. (cream puff, chocolate raspberry, opera, three citrus tart, chocolate ganache)

mini tart assortment - for those with a penchant for tarts, these miniature versions promise a colorful rainbow of flavors, ranging from the sweet to the just-slightly sour. (white chocolate macadamia nut, pomegranate swirl cheesecake, coconut lime, apple brown butter tart, chocolate reflection)

mini banquet assortment - perfection and imagination bloom with lush pride in mini banquet assortment, which wows even the most discriminating critics with its simple grace of its pastries. (cream puff, sacher, mango mousse, éclair, raspberry mousse)

mini cheesecakes - exotic collection of succulent, creamy mini cheesecakes is colorful in flavors, delightful in decadence and superbly rich in taste.

flavors: mixed berry | pumpkin | new york | triple chocolate | crème brûlée

mini cupcake assortment - there's something for everyone in this colorful collection of delicious baby cupcakes.

flavors: red velvet | lemon meringue | chocolate ganache | vanilla bean | cappuccino



INDIVIDUAL DESSERT SELECTIONS

triple chocolate mousse - a *childhood favorite* forms the delightful foundation for this enticing treat. succumb to the luscious lure of the tempting layers of white and dark chocolate.

molten lava - don't be fooled by its uncomplicated appearance. this dazzling delicacy erupts with daring flavors, expressly punctuated by an audacious belgian chocolate liquor filling.

white chocolate cheesecake - this heavenly combination of white chocolate and cream cheese is topped with a cloud of whipped-cream frosting and accented with a delicate swirl of dark chocolate.

apple caramel cheesecake - this creative concoction may soon rival the apple pie as america's favorite dessert. formed on a bed of graham cracker crumbs, it's filled with velvety cream cheese and dressed with delightful bits of apples nestled in a fine brown-sugared syrup.

red velvet cheesecake - it's a match made in culinary heaven. red velvet chocolate with creamy cheesecake and topped off the masterpiece with cream cheese icing. the delicacy is so rich with passion, so full of flair, and so moist and supple, it will splash up any occasion or celebration.

chocolate fantasy - this rich fantasia of dark-chocolate cake is layered with a dark-chocolate filling and semi-sweet chocolate icing. it's the ultimate form of escape for those who insist on enjoying the best of the best.

chocolate bread pudding - made w. chocolate and love, served w. vanilla crème anglaise

homemade ice cream sandwich - ice cream sandwiches w. fresh baked cookies and creamy ice cream
additional flavors available

crème brulee - classic vanilla bean crème brulee w. fresh berries
additional flavors available

vanilla panna cotta - w. fresh berries

crepes - flavors: strawberry | nutella | banana | peach and almonds

SPECIALTY STATIONS

chocolate fountains - prices are based on a minimum of 50 guests. - our package includes a small fountain, skewers, napkins, and set-up. price is based on 3 dips per person.

sweet fondue flavors (select two): white chocolate, dark chocolate or milk chocolate

dipping items: such as: seasonal fruit and berries, marshmallows, pretzels, cookies, crackers and rice crispy treats

flambé desserts* - (select one) bananas foster, cherries jubilee, peach amaretto crepes

* requires chef on-site



WEDDING & SPECIALTY CAKES

a cake from our bakery is a cake of perfection. enchanting, delicious, and graceful works of art. our cakes are worth remembering and come in an extensive variety of flavors and fillings. let us create something wonderful for your special day. many styles and flavors to choose from. priced per quote.

LAYERS

wedding white
chocolate
marble

red velvet*
chocolate decadence*
carrot*

champagne*
royal almond*

FILLINGS

banana bavarian
lemon bavarian
chocolate bavarian
caramel mousse*
mousse*
amaretto mousse*
amaretto
italian rum crème*
raspberry supreme*

black cherry bavarian
raspberry bavarian
strawberry bavarian
chocolate mousse*
mango mousse*
baileys irish crème*
kahlua crème*
fresh strawberries (seasonal)*

chocolate bavarian
raspberry
vanilla bavarian
mandarin cheese
pineapple cheese mousse*
white chocolate mousse*
hazelnut crème*
mocha latte*
tira misu*

ICINGS

butter crème
chocolate

chocolate ganache*
marzipan*

rolled fondant*

* premium flavors - additional cost

PRE-SLICED CAKES

10 slice cake	tiramisu
12 slice cake	strawberry swirl cheesecake
12 slice cake	white chocolate-raspberry cheesecake
14 slice cake	chocolate mousse cake
14 slice cake	cream style new york cheesecake
16 slice cake	baked new york cheesecake