

Milan Catering

and Event Design

imagine perfection

SWEET ENDINGS



Wedding Cakes Your wedding cake should be a reflection of your style and tastes. The newest trend is to serve cake and bite sized desserts for the final exclamation point of your reception.

Cake Alternatives You don't actually have to serve wedding cake at your reception if you don't want to. Plenty of couples are making their own traditions by serving a variety of mouthwatering wedding desserts. Or serve a smaller version of your favorite dessert for the "cake ceremony" and a dessert table to enjoy.

Sweet Late Night Bites Send them home with one more bite of delicious, sweet late night bites.

MilanCatering.com

941.312.0000 | 727.317.3500



five star performance for eleven years

wedding cakes



Our wedding cakes are surrounded in a fluffy buttercream frosting. Each tier can be a different flavor (double fudge chocolate, vanilla, carrot, red velvet, salted caramel, orange, key lime, lemon, strawberry come to mind) and each tier with a different filling (cherry, strawberry, lemon, pineapple, lime, raspberry, custard, vanilla, caramel).

Three Tier Wedding Cake: serves 90+ guests

Two Tier Wedding Cake: serves 60+ guests

Single Tier Wedding Cake: enough to go home.

We offer cake stands, cake plates and forks and cake serving sets.



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ice cream sundaes



If Swedish Fish, Hershey's Kisses and Sugarfina rosé gummies outrank wedding cake in your eyes, you can serve an ice cream sundae station as a fun alternative (or add it to your cake, just order a smaller one). Choice of 3 ice creams (vanilla, chocolate and strawberry) with a selection of your favorite candies + syrups.

Or consider a sweet late night bite

Belgium Waffles ala mode anyone?



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creamy cheesecake



A tiered cheesecake will look (and taste) ultra-decadent and satisfying as a beautiful alternative to traditional wedding cakes.

Our mini cheesecake desserts consist of mixtures of soft, fresh cream cheese, with a hint of vanilla or lemon, a bottom layer of crushed cookies or graham crackers and toppings that will convert even your guests who don't eat cheesecake.



blueberry



chocolate trio



oreo



chocolate strawberry



raspberry swirl



stuffed strawberry



key lime



sangria

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donuts or churros



Scientifically speaking, things taste better when you make them yourself. This principle holds all the more true when you apply it to a group of people: Making a chocolate-dipped pretzel for one? Excellent. Putting a pot of molten chocolate, adding donuts or churros and laughing as they wipe sauce off their chins? Priceless.



Bavarian filled churro station

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fresh fruit



Wedding cake is one of the most recognizable traditions in modern wedding culture, but not everyone likes cake. Why not offer both? A delectable tropical fruit display, add in a few chocolate fondue options and let them enjoy both or only one. Perfect.



Build your own fruit trifle

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comfort + crunchy



Evoke nostalgic memories of bake sales with an assortment of chocolate and lemon bars. These dessert selections are light enough to keep your loved ones dancing, but delicious enough that they won't feel cheated out of dessert.



rice krispies bites



funfetti cookies



chocolate mini
cannolis



classic mini cannolis



petit fours



salted caramel
brownies



lava bites



lemon bars

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creamy + fresh



Want to offer your guests something sweet and perfectly portioned at the end of a filling meal? Mini shooters are a delicious addition. Each shooter complements your cake selection with fruity fillings and an element of surprise. Served in adorable miniature shot glasses with mini spoons.

Perfect for grab and go treat and then back to the dancing!



strawberry shortcake



unicorn



smores



orange creamsicle



chocolate fudge



key lime



lemon + blueberry



salted caramel

SWEET ENDINGS

crispy + creamy tarts



There are dog people and there are cat people. Similarly, there are cake people and there are pie people. Dainty and light, these tarts feature our favorite textures - crispy and creamy, all in one yummy morsel. They look pretty and delicious at any dessert station and are less cumbersome than slices of pie.



key lime tart



tropical fruit



chocolate berry



pecan pie



s'mores



banana cream



pumpkin



coconut cream