

MONTE BISTRO CATERING

DESSERT MENU

Classic Delights (Priced per dozen)

Chocolate Chip Cookies - \$16

Classic cookies with a delightful chew and loaded with chocolate chips.

Lemon Bars - \$22

Tangy and sweet, these bars are a refreshing treat with a buttery shortbread crust.

Brownies - \$24

Fudgy and rich, with a crackly top, perfect for chocolate lovers.

Gourmet Pastries (Priced per dozen)

Macarons - \$30

Delicate French pastries available in a variety of flavors including vanilla, raspberry, and pistachio.

Cannoli - \$32

Crisp shells filled with a sweet, creamy ricotta mixture dotted with chocolate chips.

Éclairs - \$30

Light choux pastry filled with a creamy custard and topped with chocolate glaze.

Seasonal Specials (Priced per dozen)

Pumpkin Spice Cupcakes - \$28

Moist and flavorful, topped with a creamy cinnamon-spiced frosting.

Apple Crisp Tartlets - \$28

Bite-sized tarts filled with spiced apple slices and a crunchy topping.

Peppermint Mocha Truffles - \$28

Chocolate truffles infused with peppermint and coffee, coated in crushed candy canes.

Vegan & Gluten-Free Options (Priced per dozen)

Almond Joy Bites (Vegan, GF) - \$28

Almond and coconut balls dipped in dark chocolate, both gluten-free and vegan.

Berry Cheesecake Squares (GF) - \$26

Gluten-free cheesecake with a vibrant berry swirl on a almond crust.

Chocolate Avocado Cupcakes (Vegan) - \$28

Rich, chocolatey, and surprisingly vegan, with an avocado base for added creaminess.

Bulk Desserts (Priced per batch)

Assorted Mini Cheesecakes - \$55 per batch of 30

A mix of classic, strawberry, and chocolate mini cheesecakes.

Petit Fours - \$60 per batch of 40

Delicate, small decorated cakes with layers of jam and marzipan, coated in a light icing.

Fruit Tartlets - \$42 per batch of 30

Crisp pastry shells filled with rich custard and topped with fresh, colorful fruit.

Single Item Treats (Priced individually)

Gourmet Chocolate Mousse - \$4 each

Rich, silky chocolate mousse, served in elegant cups.

Individual Key Lime Pies - \$5 each

Tart and creamy filling in a crunchy graham cracker crust, topped with whipped cream.

Tiramisu Cups - \$6 each

Classic Italian dessert with layers of coffee-soaked ladyfingers and mascarpone cream.

Luxury Selections (Priced per item)

Gold-Dusted Chocolate Truffles - \$44 per dozen

Luxurious dark chocolate truffles dusted with edible gold, perfect for special occasions.

Saffron & Pistachio Kulfi - \$54 per dozen

Traditional Indian ice cream flavored with saffron and pistachio, frozen in molds.

Diet Specific Delights (Priced per dozen)

Keto Lemon Pound Cake - \$30

Low-carb, sugar-free lemon cake that's moist and flavorful.

Paleo Mixed Berry Cobbler - \$34

Made with almond flour and fresh berries, sweetened with honey.

Customizable Dessert Options

Build-Your-Own Dessert Bar: Guests can customize their desserts with a variety of toppings and sauces.

Seasonal Fruit Platters: Fresh, seasonal fruits beautifully arranged; pricing varies by season and selection.

Bespoke Dessert Tables: Price varies based on selection and customization.

Personalized Dessert Platters: Tailored to your event needs and preferences.