



Caffè SORRENTO

WEDDING & EVENTS CATERING MENU

Cannoli

“Mini” deep fried cannoli shell filled with Sicilian sheep’s milk ricotta cream and garnished with your choice of toppings: chocolate chips, pistachios, or cinnamon (or an assortment of all 3)

50 | \$125

100 | \$215

150 | \$325

200 | \$200

Italian Biscotti

An assortment of Italian biscotti including: Amaretti (chewy almond cookie *Gluten & Dairy Free), Pistachio Biscotti (almond cookie base flavored/colored with pistachio butter *Gluten & Dairy Free), Baci di Dama (chocolate hazelnut “sandwich” cookie), and Italian Butter Biscotti (delicate cookie garnished with chocolate, jam, and/or sprinkles)

Small Tray (40) | \$55

Large Tray (80) | \$100

Mini Fruit Tarts

1“ mini tart shells filled with jam and vanilla bean crema pasticcera, then elegantly garnished with fresh berries and powdered sugar

\$2 per tart (can accommodate any quantity you need)

Brioche Cream Puffs

Light brioche rolls piped full with cream and dipped in a chocolate ganache. Choose between: vanilla bean crema pasticcera with dark chocolate or lemon crema pasticcera with white chocolate

20 | \$50

50 | \$115

Tiramisù

Italian espresso-soaked savoiardi biscotti, light mascarpone cream, and dustings of cacao layered into pans, ready to be scooped and served

Small Tray (8-10 Servings) | \$55

Large Tray (18-20 Servings) | \$100

Please email all inquiries and orders to
Tony@TheTonyCannoli.com at least 2 weeks prior to your event..
Thank you for your interest in our offerings!

WWW.CAFFESORRENTO.COM

