

# Desserts

All of our menus can be customised to suit dietary requirements. Please discuss on booking your function.

V = Vegetarian  
GF = Gluten Free  
GFA = Gluten Free Available

All packages are inclusive of napkins, all service accoutrements for a stylish cocktail function & food service staff.

A choice of four items.

- Vanilla Cupcakes
- Chocolate Caramel Cupcakes
- Cannoli with Cream Patisserie
- Mini Lemon or Chocolate Friands (GF)
- Mini Chocolate Belgium Cases with Seasonal Berries
- Kahlua Chocolate Tarts
- Lemon Curd Tarts
- Brownie Slice (GF)
- Sticky Date Pudding with Caramel Glaze with King Island Cream served in a Mini Ramekin (GF)
- Chocolate Sponge & Coffee Crème Tiramisu served in a Glass
- Carrot Cake with Cream Frosting
- Profiteroles with Cream Patisserie
- Deconstructed Berry Cheesecakes served in a Glass
- Caramel Slice
- Vanilla Slice
- Mini Meringues with Cream and Fresh Berries
- Deconstructed Pavlova with Berry Caulis in a Mini Cup

See our new selection of cupcakes, cakes and tarts to add to your menu or purchase separately.

\$16.00 per person

Lemongrass  
Catering Creations

<https://www.lemongrasscateringcentralcoast.com.au/>

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