



Corporate Desserts 2018

Desserts are Served with Freshly Ground Coffee & Tea Selections

Specialty Cakes (Minimum 30) from \$12pp

Cake for Any Occasion including Product Launches, Weddings, Birthdays, Anniversaries and More *(Buffet) (Table Service Add \$3pp)*



Chef's Cake & Dessert Selections \$12pp

An Assortment of Selected Cakes with Sweet Condiments *(Buffet Service or Shared Platter Table Service)*



Australian Pavlova \$12pp

Served with Vanilla Anagise, Passionfruit and Local Stone Fruit *(Buffet) (Table Service Add \$3pp)*

Sticky Date Pudding \$12pp

Served with Butterscotch Sauce and New Zealand Natural Vanilla Bean Ice-cream *(Buffet) (Table Service Add \$3pp)*



Moist Chocolate Mud Cake \$12pp

Chocolate Mud Cake with Double Cream *(Buffet) (Table Service Add \$3pp)*



Baked Custard Tart \$12pp

Baked Vanilla Custard Tart with Candied Rhubarb and Apple *(Buffet) (Table Service add \$3pp)*



Champagne Berry Cheesecake \$12pp

Champagne Berry Cheesecake with Shortbread Crumble *(Buffet) (Table Service add \$3pp)*



Cheese and Fruit Platter \$15pp

3 Cheeses, Fresh & Dried Fruit, Assorted Crackers & Biscuits *(Buffet Service or Shared Platter Table Service)*

Cup Cake Nonsense \$12pp

Rustic Assortment of Freshly Baked Cup Cakes *(Buffet Service Only)*



New Zealand Natural Ice-Cream Cart \$12pp

8 Flavour Sensations including 6 Ice-cream, 1 Frozen Yogurt and 1 Sorbet, Served in Cocktail Waffle Cones from the Cart



Chocolate Fondue Fountain \$12pp

Milk, Dark or White Chocolate with Selected Dipping Items to include; Strawberries, Churros, Lamington Cubes, Marshmallows and Banana Pear and Raspberry Cake *(Buffet Service Only)*

