



Bringing your events to life

Decadent Sweets Menu



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The Couture of Confections

Presented at Varying Elevations ~ Accented with Fresh Greenery and Florals

Designed for 75 Guests or More

Whimsical Treats

Please Choose Three from the Selections Below

Flourless Chocolate Cake Bites

Go Bananas! Chocolate Dipped Bananas on a Bed of M & M's

Key Lime Tartlet with Fresh Berry Accent

Chocolate Cups filled with Chocolate Mousse

Petite Root Beer Float Cordials with Vanilla Ice Cream

Chocolate Mousse Cordial with Whipped Cream and a Chocolate Drizzle

Dark And White Chocolate Tulip Cup Filled with Homer's Irish Cream Ice Cream and a Drizzle of Bailey's Liqueur

Large Strawberries

Filled with Chocolate Mousse Dipped in White Chocolate

Cannoli Shooters

Layers of Cannoli Crème, with Chocolate and Pistachio Chips

Topped with a Crisp Cannoli Shell

Served in a Shooter Glass

Tuscan Brownie

Fudgy Brownies served on a Pool of Cannoli Filling crowned with Whipped Cream

Drizzled with Chocolate Fudge & Pistachios

Served on a Square with Flair Plate and Mini Fork

Raspberry Chocolate Mousse Cup

Topped with a Dollop of Whipped Cream drizzled with Fudge

Carmelita Brownies

Fudgy Brownies dressed up with Homemade Caramel and Fudge Sauce crowned with Fresh Whipped Cream served on a Square with Flair Plate and Mini Fork

Fresh Strawberries

Filled with Cheesecake Crème Dipped in Dark Chocolate

Chocolate Dipped Pretzel Rods

Hand Dipped in A Variety of Milk, Dark, White and Pastel Chocolate

Accented with Chocolate and Colored Chips, Sprinkles and Jimmies

For Custom Pretzels with Names or a Theme, Please Add \$1.50 per Pretzel with a Minimum of 50 pieces

Brownies and Bars

Please Choose Two from the Selections Below

Cheesecake Brownies

Old Fashion Lemon Bar

Double Chocolate Brownie

Snickerdoodle Brownies Chocolate Chips, Caramel and Peanuts

Rocky Road Brownies Pecans, Chocolate Chips and Marshmallows

Caramel Apple Bar Caramel Apple Topping on a Butter Crumb Crust

English Toffee Brownies with Toffee, Walnuts and Chocolate Chips

Seven Layer Bar Graham Cracker Crust, Coconut, Chocolate Chips, Butterscotch Chips and Walnuts

The Couture of Confections

Continued

Petit Cupcakes

Please Select One Flavors

Chocolate with Raspberry Buttercream

Vanilla with Chocolate Buttercream

Red Velvet with Cream Cheese Frosting

Carrot with Cream Cheese Frosting

Unconventional Lollipops

Please Choose Two from the Selections Below

Each of These Whimsical Treats is Dipped in Dark, Milk or White Chocolate

As well as Pastel Tinted White Chocolate and accented with a Variety of Sprinkles, Nuts, Coconut and Jimmies

Cheesecake Lollipop - Dark Chocolate Dipped

White Chocolate Dipped Rice Krispie Treats

Decadent Brownie Cube Dipped Dark Chocolate

Dark Chocolate Dipped Marshmallows with White Chocolate Drizzles

Cream Puffs Dipped In Pale Yellow Chocolate

THIS MENU INCLUDES

Mélange of Fresh Fruit

A Selection of Melons, Tropical's and Berries presented with a Carved Melon Centerpiece

Housebaked Cookies

Biscotti, Double Chocolate Chip, Oatmeal Raisin and Melt in Your Mouth Fancy Butter Cookies

The Couture of Confections

Upgrade

Full Sized Cakes and Tortes

Please Choose Three from The Selections Below

Tiramisu

Our Homemade "Pick Me Up" with Whipped Cream and Strawberry Accent

Key Lime Pie

A Bit Tart, A Bit Sweet and completely Refreshing

Carrot Cake

Cream Cheese Frosting

Chocolate Raspberry Cheesecake

New York Cheesecake

With Raspberries and Chocolate atop Chocolate Crust

Chocolate Cake Extraordinaire

White and Dark Chocolate Mousse atop a Chocolate Crumb Crust

Finished with a dusting of Cocoa Powder

A la Carte

Please contact us for Pricing

Cheesecake Lollipops

A Mini Scoop of New York Cheesecake
Dipped in a White and Dark Chocolate
With a variety of Sprinkles, Nuts and Coconut

2pp

Assorted Cream Puffs Pop

Custard Filled Pâte à Choux Dipped in a Variety of Chocolates

Dark Chocolate and Rainbow Jimmies
Dark Chocolate and Shredded Coconut
Dark Chocolate and Pecans
White Chocolate and Dark Chocolate Sprinkles

2pp

Toffee and Mixed Nuts

An Assortment of Classic and Artisan Toffees
And Freshly Roasted Nuts

Mélange of Fresh Fruit

A selection of Melons, Tropical's and Berries presented with a Carved Melon Centerpiece

Fresh Fruit Skewers Stemming

From a Melon Base

Berry Bowl

Accompanied by Whipped Cream and Brown Sugar

Decadent Dipping Chocolate to the Side

Action Desserts

Cannoli Bar

Our Chef Filling

Miniature Cannoli Shells Filled with Homemade Cannoli Crème
Accented with Pistachio Bits

Ice Cream Social

Scooped to Order

French Vanilla and Chocolate Ice Cream

SELF SERVE TOPPINGS

Chocolate, Strawberry and Caramel Sauces
Chocolate Chips, Rainbow Sprinkles,
Cookie Crumbles, Coconut Flakes, M and M's,
Butterfinger Shards and Chopped Reese's Peanut Butter Cups
Whipped Cream, Maraschino Cherries and Pecans

Chef Preparing

Bananas Foster

Sliced Bananas Sautéed in Butter, Grand Marnier, Dark Rum and Brown Sugar
Served atop French Vanilla Ice Cream

Chef Preparing

Hot Apple Cider Ala Mode

Cordial Glass Rimmed with Cinnamon Sugar and Filled with Hot Apple Cider
and Vanilla Bean Ice Cream

Old Town Chocolate Fondue

Molten Dark Bittersweet Chocolate Served from our Custom Brass Chafing Dish

For Your Guests' Dipping Pleasure

Strawberries, Pineapple Spears, Banana Coins, Cheesecake Balls
Pound Cake, Marshmallows, Pretzels Rods, Rice Krispie Treat Pops, Banana Bread Squares,
Miniature Custard Puffs, Sun Dried Apricots

For The Finishing Touch

Toasted Coconut, Chocolate Sprinkles, Pecan Chips, Multi Colored Sprinkles

Please contact us for Pricing

Chocolate Fountain

A Waterfall of Chocolate Cascading into a Molten Pool

For your Guests' Dipping Pleasure

Strawberries, Pineapple Spears, Banana Coins, Cheesecake Balls
Pound Cake, Marshmallows, Pretzels Rods, Rice Krispie Treat Pops, Banana Bread Squares,
Miniature Custard Puffs, Sun Dried Apricots

For The Finishing Touch

Toasted Coconut, Chocolate Sprinkles, Pecan Chips, Multi Colored Sprinkles

Wacky Sweets

Rice Krispy Maki Rolls

Rice Krispie Treat Rolled Sushi Style with Chocolate Buttercream
And accented with Rainbow Jimmies
Minimum Three Dozen

Cupcake Cones

Cake Batter Baked into Classic Safe-T-Cones
And dipped in Buttercream Frosting
Minimum Three Dozen

Frosting Shots

Select Three Flavors from below

German Chocolate

Lemon

Orange Dream

Chocolate Fudge

Strawberry

Vanilla

Mousse and Squirrel

Chocolate Frosting with Chocolate Chips

Or Your Custom Flavor

Minimum Six Dozen

Premium Gourmet Coffee Bar

Prepared by a Professional Barista Billed at 125.00 each for a Hour Service

Our Barista Preparing a Variety of Espresso Based Drinks

Cappuccino ~ Mocha ~ Café Latte ~ Macchiato ~ and More

Included:

An Assortment of Flavored Italian Syrups, Artisan Chocolates, Signature Sweeteners,
Diamond Cut Rock Sugar, Mint Chocolate Stirrers, Ground Cinnamon,
Cocoa Powder, Cream and Whipped Cream

Quoted Upon Request

All Prices Subject To Current Sales Tax

Prices Subject to Change based upon Market and Seasonal Availability

In the event of a significant market price change, Client will be notified and offered alternative options.