

DESSERT TABLE OPTIONS

Minimum of 24 per flavour

•			
	PETITS FOURS	PAGE 2	
	SLICES	PAGE 3	•
	TARTLETS	PAGE 3	
	BAKED DONUTS	PAGE 3	
	PROFITEROLES	PAGE 3	•
	BUNDT CAKES	PAGE 3	
	MARSHMALLOW HEARTS	PAGE 3	
	DESSERTS IN CUPS	PAGE 4	•
•	FROU FROU CAKES	PAGE 4	
	BAKED CHEESECAKES	PAGE 4	•
	PACKAGES	PAGE 5	

Can't find the type of cake you are looking for? Contact us! www.thecakequeen.com.au



PETITS FOURS

Chocolate Truffles using Callebaut Chocolates: \$3 each

White Chocolate Passionfruit (with Toasted Coconut)

Milk Chocolate Hazelnut

Coastal Brewing Company Blackhead Milk Stout & Dark Chocolate

Coastal Brewing Company Milk Chocolate Orange Stout

Caramel with Dark or Milk Chocolate. Can be Salted Caramel

Petite Cupcakes: \$2.50-\$3.50+ per cupcakes. GF/DF/RSF from \$4 each

Cake flavours available as cupcakes.

Also available as Medium from \$6.50+ or Large from \$7.50+ Cupcakes \$2.50 KEEP IT SIMPLE RANGE includes:

Vanilla, Chocolate or another plain flavour of your choice with a plain buttercream (Vanilla; White, Milk or Dark Chocolate, etc)

\$3 UPPING THE ANTE RANGE includes:

more complex cake flavours and ganache as an icing option \$3.50 EXTRAVAGANT RANGE

has a filling inside the cupcake as well or iced as Flower Gardens

Chocolate Macadamia Brownies

Can be Gluten free &/or Dairy free &/or Refined Sugar Free
Petits Fours size with Ganache & Gold Dust on top (20cm x 30cm rectangle)
\$3 each for 60 pieces. \$3.60 each for 50. \$4.50 each for 40 serves cut from the size above
GF/DF/RSF option Petits Fours size \$4/\$4.80/\$6 each (sizes as above)

Retro Melting Moments with your choice of buttercream inside. Petits Fours \$3 each Vanilla, Passionfruit, Lemon/Lime/Orange/Citrus, etc

GF/Vegan Macadamia Shortbread (or Vanilla Shortbread) Hearts

with Edible Flowers and a Gold Rim \$3 each. Larger sizes available



SLICES

\$3-\$3.50 each. Min of 25 pieces. Also available as a whole item for you to cut Caramel Slice, Cherry Ripe Slice, Lemon Shortbread Sponge Slice, Chocolate Peppermint Slice

TARTLETS

\$4.50 each Med \$10 (Gluten/Dairy Free & Vegan available - additional cost)

Caramel with Chocolate Glaze & Gold or Silver Dust
Lemon, Lime or Passionfruit Curd: Plain or with Italienne Meringue or Fresh Fruit on top
Pecan Pies or Chocolate Pecan Pies
Crème Patissiere with Fresh Fruit
Chocolate Ganache Tartlets with Plain or Chocolate Pastry

BAKED DONUTS

Petite \$3 each or Medium \$5 each. GF available for \$3.50 or \$5 each.

A lightly spiced Donut covered in your choice of Cinnamon Sugar or glazes Caramel, Chocolate, Lemon, etc.) and decorated

PROFITEROLES

\$4 each/GF \$4.50 each

Also available as eclairs \$8 each/GF \$9 each

Choux Dough & Crème Patissiere made with Burraduc Farm Buffalo Milk
Dipped in Toffee or Chocolate
Various flavours available in the Crème Patissiere (Vanilla Bean, Caramel, Chocolate)

BUNDT CAKES

Petite \$3.50+ or Medium \$6.50+

White Chocolate Raspberry with Lime or Passionfruit Glaze
Coconut Cake with Citrus Syrup
Lime Elderflower (seasonal)
Lemon with Lemon Glaze

MARSHMALLOW HEARTS

Wondrous Wagon Wheel Hearts – Petite \$6 & Large \$10 each (GF \$7 & \$12 each)

Two heart shaped biscuits with Raspberry "Jam" and Marshmallow in between then covered in Callebaut Dark Chocolate & decorated.

GF Marshmallow Hearts

Covered in Dark Chocolate with Raspberry Dust, Pistachios, Rose Petals & Edible Glitter
Petite \$3 or Large \$6 each

GF Marshmallow Bites - \$3 each



DESSERTS IN CUPS

Available in small \$6.50+, medium \$8.50+ and large \$12.50+ sizes, depending on the decoration required

Burraduc Farm Buffalo Milk Bavarois with a Miroir (Jelly) on top and decorated. G/F

Need to be refrigerated until serving

Lemon Myrtle or Vanilla Australia Vanilla Bean Bavarois with Pomegranate (& Rosella) Miroir, Honey Miroir or Passionfruit Miroir Sage or Thyme Bavarois with Passionfruit Miroir

Mascarpone Trifle Cups: Also available as larger cakes or trifles.

These need to be refrigerated until serving. Can be Gluten Free
Sponge with Fruit Coulis, Lightened Mascarpone & Fruit layered as a trifle
Tiramisu

Sponge soaked with Coffee, Kahlua, Whisky & Brandy then layered with Dutch Cocoa and lightened Mascarpone. Decorated with Vodka dipped Chocolate Squiggles

Cheesecake Cups

Need to be refrigerated until serving. Can be Gluten Free
A no-bake cheesecake filling with your choice of topping and decorations

FROU FROU CAKES

Comes as a square to cut into serving sizes.

Also available as Dessert Cups from \$7 each. Gluten Free

Needs to be refrigerated until serving.

Frou Frou Cakes

are a Callebaut Chocolate Mousse layered with a nut Succes (a spongy meringue) or Chocolate Sponge and different flavours inside.

WHITE CHOCOLATE MOUSSE layered with Almond Succes, Lemon Curd & Raspberries MILK CHOCOLATE HAZELNUT MOUSSE layered with Hazelnut Succes DARK CHOCOLATE CHERRY MOUSSE layered with Chocolate Sponge or Hazelnut or Almond Succes

10" BAKED CHEESECAKES

Available as a whole item. \$130+ Can be Gluten Free
To be cut into as many serves as you desire at your function.



Packages



I Make, You Take

You are welcome to order from my Dessert Table List, everything is boxed up and ready for you to pick up or I can deliver for a fee. This is good for a canape style function too.

Slices can come as a whole item for you to cut into the serving size you like as well.



Celebrate in Style

We liaise with the venue, caterer and stylist to see what they have available to use to set up your Dessert Table. You choose from the Dessert Table List, I deliver, provide signage and brief the staff for them to set the table up.



Ultimate Decadence

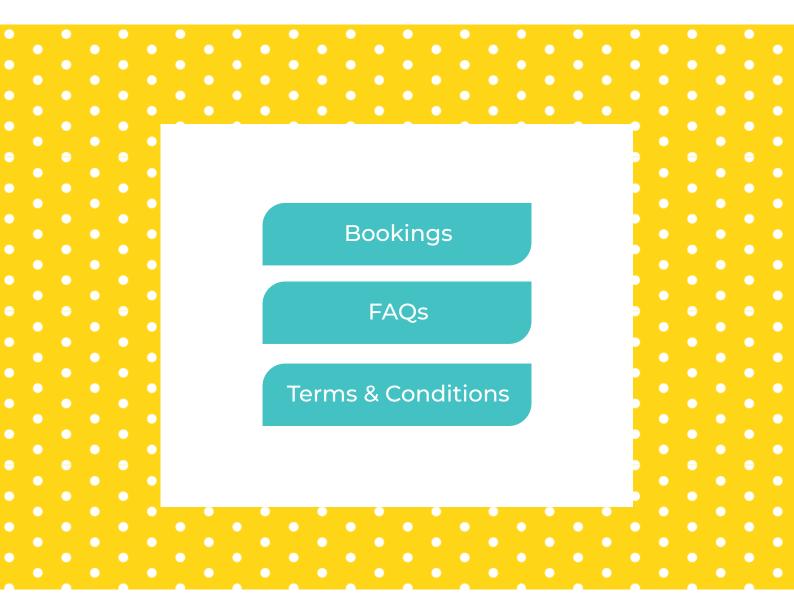
You choose the items from the Dessert Table List, I liaise with the venue to see what they have available or provide everything, deliver, set up and provide signage with a full menu, brief staff and pick up everything the following day.

thecakequeen.com.au

nadine@thecakequeen.com.au facebook.com/NadineTheCakeQueen instagram.com/nadinethecakequeen

0413 514 570





Can't find the type of cake you are looking for? Contact us! www.thecakequeen.com.au