

# Thrive Catering

## LES DESSERTS!

we take pride in creating desserts that are not only gorgeous to look at, but also taste absolutely scrumptious! using real ingredients: vanilla beans, fair-trade dark chocolate, organic flour and dairy, all made in-house from scratch!

### CAKES:

(for wedding and other special event cakes, please check out our separate cake page)

cupcake flavors: chocolate, vanilla-vanilla, hummingbird, pumpkin, red velvet, lavender, carrot, lemon, earl grey, or coconut, with cream cheese or buttercream icing

baby cupcakes

cupcakes

whoopie pies (chocolate or pumpkin)

individual chocolate bundt cakes

dirt cake (oreo cookie crumb base) in mini plant pots topped with gummy worms and fresh herb sprig (whimsical and fun!)

shortcake of lemon poppy seed biscuit, berries/fruit, & whipped cream

pumpkin bars with cream cheese icing  
cheesecake (classic or customize flavors)

flourless chocolate torte

bundt poundcakes  
(blueberry-yogurt or lemon-poppysseed w/cream cheese glaze)

raspberry angel food cake with whipped cream

carrot cake 3 layer with cream cheese icing

(we can also make vegan or gluten-free cakes for an additional fee)



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## **PIES, CRUMBLES, COBBLERS:**

(option to add fresh whipped cream, can be served whole or individually plated)

peach or apple cobbler or crumble

pies:

caramel apple, bourbon pecan, pumpkin, blueberry, cherry, lemon meringue, peach, banana  
crème, chocolate cream

key lime pie

individual crustless chocolate peanut butter pie

individual rustic apple or triple berry tarts

fried apple hand pies 4oz

pie in the sky station: what's your favorites of our selection? (served with whipped cream)

## **PUDDINGS/CREAMS:**

(can be served by the serving pan/bowl or individually plated)

rich bread pudding w/whiskey crème anglaise

savannah classic! banana pudding

silken chocolate mousse with fresh berries (V)

trifle (choose your flavor, a great display piece!)

tiramisu

individual triple chocolate mousse

crème brulee (classic or asst flavors)



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## **SMALL BITES:**

cannoli with ricotta cream

chocolate dipped vanilla cream filled profiteroles

baklava filo cups

mini whoopie pies

mini bread puddings

lemon triangles

assorted petit fours/truffles

chocolate mousse in shot glasses

pecan pralines (a savannah fav!)

macarons (any flavor)

fudgy brownie triangles (gf brownies available)

assorted organic cookies

(choose from chocolate chip pecan, oatmeal cranberry pecan, lavender sugar, ginger, peanut butter, oatmeal chocolate chip, white chocolate chip and almond, or coconut oatmeal)

benne wafers (a classic savannah sesame cookie)

candied bacon on a stick



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## **OTHER FUN DESSERT IDEAS:**

eye-catching fresh sliced seasonal fruit display

gourmet cheese sampler: a selection of five local/international cheeses. accompanied by either fruit and nuts or vegetables and olives, with gourmet crackers and toasts

baked greenhill camembert in pastry with local honey, fruit, nuts and toasts (serves 12)

s'mores in a jar

crème brulee station (classic or asst flavors)

ben and jerry's manned ice cream station

hot cider station

with chef's choice of elements such as oranges, allspice, star anise, cinnamon, currants, etc. rent bar mugs from your bartending service to let guests turn this into a delicious hot specialty cocktail! (hot tea service also included on this station)

espresso passed in demitasse cups with natural sugar cubes and cream

locally roasted friendship coffee and gourmet tea selections station

