

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 by the dozen

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whoopie pies (chocolate or pumpkin) by the dozen

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 housemade vanilla sponge cake, berries/fruit, & whipped cream

pumpkin bars with cream cheese icing (serves 12-16)

cheesecake (classic or customize flavors, serves 8)

flourless chocolate torte (serves 12)

bundt poundcakes

(blueberry-yogurt or lemon-poppysseed w/cream cheese glaze, serves 12)

raspberry angel food cake with whipped cream

carrot cake 3 layer with cream cheese icing (serves 12)

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



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PIES, CRUMBLES, COBBLERS:

(option for fresh whipped cream)

peach or apple cobbler or crumble	whole or plated
caramel apple, bourbon pecan, pumpkin, blueberry, cherry, lemon meringue, peach, banana crème, chocolate cream	whole or plated
key lime pie	whole or plated
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 w/whipped cream)

PUDDINGS/CREAMS:

rich bread pudding w/whiskey crème anglaise	whole or plated
savannah classic! banana pudding	whole or plated
silken chocolate mousse with fresh berries (V)in trifle bowl	whole or plated
trifle (choose your flavor, a great display piece!)	whole or plated
tiramisu	whole or plated
crème brulee (classic or asst flavors)	



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SMALL BITES:

cannoli with ricotta cream

mini or reg

chocolate dipped vanilla cream filled profiteroles

baklava filo cups

mini whoopie pies

mini bread puddings

lemon triangles

mini cheesecake bites

mini key lime pies

assorted petit fours/truffles

pecan diamonds

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

smores in a jar

donut wall display with assorted gourmet donuts by the dozen
wall rental and setup

shortcake station of housemade vanilla sponge cakes, fresh berries and fruit, with whipped cream canisters

crème brulee station (classic or asst flavors)

ben and jerry's manned ice cream station (75p min, availability pending)

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

