



JP FINE FOODS

Fine Catering for Fine Events

Desserts Menu

Desserts

Dessert Stations

Mini Dessert Station \$9.00

Assorted mini desserts: shooters/ donuts/ cookies/ squares/ tarts/ fresh seasonal fruit (2 per person)

Crepe Station \$12.50

Whipped cream/ forest berry compote/ sautéed apple/ brandy bananas/ vanilla ice cream/ fresh fruits/ chocolate ganache/ caramel sauce

Dot Cake Bar \$12.50

- **Cake:** vanilla cake/ chocolate cake
- **Icing, your choice of 2:** vanilla/ chocolate/ Nutella/ pistachio/ strawberry
- **Toppings:** sprinkles/ chocolate chips/ Oreo crumb/ Cinnamon Toast Crunch

Short Cake Trifle Station \$12.50

- **Torn cake:** vanilla cake/ chocolate cake
- **Fillings:** whipped cream/ chocolate sauce/ white chocolate sauce/ caramel sauce/ berry coulis
- **Toppings:** berries/ Oreo cookie crumbs/ Smarties/ sprinkles/ brandy spiced apples



On The Move Desserts

Our custom-made carrier walking around your event serving the following options.

Cannolis On The Move \$4.50

- **1 crema choice:** lemon/ orange chocolate/ chocolate
- **Toppings:** chocolate chips/ sprinkles/ cookie crumbles/ pistachios/ coconut/ hazelnuts (1 per person)

Tiramisu On The Move \$7.50

- **Choice of 1:** authentic Italian, strawberry, pistachio or chocolate tiramisu
- **Toppings:** chocolate shavings/ hazelnuts/ berries

Cookie Sandwich On The Move \$7.50

Seasonal cookies

- **Choice of butter cream:** vanilla/ chocolate/ pistachio
- **Toppings:** chocolate chips/ sprinkles/ pistachios/ coconut/ peanuts

Mini Donuts On The Move \$7.50

Mini donuts dipped in chocolate or vanilla glaze

- **Toppings:** chocolate chips/ sprinkles/ Oreo crumble/ Cinnamon Toast Crunch/ white chocolate chips

Candy On The Move \$8.50

Bring the candy table to your guests. Personalize your candy on the move station with your choice of 8 different types of candy

Desserts

Plated Desserts

Dubai Chocolate Brownie \$16.00

Decadent chocolate brownie/ pistachio kataifi filling/ milk chocolate ganache/ berry garnish

Hazelnut Dacquoise (GF) \$15.00

Hazelnut meringue/ chocolate ganache/ chocolate Chantilly

Fruit Galette \$14.00

Seasonal fruit/ ice cream

Tiramisu \$14.00

Espresso soaked lady fingers/ mascarpone mousse

Classic Vanilla Cheesecake \$14.00

Graham cracker crust/ vanilla bean cream cheese/ salted caramel/ fruit garnish

Chocolate Peppermint Mousse \$14.00

Dark chocolate mousse/ peppermint white chocolate mousse/ chocolate cookie crumble

Gingerbread Panna Cotta \$14.00

Gingerbread spice/ vanilla/ spiced cranberry compote

Eggnog Crème Brûlée \$15.00

Eggnog custard/ nutmeg/ caramelized sugar

Apple Crumble Tart \$12.00

Spiced apples/ oat crumble/ brown butter caramel

Mini Sufganiyot \$12.00

Freshly filled doughnuts/ raspberry/ chocolate/ vanilla

Chocolate Babka Bread Pudding \$14.00

Vanilla crème anglaise

Pass Around / Buffet Desserts

Fruit Platter \$8.50

Artfully plattered seasonal fruit

Fruit Skewers \$5.50

Seasonal fruit skewers

Cookie Platter \$6.00

Assorted gourmet house-made cookies (2 pcs per person)

Squares \$3.50

Brownies/ blondies/ linzer tart/ date/ lemon

Shooters \$5.50

Layered chocolate mousse/ seasonal panna cotta/ fruit crumble

Mini Cheesecake \$5.50

Berry compote/ caramel/ Nutella

Assorted Mini Tarts \$5.50

Fruit tarts/ caramel walnut/ lemon meringue/ coconut cream/ butter tarts