

Edible Events

Catering the spectrum of food from simple to spectacular!

HOLIDAY DESSERTS

Finger Desserts for the Buffet

Cappuccino Brownies

Dense brownie layer, cream cheese cinnamon layer, chocolate glaze topped with edible gold leaf

Chocolate Crème de Menthe Squares

Fudgy chocolate brownie layer, white chocolate crème de menthe layer and chocolate ganache

Tangy Lemon Tartlets

Milky Way Tartlets

(Chocolate Cups filled with Buttery Caramel and Milk Chocolate Ganache)

Cream Puffs filled with Amaretto Pastry Cream

Pumpkin Cheesecake Squares

Chocolate Walnut Tartlets

Assorted Christmas Cookies

Pecan Thumbprint filled with Raspberry Jam, Chocolate Truffle, Molasses Crinkles, Snickerdoodles, Chocolate Chunk, Cocoa Walnut Butter, Anise Almond Biscotti, Pecan Crescent, Double Ginger Crackles, Chewy Cranberry-Oatmeal Raspberry Bars, Milk Chocolate Peanut Butter Sandwich, Blondies

Prices range from \$1.00-\$2.00 per item

Luncheon and Dinner Desserts

*Chocolate Hazelnut Torte

*Vanilla Cheesecake

Pumpkin Spice Cake with Caramel Sauce

Fresh Ginger Bread with Chantilly Cream

*Chocolate Mousse Torte

Margie's Famous Carrot Cake

Cupcakes

Cost per person: \$3.00

***additional \$1.00 per person for raspberry sauce**

Margie is a pastry chef by trade; please don't hesitate to ask for other selections

1017 Del Paso Boulevard, Sacramento, California 95815
Telephone 916.646.5555 Fax 916.646.0506 Email info@edibleevents.com