



WHITE TABLE

CATERING + EVENTS

2021-2022 edition

DESSERTS





sweet treats



MINIMUM OF 75 ORDERS.
PRICE PER GUEST.
MENUS REQUIRE ADDITIONAL RENTALS AND STAFFING.

BITES

PETIT FOURS 3.25

per piece of a selection of carefully crafted dessert bites

MACARONS 3.25

per piece of a selection of Parisian macarons

TARTES DE SAISON V 4

seasonal tart assortment: creme patisserie & fresh fruit |
set chocolate ganache & peanut brittle crumble | lemon
mouseline & torched meringue

TRIOS

10

BASED ON SEASONAL AVAILABILITY. PLEASE ENQUIRE WITH EVENT
SPECIALIST FOR MORE DETAILS.

STATION

ASSORTED GOURMET CAKES V 14

a selection of cakes served with cinnamon chantilly cream, berry coulis and
compotes

ASSORTED SEASONAL PIES AND ICE CREAM 14

seasonally inspired pies served with locally churned ice cream

AFFOGATO STATION 14

espresso shot, biscotti and ernest sweet cream ice cream

MINI MILKSHAKE BAR 14

classic vanilla, double chocolate, salted caramel mini shakes with BYOS mix ins -
brownie bits oreo crumbles, strawberry puree, sprinkles, fudge sauce, whipped
cream

SUMMER DESSERT STATION 16

peach raspberry cobbler, summer berry and mint pavlova, assorted macarons,
lemon tarts

HIS AND HERS ICE CREAM STATION 10

Locally sourced handmade ice cream in two varieties with house made callebaut
chocolate sauce, berry compote and crushed waffle pieces

TORCHED S'MORES 14

graham wafers, callebaut dark chocolate, white chocolate, salted caramel &
torched specialty marshmallow

CINNAMON SUGAR CHURROS 9

crisp fried choux pastry dusted with cinnamon, nutmeg and sugar, chilli
chocolate sauce, salted caramel sauce served in individual cups

DOUGHNUT STATION 12

gourmet donut varieties



| EVENT & WEDDING CATERING PACKAGE

DESSERT TASTERS

selection of carefully crafted dessert bites, specialty made
Parisian macarons, seasonal fruit platters 14





affogato bar

ESPRESSO SHOT OVER ERNEST SWEET CREAM ICE CREAM SERVED WITH A BISCOTTI 14

