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DESSERT MENU FOR SPECIAL EVENTS - PLATED

- Duet of Chocolate - Pot-planted chocolate Mousse with Oreo Soil & oven baked Lint Chocolate Lava Cake with Crème Anglaise
- Layered Chocolate Ganache Log with Melted Peach, Salted Caramel Popcorn & Orange Cardamom Crisp
- Vanilla & Honey Panna Cotta with Apple Ginger Ragout, Buchu Strip, Rooibos Walnut Crumble & Candied Thyme Springs
- Beetroot Swirled Oven Baked Cheesecake with Marie Biscuit Crumble, Berries & Caramelised Honey Balsamico Crema
- Carrot Cake with Cream Cheese Icing, Walnut Brittle, Pineapple Ragout & Saffron Carrot Marshmallow
- Lemon Meringue with Lemon Curd, Raspberry, Almond Short Bread, Green Tea Dust & Sour Cream
- Pear Frangipani Tart with a Honey Cinnamon Pumpkin Mousse & Black Currant Gelee
- Yoghurt & Raspberry Tart on Hazelnut Sponge Base with White Chocolate Ganache and Elder Flower
- Tiramisu with Mascarpone Mousse, Espresso Marinated Lady Fingers, Coffee Gelee, Gold Nuggets & Mocha Java Cream
- Caramelized Vanilla Crème Brûlée with Seasonal Fruit Potpourri

(All prices quoted excludes VAT & delivery)
Prices subject to change!