

# Annette's Catering & Speciality Desserts

## GUEST FRIENDLY DESSERT MENU

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Pricing on this dessert menu are carryout prices for picking up desserts.

It does **NOT** include delivery charge (if applicable) and local tax.

(We don't keep finished desserts on hand. Desserts are made for each order. Some desserts can be a 3 business day process to make, order early to check for scheduling availability)

**Dessert plate, napkins and forks are at an additional charge.**

\*\* (indicates seasonal items with fresh fruit. **NO** guarantee of availability January through March)

### Other Desserts:

**\*\*White Chocolate Fresh Fruit Tart-Squares** of homemade pastry cradling a white chocolate filling, topped off with a beautifully decorative presentation of fresh strawberries, kiwi, mandarin oranges and fresh fruit glaze. 40 ct. for 22.00

**Lemon Tart-Squares** of homemade pastry with a cream cheese filling covered with a lemon curd and real whipped cream. **40 ct. for 20.00**

**Toffee Tiramisu**-Pound cake base, drizzled with a coffee liquor. It is topped with a thick layer of a chocolate whipped filling. Garnished with candy toffee pieces. Served in small squares. 40 ct. for 20.00 (can be made gluten free)

**\*\*Fresh Strawberry Cream Puffs**-A platter of homemade puffs, filled with a delicious vanilla whipped cream center with slices of fresh strawberries peeking out. Garnished with a dusting of powdered sugar. **50 ct. for 26.00**

**Variation: Fresh Strawberry and Kiwi Cream Puffs**-A more tropical version of the above puffs. 50 count for 26.00

**Additional Cream Puff Variations:** **\*\* Lemon Blackberry, Chocolate Mint, Rootbeer Float, Milk Chocolate, Chocolate Mousse, \*\*Chocolate Raspberry, Chocolate Strawberry**

**Double Chocolate Brownie Bites**-Moist chocolate brownies dipped in a chocolate candy coating and drizzled with milk chocolate garnish **30 ct. for 18.00** (can be gluten free)

(variation **Carmel Filled, Chocolate Ganache Filled, Mint Filled, Raspberry Filled, Orange Filled, Strawberry Filled, Peanut Butter Filled**)

**Candy Bar Brownies:** Snickers candy bars are baked into rich, moist brownies, then dipped in chocolate. This one will put a chocolate lover over the top! 30 ct. for 18.00

**Birch Tree Cookie Twigs**-A delicate shortbread cookie dipped in white chocolate and garnished to resemble a twig of a Birch tree.. **30 ct. for 13.00**

**Chocolate Roll**-A wonderful chocolate sponge cake is rolled into a log, cradling a sweet whipped cream filling. The entire dessert is covered with a cooked fudge frosting. (gluten free) 12 servings or 30 bite size 18.00

**Bavarian Apple Tart**-Fresh apples with cinnamon and sugar are baked atop a cream cheese mixture and flaky crust. 40 ct for 22.00

**Pecan Pie Pastries**- A flaky pastry crust is baked with a rich pecan topping like you would find in your favorite pie. 40 ct. for 23.00

**Pumpkin Roll:** A fabulous pumpkin cake is rolled with a creamy center. The entire log is rolled in crushed pecans. It takes Thanksgiving to a whole new level.! 12 servings or 30 bite size 18.00

**Lattice Meringue Cookies:** Light and airy meringue cookies are baked into a beautiful lattice presentation. Topped with sugared almonds. 30 ct. 18.00 (gluten free)

**Key Lime Bars:** 2x2 bars of luscious Key Lime filling on a pastry crust. Refreshing flavor for a fabulous finish. 30 count for 15.00

**Streusel Cream Cheese Cake**-can be served as a rich dessert or fabulous coffee cake. You'll love this, it's one of our favorites! **40 count for 20.00**

**Coconut Macaroons Half Dipped in Chocolate** **30 ct. for 18.00**

**Loca Luna (Cream Cheese Turtle Cake)**-Chocolate cake with toasted pecans and almonds baked with a swirled cream cheese filling, topped with more nuts, caramel and a special chocolate icing. Beautiful presentation and fabulous flavor!

**42 count for 23.00**

**\*\*Chocolate Dipped Strawberries** (24) \$22.00 -Lg fresh strawberries dipped in chocolate or white chocolate. (for an extra special surprise, you have the option of injected liquor inside the strawberry ) Additional \$1.00 per dozen. (adults only) **(gluten free)**

**Homemade Sugar Cookies w/icing** Large round sugar cookies with colored icing. A favorite among all ages! \$12.00 per dozen **or 24 smaller cookies for \$12.00**

**Homemade Cookies** Chocolate Chip, Peanut Butter, Chocolate w/Peanut Butter Chips, Gingersnaps, White Chocolate Macadamia nut: 3 inch round cookies. 1 dozen for 9.00.

**Apple Crisp Portions** Homemade apple Crisp served in 2 ounce portion cups. fresh whipped cream 20 count for \$15.00

Additional portions available for **Peach Cobbler, Blueberry Crisp or Cobbler, Raspberry Cobbler** (Use your imagination!!!)

**Fresh Fruit Salsa w/Cinnamon Chips** (to serve 25) baked cinnamon chips w/ your choice of salsa (Raspberry, Apple or Mango) **\$25.27**

**Additional desserts:** Cuban Flan, Choco Flan, Tres Leche Cake, Mini Cannolis, Vegan Cakes

## **Full Torte or Torte Bites Menu:**

The price for the tortes listed below is **\$28.00 plus tax** for 40 count torte bites.

Full Torte (cannot be pre-sliced) estimated 40 servings **\$28.00 plus tax**

**Chocolate Mint Torte**-Rich chocolate cake, with layers of green mint Bavarian cream. Topped with the green mint cream, real whipped cream garnish and ribbons of melted chocolate. A light refreshing mint dessert...not overpowering.

**Raspberry Torte**-White cake layered with raspberry sauce, a filling of real whipping cream and cream cheese. Topped with a delicious raspberry sauce and a rich whipped cream.

**Apricot Torte**-White cake layered and topped with apricot preserves and a whipped cream filling

**Chocolate Raspberry Torte**-Deep chocolate cake with layers of fresh raspberry sauce and real whipped cream and cream cheese filling. Topped with fresh raspberry sauce and whipped cream and lacy ribbons of chocolate.

**Strawberry Torte**-White cake with a strawberry sauce and whipped cream filling. Topped off with whipped cream and fresh strawberry sauce. A step above strawberry shortcake.

**Lemon Torte**-White cake with a layer of lemon curd cream filling. Topped with the lemon cream and whipped cream garnish.

**Bavarian Torte**-An all time favorite. Chocolate cake with a layer of whipped cream and cream cheese filling. Topped with whipped cream with ribbons of chocolate.

**Chocolate Mousse Torte**-Chocolate cake, layered with rich chocolate mousse. Topped with the homemade mousse with whipped cream garnish and ribbons of melted chocolate.

**Pumpkin Torte**-Pumpkin spice cake, layered and topped with a whipped cream filling. Garnished with English walnuts(optional).

**Carrot Cake Torte**-Layers of homemade carrot cake with a whipped cream and cream cheese filling. Topped with cream cheese frosting and decorations of piped carrots or walnut pieces. Rave reviews on this torte.

**Black 'n' Blue Torte**-Layers of white cake with a homemade blackberry and blueberry sauce with the purple sauce and whipped cream. This is "painfully delicious"!

**Kaluha Mousse Torte**-Chocolate cake layered with a homemade Kaluha Mousse. Topped with the rich mousse and garnished with fresh whipped cream and chocolate ganache,

**Red, White and Blue Torte**-Layers of white cake alternating a red raspberry sauce and blueberry sauce with a whipped cream filling. Topped with whipped cream stars.

**Chocolate Strawberry Torte**-Layers of chocolate cake cradling layers of fresh strawberry sauce and a Bavarian cream filling. Topped with the strawberry sauce and real whipped cream which is drizzled with a special chocolate sauce.

**German Chocolate Bavarian Torte**-Layers of chocolate cake with a German Chocolate frosting a Bavarian cream between each layer. Topped with the coconut and pecan spread and whipped cream garnish and finished with toasted coconut and ribbons of chocolate and caramel.

**Banana Cake Torte**-Homemade banana cake is layered with a Bavarian cream and topped with a cream cheese frosting.mmmm

**Cherry Torte**-White Cake is layered with a homemade cherry sauce and Bavarian cream. Topped off with a whole cherry sauce and whipped cream garnish.

**Black Forrest Torte**-Our version of black Forrest cake. Layering the chocolate cake with a cherry sauce and Bavarian cream filling. Topped off beautifully with cherries in a sauce and real whipped cream garnish.

**Milk Chocolate Bavarian Swirl Torte**-A milk chocolate Bavarian cream is layered between a marble cake. Topped with the milk chocolate cream, real whipped cream and ribbons of chocolate sauce.

**Peach Cream Torte**-A fresh peach sauce is layered between white cake and fabulous Bavarian cream for this refreshing taste of summer. Topped with the golden sauce and real whipped cream.

**Tuxedo Torte**-Alternating layers of white and chocolate cake separated by a milk chocolate Bavarian Cream filling. Topped off with whipped cream and ribbons of chocolate.

**Root Beer Float Torte:** We have combined a light white cake with rootbeer Bavarian creme to make this fabulous old fashioned taste. Garnished with fresh whipped cream and a straw!

**Peanut Butter Cup Torte:** Rich chocolate cake is layered with a sweet peanut butter filling. Topped with whipping cream and ribbons of ganache with peanut butter cups decorating the top.

**Orange Dreamsicle Torte:** Intense orange flavored (and colored cake) layered with a vanilla Bavarian cream. Topped with orange cream and fresh whipped cream.

**Irish Cream Torte:** Rich Chocolate cake layered with and Irish Cream filling. Topped with Whipping Cream and Chocolate Ganache.

**Sunshine Torte:** Bright orange flavored cake layered with a fresh Lemon Curd Cream. Garnished with fresh whipping cream.

**Chocolate Amaretto Crème Torte:** Rich Chocolate Cake layered with a sweet amaretto crème filling. Topped with fresh whipped cream and Chocolate Ganache.

**Red Velvet Torte:** Rich Red Velvet Cake layered with a sweet Cream filling. Topped with Cream Cheese Frosting and fresh whipped cream.

**NEW FLAVORS:** Cinnamon Toast Rum Chata... S'mores.....Triple Chocolate Threat.....Whoppers.....Going Bananas for Chocolate.....Vanilla Dream

## **Full Cheesecake and Cheesecake Bites Menu:**

42 Count Cheesecake Bites **\$28.00 each plus tax.** (unless priced differently)

1 Round Cheesecake (16 to 20 servings) **\$28.00 each plus tax (can be gluten free)**

**Fudge Truffle Cheesecake**-A rich chocolate New York style cheesecake, topped with decorative whipped cream and chocolate garnish.

**Truffle Turtle Cheesecake**-A very rich dessert! Chocolate truffle cheesecake topped with caramel, chocolate pieces and pecans. Finished with a fresh whipped cream.

**Raspberry Ganache Cheesecake**-A rich New York cheesecake with a ribbon of raspberry throughout, baked in a chocolate crust. Topped with decorative whipped cream, fresh raspberry sauce and ribbons of chocolate.

**Peach Cream Cheesecake**-A smooth New York cheesecake with fresh peaches throughout, atop a cinnamon crust. Baked with fresh peaches in a sauce, and a streusel topping. Whipped cream finishes this dessert.

**Black 'n' Blue Cheesecake**-Appropriately named because it is "painfully good." Also the marbling of sauce made from blackberries and blueberries

*makes this special cheesecake as beautiful on the inside as it is on the outside. Topped off with whipped cream.*

**New York Style Cheesecake**-Traditional cheesecake (except creamier). Can be served plain or you may add your own topping or as a traditional Cherry Cheesecake!

**Pumpkin Swirl Cheesecake**-A smooth New York cheesecake swirled throughout with a mixture of pumpkin and pumpkin pie spices, in a cinnamon crust. Topped off with real whipped cream

**Apple Streusel Cheesecake**-Traditional cheesecake, with a cinnamon crust. Baked with fresh apples in a sauce and a streusel topping. Decorative whipped cream garnishes this dessert.

**Lemon Cream Cheesecake**-A rich New York cheesecake topped with a fresh lemon curd. Garnished with fresh whipped cream.

**Raspberry Swirl Cheesecake**-Fresh raspberry sauce is swirled throughout a New York cheesecake creating a wonderfully light raspberry flavor. Finished with whipped cream.

**Fudge Ripple Cheesecake**-For anyone who loves chocolate, but not to be over powered by it. Fudge cheesecake is marbled throughout the smooth New York, in a graham cracker crust and decorated with real whipped cream and ribbons of chocolate.

**Kaluha Truffle Cheesecake**-The rich chocolate truffle cheesecake is flavored with Kaluha. Topped with a chocolate Kaluha sauce and decorative whipped cream.

**Apricot Cheesecake**-Rich New York cheesecake with a swirl of apricot sauce baked throughout. Topped with apricot sauce and garnished with a decorative whipped cream.

**Fudge Truffle Raspberry Cheesecake**-A rich chocolate cheesecake in a chocolate crust, baked with a raspberry sauce swirled throughout. Topped with raspberry sauce and decorative whipped cream and chocolate ribbons.

**Peppermint Schnapps Truffle Cheesecake**-A truffle chocolate cheesecake infused with mint schnapps giving it a fabulous Bavarian mint flavor. Topped with a special chocolate mint sauce and real whipped cream to create a beautiful finish.

**Apple Butter Swirl Cheesecake**-Homemade apple butter (an old family recipe) is swirled throughout a New York cheesecake in a cinnamon crust. Garnished with stars of real whipped cream.

**Cherry Truffle Cheesecake**-A chocolate truffle cheesecake with a hint of cherry flavor throughout is topped with a homemade bright red cherry sauce. A decorative whipped cream finishes off this taste sensation.

**The Ultimate Chocolate Dipped Strawberry Cheesecake**-The name speaks for itself. A New York cheesecake with a ribbon of strawberry sauce inside is nestled in a chocolate crust. Then topped off with a layer of chocolate sauce covered by a strawberry sauce with stars of real whipped cream which is covered with ribbons of chocolate for the ultimate garnish.

**Amaretto Truffle Cheesecake**-A rich chocolate truffle cheesecake flavored throughout with Amaretto. Topped with a special chocolate sauce. Garnished with real whipped cream, caramel sauce and ribbons of chocolate.

**German Chocolate Truffle Cheesecake**-A milk chocolate cheesecake in a chocolate crust topped off with a German Chocolate Frosting, real whipped cream, covered in toasted coconut and ribbons of chocolate and caramel.

**Bavarian Mint Cheesecake**-A bright green New York Cheesecake, swirled with chocolate is at home in a chocolate crust. Topped with whipped cream and drizzled with a special chocolate sauce.

**Chocolate Covered Cherry Cheesecake**-A New York Cheesecake, swirled with cherries in a chocolate crust. Topped with a chocolate sauce then a layer of cherries in a sauce. Finished with whipped cream and drizzled with special chocolate sauce.

**White Chocolate Macadamia Nut Truffle Cheesecake**: A twist to our rich truffle cheesecake changes the chocolate to white and adds an incredible sweet flavor in a graham cracker crust. Topped with our own white ganache sauce, chopped macadamia nuts and white chips with a whipped cream garnish. Unforgettable!!

**Jagermeister Cheesecake**-This combination turns a chocolate truffle cheesecake into a fabulous dark chocolate. The flavors combine, not overpower. Topped with chocolate sauce and whipped cream garnish drizzled with chocolate ganache.

**Amaretto Mocha Cheesecake**: Rich Coffee adds and unbelievable fabulous flavor in this light chocolate cheesecake. A Rich chocolate, coffee ganache sauce tops off this one.

**Peanut Butter Cup Cheesecake**: All of the richness of our truffle cheesecakes come together for a nice combination of fudge truffle and peanut butter truffle. Topped with our chocolate ganache and garnished with Milk Chocolate Bavarian Cream crowned with chopped peanut butter cups.

**Margarita Cheesecake Bites**-We've take the fresh taste of the traditional margarita and turned it into a beautiful Margarita Green Cheesecake. Garnished with whipped cream and a dash of kosher salt.

**Red Velvet Cheesecake**: All the flavor you love in a creamy red velvet cheesecake topped with a rich layer of cream cheese frosting then garnished with whipping cream.

**Carrot Cake Cheesecake**: Fresh homemade carrot cake is baked on a graham cracker crust with it's favorite partner, sweet cream Cheese. Garnished with whipped cream and toasted coconut.

**Sunshine Cheesecake**: Bright lemon flavored cheesecake layer is baked with a top layer of bright orange flavored cheesecake in a graham cracker crust. Topped with Lemon curd crème and fresh whipping cream. A double layer look of bright sunshine!

**Dolce de Leche Cheesecake**: Rich caramel type of de leche sauce swirled throughout a vanilla cheesecake, and topped with the homemade sauce. (No chocolate in this one....the sauce makes this a fabulous cheesecake)

**Cinnamon Toast Rum Chata Cheesecake**: We've taken the fabulous flavor of Rum Chata and nestled it between layers of Crumbled Cinnamon Grahams

**New Flavors: Fireball Truffle Cheesecake**

**Boston Crème Cheesecake**

**Oreo Cream Cheesecake**

**Love Peanut Butter Cheesecake**

**Fudge & Candies Menu:**

Listed below are options to replace the traditional mints. I recommend that you choose 3 from the list. These will be served in bite size pieces, in candy papers for guest friendly selections. **\$20.00** per pound (approximately 50 pieces per pound)

Chocolate Mint Fudge	Peanut Butter Fudge	Butterscotch Fudge
Chocolate Fudge with a choice of nuts (cashew, walnut, pecan, or macadamia nut)		
Choc Peanut Butter Fudge	Coconut Bon Bons	Peanut Butter Bon-Bons
Chocolate Covered French Truffles	Chocolate Covered Orange Meltaways	Chocolate Covered Mint Meltaways
Chocolate Covered Raspberry Meltaways	Chocolate Covered Peanut Butter Meltaways	Chocolate Covered Kaluha Meltaways
White Chocolate Covered Amaretto Meltaways	White Chocolate Covered Butterscotch Meltaways	White or Chocolate Covered Brandy & Cream Meltaways

**EXAMPLE**

**Suggested Guest Friendly Desserts to serve 250 guests:**

(For weddings we recommend 2 ½ Guest Friendly Desserts per person)

**Torte Bites:** *Strawberry, Carrot Cake, Chocolate Bailey's Torte and Raspberry Torte* 100 Count **70.00**

**Cheesecake Bites:** *Truffle Turtle, Peach Crème, Peanut Butter Cup and New York* 100 count **66.67**

**Assorted Chocolate Dipped Ganache and Mint Brownies** 90 count **54.00**

**Key Lime Bars** 90 Count **45.00**

**Pecan Pastries** 50 count **28.75**

**Strawberry Cream Puffs** 50 count **26.00**

**Lemon Blackberry Cream Puffs** 50 ct. **26.00**

**Birch Tree Twig Cookies** 90 ct. **39.00**

*(625) count total*

*Subtotal 355.42*

*Subtotal Total for Desserts 355.42 + tax*

*Additional Charges may apply for Dessert Display with Cloth overlay and risers,, disposable plates, napkins and forks*

*Set up charge (for delivery only) (depends upon design and equipment)*

**Desserts may be ordered in any quantity you would like. The pricing is ro-rated.**

**(prices effective 01/01/2017)**

# Wedding Cake & Decorated Cakes

Estimated Wedding Cake Servings

Rounds	Squares (estimated servings in each layer)
6" = 10	6" = 15
8" = 24	8" = 30
10" = 35	10" = 50
12" = 55	12" = 70
14" = 75	14" = 95
16" = 100	16" = 125

All cake and dessert pricing is subject to the delivery/set up charge/service charge and tax..

## Cake flavors:

Traditional White Wedding Cake.... Almond Cake...White Marble Cake..... Banana Cake..... Pumpkin Cake.....Lemon Cake,..... Red Velvet..... Strawberry Cake.....Vibrant Orange Cake..... German Chocolate.....Pink or White Champagne.....Apple Cider.....Carrot Cake  
Frostings: Butter Cream, Cream Cheese, White Mint, Almond, Rolled Fondant, Chocolate Ganache and Caramel Cream Cheese  
*(you can add a filling of Raspberry, Apricot, Cherry, Strawberry, Blackberry, Blueberry, Lemon, Chocolate Ganache, Green Mint, milk chocolate filling.)*

**Traditional Wedding Cake Pricing begins at \$2.50 per slice** depending upon the final design selection.

(Design, form and construction will dictate the final cost of a wedding cake. If you have a design you like or would like to create your own, I'll be happy to price that out for you.)

**Centerpiece "Display" cakes**, (where only the top is real) pricing **begins at 60.00**. This gives you the look of a wedding cake without committing to a full cake so that you may enjoy "fun desserts" for your guests.

**NEW Wedding Cake Bites:** 40 count papered and on tray for \$20.00

**NEW LINE OF VEGAN CAKES! We can also make a wonderful variety of Gluten Free Desserts!**

**Cupcakes:** The cost of the cupcakes depends upon the size and the decorating involved. A regular size cupcake begins at \$1.25 per cupcake and goes up from there, depending upon the design.

We can make different flavors such as Traditional White, Almond, German Chocolate, Chocolate, White Marble, Carrot Cake, Red Velvet, Strawberry, Raspberry, Banana Cake, Pumpkin Cake....and the list goes on. You may add a creative filling such as (Chocolate with a chocolate ganache filling or Mint Filling, white with a Raspberry Filling, Carrot cake with a Carmel, pecan, coconut filling, Red Velvet with a Cream Cheese Filling....) You can look at our cake flavors above and BE CREATIVE!!

Let me know what you are interested in a specific decorated design and I can give you a definite price.

**Sheet Cake:** 1/2 sheet 40 servings **45.00**

**Full Sheet Cake** 80 servings **65.00**

**NY Cheesecake Bar** Scoops of our homemade NY Cheesecake served in plastic martini glasses...stacked for a beautiful display. Sauces on the side to create your own special cheesecake.....Chocolate, Caramel, Strawberry, Cherry and Whip Cream.

**1.30 per serving + delivery Charge and Tax.**

**Disposable Cake plates, forks and napkins** are at an additional cost of **\$0.65 per person + tax.**

Additional Fun dessert items

**Cuban Flan....Choco Flan.....Tres Leche Cake.....Triple Chocolate Threat Cake**

**Peach Cobbler Portions.....Mini Cannolis.....Cherry Cobbler Portions....**

**If you can think of it....WE CAN MAKE IT!! (Only if it Tastes Fabulous!!!)**

**English Trifle Buffet: 1.95 per person**

3 different Pound cake (Vanilla, Almond and Lemon) with all of the ingredients to build an English Trifle: Fresh Raspberries, Fresh Strawberries, Fresh Blueberries, Blackberries, Lemon Curd, Lime Curd, Fresh Vanilla Bean Pudding and Fresh Whipping Cream

**Other Fun Idea: Shortcake Buffet** *Homemade shortcakes with a variety of sauces and whipped cream on the side \$1.95 per serving*

**Donut Hole Buffet:** *Vanilla Cake Donuts with a variety of toppings on the side to "Create Your Own" donut! \$1.95 per serving*