

# CAVIAR & BANANAS

## CATERING SELECTIONS: HOUSEMADE DESSERTS

- **HOUSE MADE PETIT FOURS:**  
Mini Chocolate Cakes with Whipped Chocolate Ganache Frosting/ Éclairs filled with Pastry Cream/  
Mini Tarts (Key Lime, Lemon Meringue, Chocolate Walnut)/ Chocolate Truffles/  
Dipped Strawberries (Seasonal) and Other Chef's Selections
- **BARS/ BROWNIES/ COOKIES**  
Lemon Bars/ Apricot or Raspberry Shortbread Bars/ Classic Fudge Walnut/ Cream Cheese,  
Chocolate Brownies/ White Chocolate Blondies/ **Cookies:** Chocolate Chip/ Peanut Butter/  
Oatmeal-Raisin/ Jam-Filled Shortbread/ Macaroons
- **BUILD YOUR OWN CAKE/ CUPCAKES:**  
Select Flavor: Vanilla Bean/ Chocolate/ Carrot/ Red Velvet  
Select Frosting and Flavor: Buttercream/ Cream Cheese/ Classic Chocolate Fudge  
Select Filling: Fresh Fruit Compote/ Pastry Cream/ Frosting/ Chocolate Ganache
- **TRADITIONAL NEW YORK STYLE CHEESECAKE:**  
White Chocolate Raspberry/ Dulce De Leche Caramel/ Vanilla Bean Fruit Compote Top/  
Kahlua Cocoa Coffee   Crusts: Graham Cracker/ Vanilla or Chocolate Shortbread/ Brownie
- **PIES:**  
Spring/ Summer: Blueberry & Cherry/ Strawberry Rhubarb/ Lemon Meringue/ Peach  
Fall/ Winter: Sweet Potato with Marshmallow "Fluff"/ Pumpkin  
Year Round: Bourbon Pecan/ Apple Crumble/ Banana Cream Pie

## PLATED DESSERTS

- **KEY LIME TRIFLE:**  
Key Lime Curd/ Strawberry Compote/ Whipped Cream/ Housemade Graham Cracker Crumbs
- **"CAVIAR" & BANANA PUDDING:**  
Praline Tuile/ Vanilla Pudding/ Bruleed Banana/ Caramel Tapioca "Caviar" Pearls
- **LEMON COCONUT CAKE:**  
Vanilla Cake/ Lemon Curd/ Toasted Coconut/ Chantilly Cream
- **WADMALAW ISLAND STRAWBERRY SHORTCAKE:**  
Sponge Cake/ Mascarpone/ Balsamic Drizzle
- **BENNE WAFER BASKETS:**  
Fresh Seasonal Fruit/ Chantilly Cream
- **GREEN TEA CITRUS FLAN:**  
Banana Wafer
- **POTS DE CRÈME:**  
Mocha/ Salted Caramel/ Whipped Cream