



Desserts Menu

2024

TRUE
Cuisine
catering • special events



DESSERTS

PLATTERS

Assorted Cookies ^{VG, NF}

one dozen minimum

A selection of house made cookies including chocolate chip, sugar, and oatmeal raisin.

Assorted Brownies ^{VG}

one dozen minimum

Brownies include York Mint Chocolate, Caramel Pretzel, Chocolate with Cheese Cake Swirl, Chocolate Nut, and Candy Road.

Ultimate Barbecue Dessert Platter ^{VG, NF}

Includes s'more bars, carnival m&m cookies, and blueberry peach cobbler bars.

BARS

one dozen minimum

Assorted Dessert Bars ^{VG}

Lemon, pecan, s'more or raspberry bars.

Key Lime Dessert Bars ^{VG, NF}

Graham cracker crust filled with key lime custard.

S'more Dessert Bars ^{VG, NF}

A base of rice crispy treats topped with marshmallows, chocolate sauce, and graham cracker crumbles.

French Apple Tart ^{VG, NF}

Sliced Granny Smith apples with butter, cinnamon, and brown sugar baked in a puff pastry.

TRIFLES

three dozen minimum

Banana Pudding Trifles ^{VG, NF}

Creamy vanilla pudding layered with Nilla wafers, fresh banana, and whipped cream.

Lemon Blueberry Trifles ^{VG, NF}

Soft pound cake, lemon cream, and fresh blueberries.

Oreo Chocolate Trifles ^{VG, NF}

Chocolate mousse with Oreo and brownie pieces, topped with whipped cream.

Red Velvet Cake Trifles ^{VG, NF}

Layers of rich red velvet cake and sweet cream cheese frosting.

Strawberry Shortcake Trifles ^{VG, NF}

Soft pound cake and macerated strawberries layered with whipped cream.

Tiramisu Trifles ^{VG, NF}

Mocha mousse, ladyfinger cookies, whipped cream and chocolate sauce.

CUPCAKES

three dozen minimum, mini cupcakes available

Chocolate Cupcakes with Vanilla Bean Buttercream ^{VG, NF}

Dark Chocolate Cupcakes with White Chocolate Buttercream ^{VG, NF}

Vanilla Bean Cupcakes with Vanilla Meringue ^{VG, NF}

Classic Red Velvet Cupcakes ^{VG, NF}

Carrot Cake Cupcakes ^{VG}

Chocolate Espresso Cupcakes with Caramel Bacon Frosting ^{NF}

TARTS

Dark Chocolate Mousse Tart ^{VG}

Rich chocolate mousse in a crunchy chocolate shell garnished with crushed candied almonds.

Fresh Fruit Cheesecake Tart ^{VG, NF}

All butter crust filled with vanilla cheesecake topped with fresh sliced fruit.

Salted Caramel Chocolate Tart ^{VG}

An almond crust, salted caramel and chocolate ganache, all garnished with salt crystals.

VG - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF - Nut Free

DESSERTS

COBBLERS & PUDDINGS

half pan, serves 15-20 guests

Peach Cobbler ^{VG, NF}

Buttery cobbler dough filled with sweet peaches, brown sugar, and vanilla. Topped with a crisp brown sugar streusel.

Apple Pie Cobbler ^{VG, NF}

Buttery cobbler dough filled with a mixture of fresh apples, cinnamon, brown sugar, and butter. Topped with a crisp brown sugar streusel.

Banana Pudding ^{VG}

Oreo crust layered with rich chocolate pudding and fresh whipped cream, garnished with Oreos.

Chocolate Mud Pie Pudding ^{VG, NF}

Oreo crust layered with rich chocolate pudding and fresh whipped cream, garnished with Oreos.

MISC.

Chocolate Dipped and Decorated Pretzel Rods ^{VG, NF} three dozen minimum

Classic pretzels dipped in dark chocolate and drizzled with white chocolate.

Chocolate Dipped Strawberries ^{VG, NF, GF} three dozen minimum

Dipped in dark chocolate and drizzled with white chocolate.

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