



Desserts Menu

2026

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.

CUPCAKES

three dozen minimum

available in mini or full-size

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}

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.

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.



DESSERTS

PUDDINGS & COBBLERS

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.

Chocolate Mud Pie Pudding ^{VG, NF}

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

Banana Pudding ^{VG}

A house made pecan and graham cracker crust layered with sweet, creamy vanilla pudding, sliced fresh bananas, and fluffy mounds of whipped cream.

MISC.

Chocolate Dipped & Decorated Pretzel Rods ^{VG, NF}

three dozen minimum

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

Chocolate Dipped Strawberries ^{VG, GF, NF}

three dozen minimum

Dipped in dark chocolate and drizzled with white chocolate.

VG - Vegetarian

VN - Vegan

GF - Gluten Free

DF - Dairy Free

NF- Nut Free

SWEETS STATIONS

Assorted Mini Donut Display ^{VG}

Ask your sales representative for more details

Churro Station ^{VG, NF}

Sweet fried dough dusted with sugar. Served with vanilla ice cream, chocolate sauce and caramel sauce.

Ice Cream Sundae Bar ^{VG}

Station includes chocolate and vanilla ice cream, chocolate sauce, caramel sauce, crushed Oreos, maraschino cherries, chocolate chips, chocolate shavings, rainbow sprinkles, M&Ms, granola, peanuts, coconut flakes, strawberries, bananas and whipped cream.

Mason Jar Cobblers ^{VG, NF}

Individual peach, berry, and apple cobblers in miniature mason jars topped with a streusel crumble.

Miniature Milkshakes ^{VG, GF, NF}

Served with whipped cream, chocolate shavings, and fresh strawberries.

Miniature Root Beer Floats ^{VG, GF, NF}

Root beer and vanilla bean ice cream served in a trifle cup with a striped straw.

S'mores Station ^{VG}

Customize your campfire treat with Reese's cups, York peppermint patties, white and dark chocolate bars, marshmallows and graham crackers.

Warm Chocolate Chip Cookies & Milk ^{VG, NF}

Fresh baked chocolate chip cookies rested on a glass of milk.

