



CITRUS CATERING

Phone: 604.682.2068 | Website: citruscafeandcatering.com

FOR THE SWEET TOOTH

At Citrus Catering we bake each and every dessert from scratch in our kitchen with the finest ingredients.

DESSERTS

Citrus Dessert Tray	3.25 ea
An assortment of cookies, bars, squares and seasonal baking, cut in half and some seasonal surprises as well	
Cookie Selection	2.75 ea
Triple chocolate chip cookies, peanut butter cookies, trail mix cookies, chocolate macaroons, shortbread, toffee crunches and a few surprises	
Desserts to Impress! (min 12)	5.50 ea
Beautifully decorated individual desserts. Selection includes: pear charlotte, cheesecakes, mango mousse, tiramisu, chocolate truffle and raspberry mousse	
Mini Tarts (min 12)	3.95 ea
Fresh fruit tarts	
Mini French Pastries (min 12)	2.50 ea
An assortment of mini bites, mousses, profiteroles, cheesecake squares, and truffles	
Gluten Free Macaroon Cookies (GF / V) (min 12)	2.75 ea
Belgian Chocolate Sea Salt Bar (GF / V)	3.75 ea



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WHOLE CAKES

(48 hours notice required)

These special occasion cakes are made from the finest ingredients, beautifully decorated and personalized with your special saying.

- **Full Slab Cakes** 24"x 16" (96- 2" x 2" portions) 195.00
- **Half Slab Cakes** 12"x 16" (48- 2" x 2" portions) 130.00
- **Quarter Slab Cakes** 8"x 12" (24 - 2" x 2" portions) 85.00
- **Round Cakes** 10" round (14 portions) 45.00
- **Add a company logo**, or photograph to your cake (jpeg image; 72 hours notice and approval by Citrus Catering are required) 30.00

Bailey's Mozart

A velvety white chocolate mousse layered between two layers of Bailey's perfumed sponge cake and a slice of espresso cake in the middle

Triple Chocolate Decadence

Three layers of rich chocolate sponge, three layers of rich chocolate mousse (dark, milk, and white) and covered with a lustrous ganache finish

Carrot Cake

A traditional carrot cake with cream cheese icing

Lemon Quark Torte

A light zesty burst of fresh lemon in a creamy European quark cheese mousse on a sponge base

Chocolate Blackout

A rich creamy Belgian chocolate mousse layered between dark chocolate espresso cake and smothered with semi-sweet chocolate ganache. Decorated with dark and white chocolate covered espresso beans

Strawberry Shortcake

Layers of sponge, fresh strawberries and whipping cream

Mixed Bavarian Fruit Cake

White sponge cake layered with custard cream and topped with fresh fruit

Tiramisu Cake

Kahlua soaked lady fingers surround a moist sponge cake layered with mascarpone and chocolate



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Whole Cheesecakes 10" (14-16 portions)

Choose from: lemon, plain, strawberry, cappuccino, chocolate, mango, orange or blueberry

45.00

Fresh Fruit Pies 10" (8-12 portions)

Choose from: apple, peach-apple, blackberry, cherry-apple, or strawberry-rhubarb

30.00