

Milk & Cookies

C A T E R I N G

EVENT ENDERS 2018

CAKES: *Serves 14 - 16.*

FLAG CAKE: This is yellow cake from scratch (no artificial anything) one single-layer topped with Butter Cream frosting and decorated with blueberries & strawberries.

LEMON DAISY CAKE: A beautiful daisy mold is used to create this Lemon infused cake & dusted with Confectionary Sugar.

LEMON POUND CAKE Delicious & moist, this cake is lemony and fresh. A thick layer of icing with lemon zest is on top.

PEACH RASPBERRY SHORTCAKES: This recipe says summer every time. Shortcake gets piled high with fresh peaches, raspberries & whipped cream.

MINI CUPCAKES: *24 Mini Cupcakes or 12 regular cupcakes.*

CARROT CUPCAKES: Plump juicy golden raisins, freshly grated Cinnamon & Nutmeg plus a Cream Cheese Frosting,

COCONUT: These little cakes will drive you nuts – coco nuts. Fresh flakes of White Coconut & Cream Cheese Frosting. Choose Chocolate or Vanilla..

GANACHE: Chocolate... chocolate... and more chocolate with an extra special touch of pure Belgium Chocolate, Imported Italian Cocoa Powder & Madagascar Vanilla Beans.

CHOCOLATE with PEANUT BUTTER FROSTING: Deep, rich Chocolate Cake gets an amazing Creamy Peanut Butter Frosting.

CHEESECAKE: *Serves 8-10 unless specified*

RASPBERRY CHEESECAKE: This is a light in texture not in calorie -exceptional Cheesecake - topped with a fresh Whole Raspberry Sauce.

BITE SIZED CHEESECAKE ASSORTMENT: Same Cheesecake recipe as above with fresh fruit toppings like, Strawberries, Blueberries, Raspberries, & Pineapple.

COOKIES: *24 cookies*

TRIPLE BERRY JAM PRINTS: These are classic “thumbprint” cookies with an exterior of flaked coconut.

SIGNATURE CHOCOLATE CHIP COOKIES: Big chocolate chunks & a chewy texture. What more could one need? Another dozen!

(Continued)

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CATERING

SIGNATURE DOUBLE CHOCOLATE CHIP COOKIES: We can't decide which cookie we want as our signature cookie! However, they contain the finest Cocoa Powder & Semi-Sweet, Milk, & White Chocolate Chips!

MIX A DOZEN: One dozen Double Chocolate & one dozen Chocolate Chip cookies! The ultimate cookie experience!

PUDDINGS: *Serves 14 - 16 unless specified*

BANANA PUDDING: This vanilla custard gets embedded with fresh bananas in each layer & topped with a toasted Meringue.

BREAD PUDDING: Extra thick slices of Challah bread are buttered & soaked in Tahitian Vanilla Bean Custard to make this extraordinary dessert.

BROWNIE PUDDING: This has a crunchy top layer and a gooey middle. Served with a pint of homemade Artisan Vanilla Ice Cream

CHOCOLATE POTS DE CRÈME: Seriously good "adult pudding" with a hint of Cointreau Orange Liquor. *12 individual pots*

CRÈME BRULE: This extra large yet shallow dish of Crème Brule gets topped with a layer of crunchy caramelized sugar.

DUTCH APPLE PUDDING: Chunks of apple topped with a light and airy yet crunchy top layer- served with pint of Artisan Vanilla Ice Cream.

VENETIAN RICE PUDDING: Arborio Rice is stirred ever so gently to make this fine dessert. We add soaked Marsala Raisins and finely grated Orange Peel, Cinnamon, Nutmeg, Heavy Cream and Milk.

BARS & BROWNIES: *24 pieces per platter.*

ULTIMATE BROWNIES: We aren't talking about just any brownies we are talking about something euphoric. This brownie is chewy and dense.

SALTED CARAMEL BROWNIES: We take our Ultimate Brownies and top them with our caramel sauce and add flaked salt. Yes, it is ridiculously wicked.

PEANUT BUTTER JELLY BARS: Your Peanut Butter fell into my Raspberry Jelly Bar... Too many great tastes in this little bar.

LEMON SQUARES: Tart & tangy but so refreshing and good.

(Continued)

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CRUMBLES & TARTS: *Serves 8-10 unless specified*

APPLE CRUMBLE: Buttery, Apple-ie and yummy this could be your new apple pie. Served with a pint of homemade Artisan Vanilla Ice Cream

FRUIT TART: Crème Fresh, Cream Cheese & Powdered sugar creates the filling. Add Raspberries, Strawberries, Blueberries, & Apricot jam, and you've got something special

SILKY CHOCOLATE TART: This has minimal ingredients but they are absolutely the best quality - served with Madagascar Vanilla Whipped Cream.

ICE CREAM: *by the Quart*

ARTISAN VANILLA ICE CREAM: You may never buy store-bought again! I can't divulge the ingredients with this one, but trust us, it is fresh and creamy and only the best vanilla beans are used.

CARAMEL CHOCOLATE ICE CREAM: Lindor Truffles, Pecans, Chocolate & Caramel get mixed into the ice cream maker for an indulgent treat.

ESPRESSO ICE CREAM: You'll get your caffeine from the Espresso, Kahlua Liqueur, Vanilla extract & Chocolate Covered Espresso Beans.

OMG CHOCOLATE ICE CREAM: This is luscious & rich & should never be shared amongst the kiddies. Tee Hee! However, know that the 5 ingredients used are of the highest quality.

INSANE CHOCOLATE BOMBS: OMG Chocolate Ice Cream atop a Chocolate Cookie Wafer & covered with **real** Chocolate Sauce then frozen.

OTHER: *Serves 10 unless specified*

BANANA BREAD: This awesome light and moist bread is an excellent alternative to dessert or to have with fresh fruit.

COUNTRY PLATTER: variety of desserts-Peanut Butter and Jelly bars, fresh Strawberries, Chocolate Chip Cookies, Brownies and Lemon Pound cake cut into manageable two-bite pieces - serves 24 easily.

EGGROLL WRAPPED APPLE PIE: We take our apple pie recipe, roll it into an eggroll wrapper, oven-bake or fried to crispy portable pie of perfection, Served with a caramel dipping sauce

FRENCH CHOCOLATE BARK: We use both Callebaut Milk & Dark Chocolate topped with Cashews, Dried Apricots and Dried Cranberries.

(Continued)

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MERINGUE WITH PEARS: Cream, Toasted Hazelnuts and Chocolate Sauce.
It's like you're eating a cloud with fruit and nut on it. The meringue is crunchy on the outside yet chewy on the inside.

STRAWBERRY TOPIARY: Nothing is more classic French than topiary- topped with ripe strawberries and served with fresh Lime Curd. You've got a twist on a classic.

TIRAMISU: Lady Fingers, Sweet Marsala Wine, Espresso Coffee & Mascarpone Cheese make this sinfully delicious Italian Dessert.

BEVERAGES: BEVERAGES: *hot cups are provided. Serves 30*

COFFEE: A good cup of coffee is what every coffee drinker seeks. We've come up with a gourmet House Blend that we believe you and your guests will love. A 2-Liter Carafe of Decaf is accompanied. *We use purified water & quality Coffee Beans – Milk Skim & Whole, 2 Flavored Milks, Sugar, Sweetener, Stirrers Serves 30 +s 15*

TEA: A variety of Regular, Decaf & assorted Flavored Teas.

HERBAL ICED TEA: Lemon & Red Zinger Teas steep together, & then we add Apple Juice to naturally sweeten this refreshing Iced Tea.

FRESH LEMONADE: We put the squeeze on 20 Lemons & make a Simple Syrup to balance the tartness with the right amount of sweetness.

Elegant silver rimmed faux white plates, linen like napkins, faux silver flatware, serving spoons, food cards, select linens, any & all chaffing dishes with fuel, and platters. \$100.00 delivery, set-up, clean-up, & pick-up fee.
When applicable, dessert plates, coffee cups and all accoutrements for coffee/tea bar.

Rarely do we substitute ingredients however, due to season and availability we reserve the right to substitute foods of comparable value. Prices are subject to change without notice.

Any additional conditions or up-grades will be charged accordingly.

Thank you for supporting a small, local business.

Michele Wiener 484.866.3380

www.milkandcookiescatering.com