

menu

BAKERY TREATS

Indulge in baked goods made with organic nuts, unbleached flour, cage-free eggs and quality dairy products.

SWEET ENDINGS

Small serves 10-15 guests • Medium serves 15-30 guests • Large serves 30-50 guests

Two-Bite Sweets Small \$30 | Medium \$50 | Large \$80
Each treat is a two-bite indulgence! This assortment of mini desserts, including cookies, brownies and bars, is perfect for parties and meetings.

Cookie Favorites Small \$20 | Medium \$35 | Large \$55
An assortment of our most popular cookies will tempt every sweet tooth. Cookies can be large or miniature size.

Homemade Chocolate Pudding Small \$38 | Medium \$70 | Large \$100
Rich chocolate pudding made from scratch, topped with whipped cream and sandwich cream cookies.

Southern Fried Pies Small \$30 | Medium \$58 | Large \$95
A tray of small fried pies, including traditional apple, fresh berry and spiced peach topped with a fondant glaze.

Miniature Patisserie Selection Small \$42 | Medium \$84 | Large \$140
Impress your guests with an elegant variety of bite-sized pastries, including cannoli, fruit tarts, lemon meringue tarts, chocolate tarts and more.

Chocolate-Dipped Treats Small \$48 | Medium \$96 | Large \$160
An assortment of berries, dried fruits, pretzels, sandwich cream cookies and more—all coated with rich chocolate.

Miniature Cannoli Tray Small \$36 | Medium \$72 | Large \$120
Classic Italian flaky pastry filled with sweet ricotta, chocolate and pistachio nuts.

Strawberries with Mascarpone Small \$36 | Medium \$72 | Large \$120
Large strawberries stuffed with sweetened mascarpone cheese and drizzled with a balsamic reduction.

Cake Trio Platter Small \$38 | Medium \$70 | Large \$100
An assortment of small cake bites. Flavors: chocolate cake filled with chocolate mousse, carrot cake with cream cheese icing, and vanilla cake filled with lemon curd and buttercream icing.

Tres Leches Panna Cotta \$5 per guest
A rich, creamy twist on a traditional Mexican recipe, this custard-like dessert is made with sweetened condensed milk, heavy cream and evaporated milk and topped with fresh, ripe mango.

Traditional Brioche Bread Pudding \$4 per guest
Rich brioche bread soaked in creamy vanilla custard and baked in muffin tins for individual servings. Served with bourbon sauce.

Coconut Rice Pudding \$4 per guest
Stick **vn** rice in a creamy coconut sauce, served with fresh mango and berries.

Chocolate Mousse Tulips \$6 per guest
This classic chocolate French dessert is served in a swirled dark and white chocolate tulip-shaped cup and garnished with fresh berries.

Chocolate Pots de Creme \$6 per guest
Dark chocolate custard topped with Grand Marnier whipped cream and shaved chocolate. A true chocolate lover's delight!

continued



Please call to order:

512-542-2209 OR
1-866-547-7527

Items on this menu require advance notice of 48 hours or longer. Please inquire.

All pick-up orders will be fully cooked and chilled. Reheating instructions available upon request.

Ten-guest minimum on all menus unless otherwise specified.

Prices and ingredient availability subject to change.

Orders cancelled with less than 48 hours notice will be charged a 50% cancellation fee.

Minimum delivery charges apply.

For a complete listing of menus please visit us at wholecateringaustin.com

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- vn** **Seasonal Fruit Crisp** **Half Pan \$24 (serves 10-12 guests) | Full Pan \$40 (serves 20-24 guests)**
The pick of the season combined with spices and topped with an oat and nut streusel. Served warm with a fresh bowl of Chantilly whipped cream.
- New York Style Cheesecake** **\$25 per cake (serves 10-12 guests)**
This classic cheesecake is baked with a graham cracker crust and topped with seasonal fruit and apricot glaze.
- vn** **Chocolate Silk Pie** **\$16 per pie (serves 10-12 guests)**
A velvety chocolate silken tofu mousse in an almond-oat crust and topped with dark chocolate curls.

CAKES

Available flavors include tres leches, chocolate eruption, berry Chantilly, carrot cake and many more. Please call for a list of seasonal varieties, additional flavors and current pricing.

Custom writing and decorations available upon request (subject to additional charges).

Sizes: 6-inch (serves 6-8 guests) • 8-inch (serves 8-15 guests) • Quarter Sheet (serves 15-30 guests)
Half Sheet (serves 30-50 guests) • Full Sheet (serves 50-100 guests)

FRESH BREADS

- Artisan Bread Basket** **\$2 per guest**
A selection of our most popular hearth breads including baguette, focaccia and ciabatta, sliced and served with butter.
- Cream Biscuits** **\$1.50 per guest**
Freshly baked cream biscuits served with butter and honey.
- Bakehouse Rolls** **\$1.50 per guest**
A variety of white and wheat dinner rolls served with butter.
- Seeduction Roll Basket** **\$2 per guest**
Whole wheat rolls with a touch of honey, full of sunflower seeds, pumpkin seeds and poppy seeds. Served with butter.



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