

Sweet Endings Bakery

Distinctive Catering's Desserts are all made from scratch by our pastry chef.

Classic Desserts included in the Banquet Menu price

Homemade pies.....Apple, Cherry, Blueberry, Pecan, or Strawberry Rhubarb topped with pastry or an Oatmeal Crumble (8 slices per 9" pie)

Classic Cakes....Carrot, Chocolate, Vanilla, Marble Coconut

Cobblers.....Blueberry or Peach

Apple Crisp....a true classic served with Whipped Cream (ice cream +.75)

Decadent Brownie.... served with Whipped Cream (diabetic option available)

Lemon Pudding Cake....Blueberry Compote, Honey Almond Chantilly

Assorted Sweets.....an assortment of Brownies, Tarts, Lemon Squares and much more (2 ea.)



Choice #2 (add 2.50 per person)

Sticky Toffee Cake..... w/ warm Brown Sugar, Whiskey Sauce, Gingered Cranberries

Tiramisu.....Espresso soaked Lady Fingers layered with Mascarpone Mousse topped with Callebaut Chocolate Shavings

Distinctive Cheesecake.....rich Cheesecake topped with Strawberry, Cherry or Blueberry Compote, or choose a rich Chocolate, Cappuccino or our seasonal flavours

Pavlova.....w/ Lemon Curd & Minted Berry Salad

Choice #3 (add 5.50 per person)

Espresso Chocolate Paté....Mocha Crème Fraîché, Hazelnut Crunch, Sugared Raspberries

Butterscotch Pot du Crème / Brûlée...w/ Apple Compote & Gingersnap Crumble

Mascarpone Panna Cotta....w/ Strawberry Rhubarb Soup & Poppy Seed Shortbread

Caramel Toffee Almond Tart.....w/ Chocolate Almond Glaze

Individual Pineapple Upside Down Cake....w/ Vanilla Ice Cream, Orange Caramel

Wine Poached Bosc Pears ...served slightly warm with a Vanilla Bean Crème Anglaise