

||| DREW'S
CATERING & EVENTS

DESSERT MENU 2019



Petit Fours

Our house made petit fours are small, beautiful and inspired desserts that add elegance to any event. We suggest ordering 2-3 pieces per guest. Contact our event specialists for their recommendations on your event.

MACARON DE PARIS

French almond cookies with assorted seasonal fillings

MINI S'MORE TART

Chocolate crust with chocolate ganache, graham & almond crumble, toasted housemade marshmallow

EARL GREY NAPOLEON

Chocolate almond dough with whipped ganache, crystallized ginger and gold cocoa powder

 = GLUTEN FREE

 = VEGETARIAN

 = VEGAN

 = DAIRY FREE

BROWN BUTTER ALMOND FINANCIERS


Moist almond tea cakes with seasonal filling and toasted ganache & cocoa nibs

LEMON CHEESE CAKE DOME

With lemon gelee insert, white chocolate and sable crust

RASBERRY PANNA COTTA

VERRINE

Vanilla panna cotta, raspberry gelee, seasonal berries  and milk crumble

TRIO OF CHOCOLATE MOUSSE

VERRINE

Dark milk and white chocolate mousse with chocolate pearls, dark chocolate soil



VANILLA DIPLOMAT MINI CREAM PUFFS

Cookie crusted choux pastries with vanilla creme filling and fresh seasonal berries

PRALINE MINI CREAM PUFFS

Cookie crusted choux pastries with praline filling

ESPRESSO MINI CREAM PUFFS

Cookie crusted choux pastries with espresso filling

CHOCOLATE SALTED CARAMEL MINI TART

A chocolate tart, salted caramel and dark chocolate ganache

DC SIGNATURE CAKE

Date cake with feuilletine crunchy layer, orange mousse and dark chocolate ganache

MODERN CHOCOLATE TRUFFLE

Sable crust, dark chocolate ganache, velvet finish, dusted white cocoa gold powder



COCONUT AND PASSION FRUIT

DOME

Vegan crust with walnuts, toasted coconut and dates with passionfruit/coconut mousse dome and dark chocolate garnish

DARK CHOCOLATE AND PEANUT BUTTER MOUSSE CAKE

With chocolate & toasted peanut glaze, sable crust

PASSIONFRUIT PANNA COTTA

VERRINE

Vanilla panna cotta, passionfruit gelee, seasonal berries and milk crumble

VANILLA PANNA COTTA

VERRINE

Vanilla panna cotta seasonal berries and milk crumble



Signature Cakes

Our signature cakes are special creations by our pastry team, perfect for celebrating special moments. Please ask one of our event specialists for recommendations.

MANGO & COCONUT CLOUD CAKE

Mango mousse, basil gelee, coconut dacquoise

MATCHA & STRAWBERRY CELEBRATION CAKE

Matcha mousse, strawberry coulis, white chocolate almond crunch & vanilla biscuit

FIG & HONEY CHOCOLATE ENTREMET CAKE

Fig cake with banana cremeux, milk chocolate walnut crunch and honey mousse finished with dark chocolate mirror glaze



Minimum order for delivery: \$600 / Minimum order for pickup: \$250

Prices exclusive of delivery fees, set up fees and taxes

DELIVERY RATES

Vancouver/Richmond - \$15.00

Burnaby/New Westminister- \$35.00

Delta/Tsawwassen - \$40

North Vancouver/West Vancouver - \$45

Coquitlam/Surrey - \$55

Port Coquitlam/Port Moody/Langley - \$60.00

Other areas - Please enquire

Minimum of 72 hours notice required for all petit fours, cakes and buffet desserts.