

DREW'S
CATERING & EVENTS

DESSERT MENU 2020



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.

OPERA CAKES

price/piece



DARK CHOCOLATE & SPICED

\$4.00

DATE

With coconut chocolate ganache, spiced pumpkin cake pecan and date crust

MANGO PASSION FRUIT

\$4.25

Vanilla sponge cake, passionfruit gelee, mango coulis & mango mousse

DC SIGNATURE CAKE

\$4.25

Hazelnut shortbread crust, burnt orange buttercream, dark chocolate ganache

MATCHA

\$4.25

Organic matcha mousse, white chocolate ganache, matcha sponge cake, red bean puree, matcha glaze

VIETNAMESE COFFEE

\$4.25

Almond jaconde sponge cake, Vietnamese espresso butter cream, dark chocolate ganache

CHOCOLATE AND PEANUT BUTTER

\$4.00

MOUSSE

Gluten free chocolate devil's food cake, natural peanut butter mousse, Callebaut milk chocolate, crunchy chocolate peanut crust

 = GLUTEN FREE

 = VEGAN

 = VEGETARIAN

 = NUT FREE

VERRINES

VANILLA BEAN PANNA COTTA  
COCONUT MILK PANNA COTTA  

Choice of flavours:

- Passionfruit
- Raspberry
- Strawberry
- Vanilla

TRIO OF CHOCOLATE MOUSSE  
VERRINE

Trio of dark chocolate, white chocolate and milk chocolate panna mousse layered in a 2 oz verrine glass

CREAM PUFFS

Cookie crusted choux pastries with crème filling:

- Vanilla 
- Espresso 
- Praline

MACARON DE PARIS 

French almond cookies with assorted seasonal fillings

TARTS

SALTED CARAMEL 

Dark chocolate tart with salted caramel, dark chocolate ganache and chocolate pearls

S'MORES 

Dark chocolate ganache with Italian meringue, milk crumbs and chocolate garnish

WHITE CHOCOLATE CHEESECAKE

Sweet tart with passionfruit cream cheese filling and fresh fruits

LEMON MERINGUE 

Sweet tart with lemon curd filling Italian meringue

price/piece

\$ 4.50

\$ 4.75

\$ 3.00

\$ 2.50

\$ 3.50

\$ 4.50

\$ 4.50

\$ 4.00



DOMES

COCONUT PASSIONFRUIT DOME   **\$4.75**

With date and walnut crust, passionfruit gelee coconut mousse, dark chocolate garnish

LEMON CHEESECAKE MOUSSE   **\$5.00**

Shortbread crust, lemon gelee, lemon cream cheese mousse with white chocolate garnish

MODERN CHOCOLATE TRUFFLE   **\$4.75**

Shortbread crust, dark chocolate ganache, chocolate glaze and milk crumbs

EARL GREY MOUSSE DOME  **\$4.75**

Date and walnut crust, crystallized ginger, earl grey mousse and caramel glaze

MATCHA STRAWBERRY MOUSSE   **\$4.75**

Shortbread crust, strawberry coulis, organic matcha mousse and matcha glaze

BARS

MATCHA YUZU BAR **\$4.75**

With black sesame matcha shortbread crust, yuzu chocolate ganache, black sesame sugar glass

VEGAN CHEESECAKE BAR   **\$4.25**

Cashew based cheesecake bar with walnut & date crust in choice of flavours:

- Vanilla Bean
- Mocha
- Salted Caramel



Minimum order for delivery:

Custom cake order: \$100

Opera cakes: 24 pcs

Dome: 24 pcs

Cream puff: 12 pcs

Tarts: 12 pcs

Verrines: 12 pcs

Baked goods: 12 pcs

Mini baked goods: 24 pcs

Prices exclusive of delivery fees, set up fees and taxes

DELIVERY RATES

Vancouver/Richmond - \$15.00

Burnaby/New Westminster - \$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 notice required:

72 hours for 50 or less petit four

4 - 5 days for over 50 petit four and custom cake