

50 PEOPLE MINIMUM

DESSERTS MENU

2019

IF CUEST COUNT IS BELOW 50 GUESTS, ADD \$2.00 PER GUEST.

Our Culinary team has put together the following desserts with pricing to simplify your selection process. However, please do not feel limited to the following options. We literally have thousands of dessert items to choose from. The following desserts menu is a pleasing assortment of delicious treats, perfect for an array of different event and can tailored to fit your event and style. Exquisite taste and stylish presentation are guaranteed.

We at C2 Catering take great pride in our breathtaking presentations, our unconditional service and our award-winning cuisine.

Each Menu Price is Subject to:

- * 8.5% Sales tax
- * 24% Service Charge
- * \$1.25 Per Guest Premium Plastic Ware & Paper Goods

Each Menu is Set- up Food Station Style

Wende Allen

6 (405)-626-2093

(405) 473-3000

wende.allen@yahoo.com

Dustin Dunaway

6 (405)-626- 4001

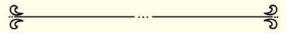
(405) 473-3000

dustin.dunaway@yahoo.com

www.c2catering.com







DESSERTS BY THE DOZEN

Cookie Tray Presentation

11.95 a dozen

Rocky Road, Lemon White Chocolate Chip, Snickerdoodle, Cranberry White Chocolate (Seasonal), Chocolate Chip, M&M, Peanut Butter, Double Chocolate, Caramel Pecan, Oatmeal Raisin, Sugar Cookies Are Drizzled With A Choice Of Dark Or White Chocolate

Assorted Brownies

13.95 a dozen

Chocolate Covered Strawberries

24.00 a dozen

Assorted Miniature Dessert Display: The very best of our classic desserts served in individual-sized portions decorated with candies and edible glitter.

Assorted Pot De Crème

Vanilla Bean, S'mores, Salted Caramel, Chocolate, Salted Chocolate Raspberry and Pistachio

Chocolate Lava Cake

With Macerated Berries

Strawberry Shortcake

Crème Brûlée Cheesecake

Tiny Bite Trio

(chocolate covered strawberries, truffle, macaroon)

Assorted Cake Lolli Pops

Chocolate, White Chocolate, Chocolate Mint, Raspberry, Island Rum, Dreamcicle

Coconut Cream Pavlova

Individual Pineapple Upside down Cakes

Black magic Chocolate Cake with Salted Caramel Frosting

Red Velvet Cake

Individual 4 inch Pies

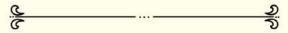
Key Lime, Apple, Pecan, Coconut Cream, Fruit Tart

Assorted Mousses served in Martini glasses, Pie shells or Chocolate bowls

Chocolate, Lemon Cheesecake, Raspberry



DESSERT STATIONS



Assorted Dessert Bars

Rocky Road, Lemon, Apple, Raspberry, Island Rum, Dreamcicle, Peanut butter, S'mores, Hazelnut Fudge, Toffee, Orio Brownie, 7 Layer

New York Cheesecake

Crème Brûlée, Berry Coulis, Turtle, etc

Mini Cupcakes

Shooters:

Blueberry Crunch
Dreamcicle Tres Leche

Key lime in a coconut macaroon crust / Gingersnap

Chocolate covered macaroon

Cobbler or Crisps (Apple, Peach, Blueberry, Cherry, Mixed)
With Whipped Cream

Chocolate Fondue – Assorted appropriate cut fruit, nice crispy treats
S'mores Bar – Graham Cracker Crumbles/ Calubet Dark Chocolate, Marshmallow

Chef's Choice

This provides our Executive Chef the culinary freedom to utilize ingredients on hand and serve to you at a fair price.

People's Choice

Payment:

If you are happy with the menu, would like to move forward and reserve the date: A **50% Deposit** is required to reserve your date.

A Guaranteed Guest Count is required 3 days prior to event.

The **Balance** is due 3 days prior to your event. Otherwise, a 5% late fee will be incurred.

There will be a 1-3% Fuel Surcharge on all invoices depending on location.

Gratuity for the service staff is appreciated, however entirely at your discretion.

If Payment is by Credit Card, There is a 3% Convenience Fee.

You can also mail a check to 3801 SE 29th Street, Del City, OK, 73115.

We Appreciate Your Business