



FUNKY'S
CATERING
EVENTS

Small Desserts

TARTLETS & CUPS

- PUMPKIN PIE TARTLET
- LEMON CURD TARTLET
- BAKED CHOCOLATE TARTLET
- WHITE CHOCOLATE TARTLET
- CHERRY PIE TARTLET
- APPLE & WHITE CHEDDAR TARTLET
- KEY LIME TARTLET
- PECAN TARTLET
- TIRAMISU TARTLET
- MANGO MOUSSE TARTLET
- CARAMELIZED ORANGE TARTLET
- NUTELLA RASPBERRY TARTLET
- RASPBERRY LEMON CREAM TARTLET
- SALTED CARAMEL CHOCOLATE CUP
- WONTON CANNOLI CUPS

MACARO(O)NS & WHOOPIE PIES

- CHOCOLATE DIPPED MACAROONS
- LEMON PIE MACAROONS (*Gluten-Free*)
- STRAWBERRY WHOOPIE PIE
- CARROT CAKE WHOOPIE PIE
- RED VELVET WHOOPIE PIE
- GERMAN CHOCOLATE MACARON
- CHOCOLATE BISCOFF MACARON
- RICE KRISPIE TREAT MACARONS

PETIT FOURS

- HAZELNUT CAPPUCCINO
- CARROT CAKE
- RED VELVET
- CHOCOLATE COVERED CHEESECAKE
- CHOCOLATE & PISTACHIO

CONES

- CHOCOLATE TUXEDO MOUSSE
- KEY LIME CHEESECAKE
- RICE KRISPIE TREAT SMORES

COOKIES & BARS

- FIVE SPICE GLAZED GINGER SNAPS
- APPLE JAM LINZER COOKIES
- LEMON TEA COOKIES
- CARAMELITA
- CARAMEL BROWNIE
- BLACKBERRY LINZER TORTE
- SEASONAL FRUIT LINZER TORTE

DESSERT SHOOTERS

- KEY LIME MOUSSE
- TIRAMISU
- WHITE CHOCOLATE MOUSSE
- CHOCOLATE MOUSSE
- LEMON CURD
- RICE PUDDING
- BANANA CREAM PIE
- BISCOFF CHEESECAKE

TRUFFLES

- WHITE CHOCOLATE OREO TRUFFLES
- WHITE CHOCOLATE LEMON TRUFFLES (*Gluten-Free*)
- ORANGE CREAMSICLE TRUFFLES (*Gluten-Free*)
- CARROT CAKE TRUFFLE
- CHOCOLATE RASPBERRY CAKE TRUFFLE
- GERMAN CHOCOLATE CAKE TRUFFLE
- BIRTHDAY CAKE TRUFFLE

OTHER SMALL DESSERTS

- LEMON RASPBERRY TIRAMISU
- PINEAPPLE CREAM CHEESE WONTON
- SNICKERS PROFITEROLE
- CHOCOLATE DIPPED STRAWBERRY
 - TOPPED WITH: PEANUTS, SPRINKLES, TOFFEE, BUTTERFINGER, HEATH



FUNKY'S
CATERING
EVENTS

CUPCAKES

- LEMON
 - LEMON CAKE W/ MARSHMALLOW BUTTERCREAM
- RED VELVET
 - RED VELVET CAKE W/ CREAM CHEESE BUTTERCREAM
- TIRAMISU
 - COFFEE SCENTED CHOCOLATE CAKE WITH CHOCOLATE GANACHE, MASCARPONE, & ESPRESSO WHIPPED CREAM
- THE EVLIS
 - BANANA CUPCAKE W/ PEANUT BUTTER & MARSHMELLOW FLUFF BUTTERCREAM
- ORANGE CREAMSICLE
 - ORANGE CUPCAKE W/ ORANGE BUTTERCREAM & CANDIED ORANGE GARNISH
- STRAWBERRIES & CREAM
 - STRAWBERRY CUPCAKE W/ VANILLA BUTTERCREAM, STRAWBERRY BUTTERCREAM & STRAWBERRY CHIP GARNISH
- SMORE'S
 - GRAHAM CRACKER CUPCAKE FILLED W/ MARSHMALLOW FLUFF, TOPPED W/ CHOCOLATE GANACHE & MARSHMALLOW BUTTER CREAM
- MALTED MILK BALL
 - MALTED CHOCOLATE CUPCAKE W/ MALTED CHOCOLATE BUTTERCREAM & MALTED MILK BALL GARNISH
- CINNAMON TOAST CRUNCH
 - CINNAMON TOAST CRUNCH CUPCAKE W/ CINNAMON BUTTERCREAM
- KEY LIME
 - KEY LIME CUPCAKE W/ KEY LIME & CREAM CHEESE BUTTERCREAM
- POPCORN
 - POPCORN FLAVORED CAKE W/ SALTED CARAMEL BUTTERCREAM & POPCORN GARNISH
- CHOCOLATE MAPLE
 - COFFEE FLAVORED CHOCOLATE CAKE W/ MAPLE BUTTERCREAM & CANDIED BACON GARNISH
- CHOCOLATE COVERED STRAWBERRY
 - STRAWBERRY CUPCAKE W/ CHOCOLATE BUTTERCREAM & CHOCOLATE DRIZZLE
- WHITE CHOCOLATE RASPBERRY
 - WHITE CHOCOLATE CAKE W/ WHITE CHOCOLATE BUTTERCREAM & RASPBERRY DRIZZLE.
- SWEET POTATO
 - SWEET POTATO CAKE W/ MARSHMELLOW BUTTERCREAM

Plated Dessert Options

- Warm Pineapple Tart w/ Crème Anglaise, Basil Syrup, & Tuile
A frangipane tart topped with fresh sautéed pineapple and crumb topping.
- Chocolate Panna Cotta Grilled Figs and Port Reduction
A classic Italian egg less custard on top of a chocolate genoise.
- Buttermilk Panna Cotta w/ Clear Strawberry Soup and Fresh Berries
Buttermilk infused custard accompanied by a strawberry soup shot and meringue sticks
- Cranberry Poached Pear w/ Cheesecake Mousse and Caramelized Pistachios
Pears slowly poached in cranberry juice and wine slice over a light mousse made with a classic NY cheesecake. Accompanied with a cranberry reduction sauce.
- Banana Cake with Giaduja Mousse and Caramelized Bananas
Three layered banana cake with hazelnut infused chocolate mousse, nutella cream cheese icing, and a nutella smear.
- Chocolate Flourless Cake w/ Ancho Honey Sauce
Decadent chocolate cake garnished with ancho chili infused honey, chantilly cream, caramel popcorn and candied orange slice.
- Grilled Lemon Pound Cake w/ Fresh Fruit Salsa and Raspberry Sauce
Fresh lemon pound cake lightly grilled and topped w/ a kiwi, pineapple, and strawberry salsa. Accompanied w/ mint syrup and raspberry sauce
- Chocolate Pecan Tart w/ Caramel Espresso Sauce and Tuile Garnish
A classic pecan pie filling laced with chocolate and baked in a chocolate pastry. Served with a espresso infused caramel and a French tuile cookie
- Chocolate Bread Pudding w/ Caramelized Bananas and Crème Anglaise
Brioche bread infused with chocolate over a vanilla custard sauce and topped with caramelized bananas
- Roasted Stone Fruit w/ Spice Cake and Crème Anglaise (summer and fall only)
Classic spice cake over vanilla custard sauce and topped with grilled fresh seasonal fruits such as apricots, peaches, nectarines, and plums