



FUNKY'S
CATERING
EVENTS

Small Desserts

Tartlets

- Pumpkin Pie Tartlet
- Lemon Curd Tartlet
- Baked Chocolate Tartlet
- Cherry Pie Tartlet (DF)
- Apple & White Cheddar Tartlet
- Key Lime Curd Tartlet
- Pecan Pie Tartlet
- Blueberry Lavender Tartlet (GF)
- Nutella Raspberry Tartlet
- Raspberry Lemon Cream Tartlet
- Grilled Peach & Goat Cheese Tartlet
- Salted Caramel Chocolate Tartlet

Macaro(o)ns and Whoopie Pies

- Chocolate Dipped Coconut Macaroon (GF)
- Lemon Pie Macaroon (GF)
- Strawberry Shortcake Whoopie Pie
- Carrot Cake Whoopie Pie
- Red Velvet Whoopie Pie
- German Chocolate Macaron (GF)
- Chocolate Biscoff Macaron
- Rice Krispie Treat Macaron
- French Vanilla Macaron (GF)

Petit Fours

- Carrot Cake
- Red Velvet
- Chocolate Covered Cheesecake

Cones

- Salted Caramel Mousse
- Strawberry Cheesecake
- Key Lime Cheesecake

Cookies and Bars

- Five Spice Glazed Ginger Snaps
- Lemon Tea Cookies
- Caramelita
- Caramel Brownie
- Seasonal Fruit Linzer Torte

Dessert Shooters

- Key Lime Mousse (GF)
- Tiramisu (GF)
- White Chocolate Mousse (GF)
- Chocolate Mousse (GF)
- Pineapple Upside Down Cake
- Banana Cream Pie
- Biscoff Cheesecake

Truffles

- White Chocolate Oreo Truffle
- Carrot Cake Truffle
- Chocolate Raspberry Cake Truffle
- Mint Brownie Truffle
- White Chocolate Lemon Cake Truffle
- Birthday Cake Truffle
- Red Velvet Cake Truffle

Other Small Desserts

- Lemon Raspberry Tiramisu
- Snickers Profiterole
- Blackberry Yuzu Tiramisu Cup
- Rice Krispie Treat S'more
- Sweet Potato Mini Cupcake with Marshmallow Buttercream
- Chocolate Dipped Strawberry (GF, DF)
Topped with: Peanuts, Sprinkles, Toffee, Butterfinger, or Heath

Cupcakes

Lemon

Lemon Cupcake with Marshmallow Buttercream

Red Velvet

Red Velvet Cupcake with Cream Cheese Buttercream

Tiramisu

Coffee Scented Chocolate Cupcake with Chocolate Ganache, Mascarpone & Espresso Whipped Cream

The Elvis

Banana Cupcake with Peanut Butter & Marshmallow Fluff Buttercream

Orange Creamsicle

Orange Cupcake with Orange Buttercream & Candied Orange Garnish

Strawberries & Cream

Strawberry Cupcake with Vanilla Buttercream, Strawberry Buttercream & Strawberry Chip Garnish

S'mores

Graham Cracker Cupcake Filled with Marshmallow Fluff, Topped with Chocolate Ganache & Marshmallow Buttercream

Malted Milk Ball

Malted Chocolate Cupcake with Malted Chocolate Buttercream & Malted Milk Ball Garnish

Cinnamon Toast Crunch

Cinnamon Toast Crunch Cupcake with Cinnamon Buttercream

Key Lime

Key Lime Cupcake with Key Lime & Cream Cheese Buttercream

Popcorn

Popcorn Flavored Cupcake with Salted Caramel Buttercream & Popcorn Garnish

Chocolate Maple

Coffee Flavored Chocolate Cupcake with Maple Buttercream & Candied Bacon Garnish

Chocolate Covered Strawberry

Strawberry Cupcake with Chocolate Buttercream & Chocolate Drizzle

White Chocolate Raspberry

White Chocolate Cupcake with White Chocolate Buttercream & Raspberry Drizzle

Plated Desserts

Warm Pineapple Tart with Crème Anglaise, Basil Syrup & Tuile Garnish
A Frangipane Tart Topped with Fresh Sautéed Pineapple & Crumb Topping

Chocolate Panna Cotta with Grilled Figs & Port Reduction
A Classic Italian Eggless Custard On Top Of a Chocolate Genoise

Buttermilk Panna Cotta with Clear Strawberry Soup & Fresh Berries
Buttermilk Infused Custard Accompanied By a Strawberry Soup Shot & Meringue Sticks

Cranberry Poached Pears with Cheesecake Mousse & Caramelized Pistachios
Pears Slowly Poached In Cranberry Juice & Wine Sliced Over a Light Mousse Made with a Classic NY Cheesecake Accompanied By a Cranberry Reduction Sauce

Banana Cake with Gianduja Mousse & Caramelized Bananas
Three Layer Banana Cake with Hazelnut Infused Chocolate Mousse, Nutella Cream Cheese Icing, & a Nutella Smear

Chocolate Flourless Cake with Ancho Honey Sauce
Decadent Chocolate Cake Garnished with Ancho Chili Infused Honey, Chantilly Cream, Caramel Popcorn & a Candied Orange Slice

Grilled Lemon Pound Cake with Fresh Fruit Salsa & Raspberry Sauce
Lightly Grilled Fresh Lemon Pound Cake Topped with Kiwi, Pineapple & Strawberry Salsa. Accompanied with Mint Syrup & Raspberry Sauce

Chocolate Pecan Tart with Caramel Espresso Sauce & Tuile Garnish
A Classic Pecan Pie Filling Laced with Chocolate & Baked In a Chocolate Pastry. Served with an Espresso Infused Caramel & a French Tuile Cookie

Chocolate Bread Pudding with Caramelized Bananas & Crème Anglaise
Brioche Bread Infused with Chocolate Over a Vanilla Custard Sauce & Topped with Caramelized Bananas

Roasted Stone Fruit with Spice Cake & Crème Anglaise (Summer & Fall Only)
Classic Spice Cake Over Vanilla Custard Sauce & Topped with Grilled Fresh Seasonal Fruits Such As Apricots, Peaches, Nectarines & Plums