

Sweet Endings: Cakes, Pies, & Desserts



Teri Skinner – Chef/Owner
Catering, parties and more

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NAKED CAKES:

A selection of your favorite cake flavors and fillings, lightly frosted & decorated with fresh flowers

- **Carrot Cake** with cream cheese icing
- **Pumpkin** with a spiced bourbon icing
- **Gingerbread** with cinnamon cream
- **Dark Chocolate Cake** filled with a salted caramel crunch
- **Lemon White Chocolate Cake** filled with a berry mousse
- **Red Velvet Cake** with cream cheese filling
- **Mocha** Constructed with layers of dark chocolate cake, angel food cake, and filled with mocha mousse
- **Traditional Angel Food** topped with fresh whipped cream and berries
- **Chocolate-Peanut Butter Cup** - Dark chocolate cake filled with peanut butter cream
- **Flourless Chocolate torte** (8" & 9" only)
- **Chocolate Chili Cake** layered w/ caramel, toffee, & buttercream, frosted with coconut buttercream, sprinkled w/ cinnamon
- **S'more Cake** chocolate cake with chocolate ganache, toasted marshmallows and graham cracker crumbs
- **Swiss Chocolate Almond** chocolate cake with marshmallow cream and caramel with espresso frosting and toasted almonds

*All 'Naked Cakes' can be built traditionally with full icing
*All cakes can be made gluten-free for an additional charge

3 Layers	6" serves 8	8" serves 8-10	9" Serves 12-15
Pricing	\$30	\$40	\$55

RUSTIC PIES: (Seasonal)

(Prepared 9" traditional)

- **Apple Pie** \$18
- **Pumpkin Pie** - Creamy pumpkin filling topped with toffee cream
- **Blueberry-Ginger Pie** - fresh blueberries with a hint of ginger
- **Cherry Pie** - Mildly tart cherries in a flakey butter crust
- **Pecan Pie** \$25
- **French Silk Chocolate Pie** \$18

9-inch Pie	\$20 each (unless noted)
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*Add ons: Fresh whip cream, or Sour Cream

CRISPS, COBLERS, & SHORTCAKES

(Seasonal)

- **Peach Cobbler**
- **Apple crisp**
- **Pineapple Mango Crisp**
- **Blueberry Shortcakes** served with Lemon-Thyme Biscuits & whipped Cream
- **Strawberry Shortcakes** with whipped cream

*Add ons: Fresh Flavored whip creams, or Ice Creams

SOMETHING DIFFERENT: (Please inquire)

- **S'mores Station** serving both traditional and non-traditional s'more flavors
- **Vanilla & Raspberry Mascarpone Cups**
- **Petite Cheesecakes** variety of flavors
- **Apple-Cider Donuts** served with a shot of warm apple cider (seasonal)
- **Brownie Bowl Sundaes**
- **Mini-donut bar**
- **Cookie Bar**

PETITE DESSERTS:

- **Petite Ice Cream Sandwiches** – Choose your favorite ice cream flavor sandwiched between brown sugar cookies. **\$3-5 ea**
- **Lemon Squares w/Fresh Raspberries:** Fresh squeezed lemon juice curd over sweet butter crust topped w/ fresh raspberries. **\$21 dz**
- **Hand-made Dark Chocolate Peanut Butter Cups:** Mini dark chocolate cups filled with a coconut infused peanut butter. **\$21 dz**
- **Chocolate-Coconut Truffles:** Decadent dark chocolate and coconut milk truffles topped with toasted flaked coconut, sea salt, or caramel. **\$24 dz**
- **Sorbet Shooter w/crisp wafer:** Petite glass cups filled with your choice of sorbets. Raspberry, Strawberry, Peach, Chocolate, or mango. Served with a crisp sugar wafer. **\$36 dz**
- **Pears in Honey,** pine nut caramel & artesian cheeses **\$21 dz**
- **Milk Chocolate Mousse** with port ganache & whipped crème fraiche **\$36 dz**

- **Meyer Lemon Budino \$24 dz**
- **Chevre Pudding** Topped with berry compote & lemon crumbs **\$36 dz**
- **Triple Chocolate Pots de Crème** with lemon chantilly & pistachios **\$36 dz**
- **Dipped Strawberries** in dark & white chocolate. **Market**
- **Mini-cupcakes** in assorted flavors with fresh flowers. **\$24 dz**
- **Assorted Cookies. \$15 dz**

HOUSE FAVORITES (MIX & MATCH)

- **Original House-made Brownies**
- **Turtle Brownies**
- **Caramel Butter Bars**
- **Peanut Butter & Jelly Bars**
- **Nosh Suzy-Q (Vegan)**
- **Nosh Funny Bone (Vegan)**
- **Tahini Oat Fudge Bar** with jam
- **Dark Chocolate Oreo Tarts (Vegan/Gluten Free)**
- **7-Layer Magic Bars**
- **Red Velvet Cheesecake Brownies**

CHEESECAKE

We have a variety of cheesecake flavors, please inquire due to the current lack of availability of Philadelphia Cream Cheese in commercial quantities.

OTHER FEES/OPTIONS

- Chef: \$65 per hour with 4 hr minimum
- Sous Chef: \$45 per hour with 4 hour minimum (Responsible for execution of menu)
- Servers: \$30 per hour with 4 hr minimum
- Delivery Fee \$25 (Drop-off)
- Set-up of buffet \$50-100 depending on size of job (Drop-off)
- Disposable Chafers and fuel: \$9.50 each
- Upscale Chafers and fuel: \$15 Rental fee
- Compostable dinnerware by the piece (napkins, plates, bowls, utensils) \$2 per person
- Upscale paper goods (napkins, plates, utensils) \$4 per person
- MA tax not included
- Catering Fee (20%) – Q: What is a Catering Fee? A: The catering fee helps cover the costs of doing business: office staff, utilities, day to day operations, and the cost of the hours needed to prep and plan the event. It is NOT a gratuity for staff.

TERMS OF SERVICE:

- Deposits and Payments: Cash, Check, Mastercard, Visa, American Express (2.75% additional charge for credit cards)
- All quotes are subject to availability at the time of booking and a 50% deposit is required to secure the event date.
- Menus, final numbers, dietary requirements and staff for functions are to be confirmed 7 days prior to the event.
- The Nosh Catering kitchen and equipment used may contain traces of nuts, egg, dairy, gluten and other know allergens. Although all care is taken by Nosh Catering to ensure these items are contained, we cannot guarantee that all dietary requirements will be met.
- Nosh Catering will not accept responsibility or liability for an adverse reaction to our food by any guest.
- Cancellations: Staffed events that are cancelled less than 72 hours prior to the event for any reason, including weather or any other circumstances will incur a fee of 100% of the final invoice.
- Menus are subject to change according to seasonal and supplier availability.
- Service of Alcohol: In accordance with the Liquor Licensing Act, Nosh Catering staff reserve the right to refuse to serve alcohol to guests under the age of 21 and guests who are intoxicated.
- Prices are subject to change.