

Specialty Cakes & Mini Desserts

Mini Desserts

- **Apple Crumb Pie** | Apples Baked in a Buttery Tart Shell, Topped with Crispy Crumble
- **Pecan Tartlets** | Pecan Pie Baked in a Mini Chocolate Tart Shell
- **Opera Torte** | Hazelnut Sponge Cake, Layered with Mocha Buttercream and Dark Chocolate Ganache
- ***Paris Brest** | Cream Puff Pastry Ring Topped with Almonds, Filled with Praline Pastry Cream and Whipped Cream, Dusted with Confectioner's Sugar
- ***Panna Cotta** | Light & Airy Italian Custard
- ***Bête Noir** | Our Signature Flourless Chocolate Cake, Topped with Chocolate Ganache
- **Fruit Tart** | Vanilla Custard in a Flaky Crust, Topped with Whipped Cream, Apricot Glaze & Fresh Berries
- **Lemon Tart** | Tangy Lemon Curd, Garnished with Whipped Cream & Fresh Berries in a Flaky Crust
- **Carrot Cake** | Moist Carrot Cake with Cream Cheese Frosting
- ***Chocolate Cups** | Filled with White Chocolate, Tropical Fruit or Raspberry Mousse
- **Peanut Butter Bar** | Rice Krispie Bar Topped with a Creamy Peanut Butter Filling, Covered in Milk Chocolate
- **White Chocolate Coconut Brownie** | White Chocolate Mousse set in a White Chocolate Coconut Brownie, Glazed with Dark Chocolate Ganache
- **NY Style Cheesecake** | Traditional NY Style Cheesecake Baked in a Mini Graham Cracker Tart Shell, Topped with Whipped Cream and Fresh Raspberries
- **Pumpkin Cheesecake** | In a Ginger Cookie Crust (Seasonal)
- **Raspberry Swirl Cheesecake**
- **Espresso Cheesecake** | With Chocolate Crust
- **Tiramisu Shooter** | Vanilla Cake Soaked in Coffee, Topped with Coffee Flavored Mascarpone Mousse & Whipped Cream
- ***Chocolate Ganache Tartlet** | Chocolate Cup Filled with a Rosette of Dark Chocolate Ganache
- ***Chocolate Covered Strawberries** | Choose from Dark, Milk or White Chocolate
- **Cannolis** | Mini Flaky Cannoli Shells Filled with Traditional Cannoli Cream
- ***Cream Puff** | Puff Pastry filled with Vanilla Pastry Cream
- **Cupcakes** | Choice of Any Cake or Icing Flavors (Fillings are Unavailable for Mini Cupcakes)

*Prepared Gluten Free

Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

Pascale Catering at Drumlins | 800 Nottingham Road, Syracuse NY 13224 | 315.446.8511 x209 | www.pascaledrumlins.com

Specialty Cakes & Mini Desserts

Specialty Cakes & Cupcakes

- **Cake Flavors**

- Black & White (Alternating Layers of Chocolate & Vanilla)
- Chocolate
- Vanilla
- Carrot
- Pumpkin
- Coconut
- Cinnamon Spice Chiffon
- Lemon Chiffon
- Mocha Chiffon
- German Chocolate
- Red Velvet
- Almond*
- Pistachio*
- Hazelnut*

- **Icings**

- Caramel Buttercream
- Chocolate Buttercream
- Chocolate Hazelnut Buttercream
- Coconut Buttercream
- Lemon Buttercream
- Mocha Buttercream
- Vanilla Buttercream
- White Chocolate Buttercream
- Buttercream
- Chantilly Cream
- Cream Cheese Frosting
- Vanilla Frosting
- Dark Chocolate Glaze
- Liquor Infused
- Fondant**

- **Fillings**

- Caramel Mousse
- Chocolate Hazelnut Mousse
- Dark Chocolate Mousse
- Milk Chocolate Mousse
- Lemon Cream Mousse
- Peanut Butter Mousse
- Raspberry Mousse
- White Chocolate Mousse
- Mascarpone Mousse*
- Cannoli Custard Filling*
- Mint Chocolate Fudge
- Chocolate Fudge
- Coconut Cream
- Cream Cheese Frosting
- Fresh Berries
- Lemon Curd
- Vanilla Bean Custard
- Preserves (Raspberry, Strawberry or Apricot)

* Extra \$1.00 pp
** Extra \$2.00 pp

Pricing

- **Round Cakes (3 Layers)**

- 8" | Serves 10-15 pp | \$38.00
- 10" | Serves 15-25 pp | \$50.00
- 12" | Serves 35-45 pp | \$75.00
- 14" | Serves 50-60 pp | \$90.00
- 16" | Serves 80-100 pp | \$100.00

- **Sheet Cakes (2 Layers)**

- Half Sheet | Serves 50-60 pp | \$70.00
- Full Sheet | Serves 110-120 pp | \$115.00

- **Tiered Round Cakes**

- Starting at \$4.00 pp

- **Square/Hexagonal Cakes**

- Extra \$1.00 pp

- **Cupcakes**

- Regular for \$2.00 ea
- Mini for \$1.00 ea
- 1 Doz. Minimum Order

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