



DESSERT BUFFET OFFERINGS

MINIATURE SERVING SIZES ALLOW GUESTS TO SAMPLE MULTIPLE ITEMS. PLAN FOR 3-5 DESSERTS PER GUEST

-FUDGE BROWNIE- \$11/DZ

FUDGE-STYLE BROWNIE TOPPED WITH YOUR CHOICE OF GARNISH

-TARTLETS- \$20/DZ*

FILLED WITH YOUR CHOICE OF LEMON RASPBERRY, STRAW WHITE CHOC, TURTLE, KEY LIME *RETAIL SIZE

-CAKE TRUFFLES- \$13/DZ

CAKE TRUFFLE OF YOUR CHOICE DIPPED IN CHOCOLATE OR WHITE CHOCOLATE AND GARNISHED TO MATCH.

-CHOCOLATE MARQUISE- \$14/DZ

RICH CHOCOLATE MOUSSE TORTE WITH A CHOCOLATE COOKIE CRUST GARNISHED WITH WHIPPED CREAM AND A STRAWBERRY SLICE (BERRIES WHEN IN SEASON)

-CHEESECAKE BITES- \$13/DZ

VANILLA CHEESECAKE WITH A WAFER CRUST GARNISHED WITH STRAWBERRY, RASPBERRY, TURTLE, OR KEY LIME AND WHIPPED CREAM

-CREAM PUFFS \$11/DZ-

MINI CREAM PUFFS AND FILLED WITH SWEETENED WHIPPED CREAM. SEASONAL FLAVORS AVAILABLE.

COOKIES

ALL COOKIES ARE 2-3" AND ARE \$10/DZ EACH DECORATIVELY GARNISHED
DIPPED CHOCOLATE CHIP
CONFETTI

LEMON WHITE CHOCOLATE
SALTED CARAMEL PECAN
M AND M

WHITE CHOCOLATE CHERRY CHIP
CHEWY OATMEAL
MOLASSES

How to order:

email info@ampersandcakeco.com OR stop in during store hours, email is preferred for accurate records

ORDERING POLICIES

To book a dessert buffet, please allow at least 1-3 weeks (or more) prior to your event.

Items must be ordered by the dozen, with a min of 1 dz/piece under 100 pieces and 2 dz/per piece for orders over 100 pieces.

Orders for Dessert Buffets must be finalized by one week from the event date. No changes can be made after this time.

Your invoice must be paid in full 48 hours prior to pickup.

Ampersand offers several platters and plates that can be rented and returned. Please inquire for availability and pricing.

All Ampersand Desserts are made to order with fresh ingredients. Most items require refrigeration. Plan for chilled storage.

