

# THE BLONDE BUTLER

## DESSERT GRAZING TABLE MENU SPRING/SUMMER 2023



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### **DESSERT GRAZING TABLE**

A gorgeous display of whole cakes or miniature desserts, or both, for guests to help themselves. Displayed on ceramic platters and wooden boards with fresh foliage to tie it all together.

Our dessert grazing tables are completely customisable to suit your event and preferences.

#### **Miniature options available:**

Miniature crème brulee cheesecake  
Miniature lemon tarts, fresh raspberries  
Chocolate brownie bite, hazelnut creme, praline (gf)  
Miniature meringue with mascarpone cream & berries (gf)  
Macarons served on chocolate soil  
Miniature donuts  
Fresh fruit and berries

#### **Whole cake selection:**

Triple layer chocolate cake with chocolate ganache  
Classic sponge with jam and cream  
Passionfruit meringue roulade  
Lemon layer cake with shortbread crumble  
Apricot & hazelnut meringue cake with almond praline  
Bowls of whipped mascarpone & fresh berries

Pricing starting from \$30 per person with a minimum of 30 guests

Styling costs additional

Contact us for a quote: [info@blondebutler.com.au](mailto:info@blondebutler.com.au)

