

CAKES

LAYER CAKES

Scarlet Letter

Red velvet cake filled and frosted with cream cheese, and finished with toasted pecans.

Strawberry Double Decker Cheesecake

Southern traditional strawberry shortcake stacked with New York style cheesecake, finished with a rich strawberry glaze.

The Victorian

Three moist layers of rich chocolate cake enveloped with decadent chocolate butter cream icing.

CHEESECAKES

New Yorker

Traditional New York cheesecake with a buttery graham cracker crust.

White Chocolate Raspberry

European white chocolate and raspberries added to a classic New York cheesecake with a chocolate cookie crust and finished with a raspberry glaze.

Caramel Pecan Turtle

Pecan brownie and caramel fudge swirl cheesecake, topped with caramel turtle pecans and a chocolate glaze.

The Big Dipper

The ultimate indulgence for any chocolate enthusiast. Our traditional New Yorker cheesecake dipped in melted milk chocolate.

\$55.00

10-Inch cakes serve 12-14

Complimentary customization available.

DRINKS

COFFEE

Fair-Trade Certified Guatemalan Huehuetenango Mild Roast Coffee. Comes in a portable 96 ounce container.

\$9.99 (Serves 8-10)

LEMONADE

Crisp and refreshing lemonade. Comes in a portable 96 ounce container.

\$9.99 (Serves 8-10)

STRAWBERRY LEMONADE

A playful twist on a classic summertime favorite. Comes in a portable 96 ounce container.

\$10.99 (Serves 8-10)

BROWNIES

BROWNIE BITES BOX

An assortment of our delicious freshly-baked brownies, cut into bite-sized pieces. Flavors include Triple Fudge, Chocolate Peanut Butter, Rum Walnut, and S'more Brownies.

\$24.00

CUPCAKES

\$2.50 Per Cupcake

\$34.00 Per Dozen - Ask about our large order discounts!

Choose from the following flavors:

DETAILED DEVIL: Red Devil cupcakes mounded with a rich cream cheese frosting.

COCOA COCOA: Dark Chocolate cupcakes topped with a decadent whipped milk-chocolate icing.

BUGS BUNNY®: Walnut studded carrot cupcakes with cream cheese frosting.

VANILLA BEAN: Classic yellow cake cupcakes topped with a light vanilla frosting.

STRAWBERRY BERRYCAKE: Strawberry infused cupcakes laced with cream cheese frosting.

ORDERING INFORMATION

We request that all catering orders are confirmed a minimum of five days in advance of your event. Minimum order of \$100 applies to all catering orders which require delivery. Pick-up and delivery options available. We accept Cash, Debit, Mastercard, Visa, and Discover.

If you'd like to place an order with Crave Dessert Bar, or if you'd like to request additional information, please contact our Marketing & Social Events Coordinator:

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PARTY PLATTERS

THE GARDEN VARIETY—Fresh Vegetable Platter

Broccoli, celery, cauliflower, carrots, and other fresh vegetables served with creamy house made bleu cheese dip (optional).
\$40.00

FRESH 'N FRUITY—Fresh Fruit Platter

Strawberries, pineapple, cantaloupe, grapes, honeydew melon, and other seasonal fruits .
\$40.00

THE BEST OF BOTH WORLDS—Fruit & Cheese Platter

This platter provides an assortment of fresh fruit complimented with domestic cheeses and crackers.
\$75.00

SAY CHEESE, PLEASE—Domestic Cheese Platter

Cheddar, Provolone, Pepper Jack and other domestic cheeses served with an assortment of crackers.
\$50.00

SAY CHEESE, MERCI - Imported Cheese Platter

Brie, Bleu Cheese, and other imported cheeses served with an assortment of crackers.
\$75.00

JUST DESSERTS—Petit Fours Platter

An assortment of bite-sized petit fours, including cheesecakes, 7 layers bars, tarts, brownies, and other treats garnished with fresh strawberries. (approx. 88 pieces)
\$40.00

Catering Trays Serve Approximately 20 People

 - designates Vegetarian items.

 - designates Gluten-free items.

 - please inquire about Sugar-free items.

DIPS AND SPREADS

FAMOUS 40 SPICE HUMMUS

Traditional hummus spiced with 40 different flavors and served with roasted red peppers and toasted coriander pita slices.
\$30.00

SPINACH & ARTICHOKE DIP

Fresh sautéed spinach and artichokes simmered in a cream sauce and served with tri-colored tortilla chips.
\$55.00


Dips and Spreads Serve Approximately 20 People

SOUPS

CRAB & LOBSTER BISQUE

Rich lobster bisque with whispers of sweet sherry and bites of jumbo lump Maryland crab.
\$85.00

THREE BEAN BOURBON & BROWN SUGAR CHILI

 *option available*

Three bean chili infused with brown sugar and a Tennessee bourbon reduction. Served with sour cream and cheese.
\$50.00


Soups Serve Approximately 20 People

SALADS

FRESH CAESAR SALAD

Fresh bed of romaine lettuce and croutons dressed with parmesan cheese blend. Served with a light Caesar dressing, on the side.
\$100.00

FRESH SPINACH SALAD

 *option available*

Hearty leaves of fresh spinach topped with boiled egg, sliced red onion, feta cheese, and lightly tossed with pancetta. Served with a light seasonal vinaigrette.
\$110.00

CAPRESE SALAD

A simple salad made of sliced fresh mozzarella, tomatoes and basil, seasoned with salt, pepper, and olive oil.
\$140.00

Salads Serve Approximately 20 People

SOUP & SALAD COMBINATION

Choice of Fresh Spinach Salad or Fresh Caesar Salad served with Crab & Lobster Bisque Soup and a bottle of natural artesian Fiji water.

\$11.00 PER PERSON

GOURMET SLIDERS

GOURMET ANGUS SLIDERS

Angus mini burgers with melted bleu cheese, caramelized onions, and peppercorn Dijon.
\$60.00

GRILLED CHICKEN SLIDERS

Grilled chicken sliders served with your preference of Carolina BBQ or spicy buffalo.
\$50.00

Approximately 40 Sliders Per Tray

WARM BITES

Approximately 40 Per Tray

CHICKEN SATAY SKEWERS

Asian-style chicken grilled and marinated to perfection. Served hot on individual skewers.
\$45.00

BACON-WRAPPED SCALLOPS

A mouth-watering combination of plump white sea scallops, wrapped in a strip of lean bacon. Served on a toothpick skewer.
\$55.00

SPANAKOPITA

A flaky triangle phyllo pastry filled with spinach, zesty feta cheese and tantalizing spices.
\$40.00

MINI CREOLE CRAB CAKES

Oven-crust crab cakes tossed in a citrus vinaigrette accented with a cajun peach remoulade.
\$85.00

KETTLE CHIPS

Golden crisp kettle chips tossed with sea salt and black pepper, topped with blue cheese crumbles and minced bacon, and served with a brown sugar aioli sauce.
\$85.00 (*Serves Approximately 20 People*)

THE SWEETEST SECRETS IN TOWN

MAY I PLEASE HAVE S'MORE?

Take a trip down memory lane and add our S'mores station to your next party. Includes graham crackers, marshmallows, and Hershey's chocolate bars, complete with mini fire pits and skewers for toasting.
\$28.00
Serves Approximately 20 People

CHOCOLATE FOUNTAIN

Cascading melted milk chocolate with all of your favorite bite-sized foods for dipping. Served with fruit, angel food cake, and marshmallows.
\$75.00
Serves Approximately 40 People

CHEESE FONDUE

Imported Gruyere cheese blended with white wine, kirsch cherry brandy, garlic, and a 10-spice blend; served with house-made croutons, apple slices, pretzels, and artisan bread.
\$75.00
Serves Approximately 40 People

CHOCOLATE-DIPPED STRAWBERRIES

A dozen large, sun-ripened strawberries dipped in decadent dark chocolate, and finished with a caramel drizzle.
\$15.00