



www.offthevinecaterers.com
info@offthevinecaterers.com
(425) 495-9713

BUFFET DESSERTS

Spring-Summer 2025

Chocolate Mousse— decadent chocolate mousse cups topped with fresh whipped cream, shaved chocolate, and berries

Chocolate Raspberry Cakes— chocolate cake, raspberry jam, chocolate ganache, and fresh raspberries

Glazed Lemon Cakes— lemon cake, lemon curd, vanilla glaze, and fresh blueberries

Vanilla Bean Cream Puffs— pate a choux filled with vanilla pastry cream and drizzled with chocolate ganache

Cheesecake Bites— creamy cheesecake with graham cracker crust, topped with blueberry compote and whipped cream

Mascarpone Profiteroles— large pastry puffs sliced and stuffed with flavored mascarpone

choice of

- Espresso
- Lemon
- Mint Chocolate

Espresso Brownies— dark chocolate brownies with real espresso mixed in

Coconut Walnut Blondies— golden blondies with toasted coconut and chopped walnuts



www.offthevinecaterers.com
info@offthevinecaterers.com
(425) 495-9713

Mini Apple Pies— mini pie crusts with our cinnamon apple pie filling, topped with caramel glaze and vanilla bean whipped cream

Citrus Tartlettes— mini tart shells filled with fruit curd and fresh berries

choice of

- Lemon & Blueberry
- Lime & Raspberry
- Grapefruit & Blackberry

Mini Cupcakes

choice of

- Salted Caramel- vanilla cake, caramel frosting, caramel drizzle, sea salt
- Chocolate Peanut Butter- chocolate cake, peanut butter frosting, peanut pretzel topping, chocolate ganache
- Triple Chocolate- dark chocolate cake, milk chocolate frosting, chocolate ganache
- Blueberry Lemon- blueberry cake, lemon frosting, blueberries
- Strawberry Basil- strawberry cake, basil cream cheese frosting, balsamic strawberries

Creme Brulees— individual custards topped with caramelized sugar

choice of

- Vanilla Bean- vanilla custard with fresh berries and whipped cream
- Chipotle Chocolate- spiced chocolate custard with cinnamon and whipped cream