



LEE JOHN'S CATERING

Cookies & Bars

- ❖ Raspberry Shortbread Buttons
- ❖ “Mounds Bar” Macaroons
- ❖ German Walnut Cookies
- ❖ Chocolate Dipped Java Sticks
- ❖ Snickerdoodles
- ❖ Chocolate Sambuca Sandwiches
- ❖ Sara Bernhardts; Almonds, Chocolate Glaze
- ❖ Pecan Caramel Shortbread
- ❖ Minted Homemade Oreos
- ❖ Chocolate Cadillacs
- ❖ Chewy Walnut Sticks
- ❖ Greek Butter Cookies
- ❖ Coconut Cream Filled Macaroons
- ❖ Hazelnut Cookie Sandwiches, Nutella Cream
- ❖ Assorted Biscottis
- ❖ Assorted Rugulachs
- ❖ Walnut Toffee Cookie Bark
- ❖ Chocolate-Dipped Brown Sugar Pecan Shortbread

Creamy Miniatures

- ❖ Tiramisu Trifle
- ❖ Fruits of the Forest Float
- ❖ Lemon Raspberry Amaretto Trifle
- ❖ Ginger Snap Lime Cheesecake Pots
- ❖ Maple Pots de Crème
- ❖ Pumpkin Custards, Graham Cracker Dust
- ❖ Orange Almond Panna Cotta
- ❖ Asian Spoon, White Chocolate Mousse, Toffee
- ❖ Chocolate Raspberry Pot Pies
- ❖ Espresso Profiteroles
- ❖ Raspberry White Chocolate Profiteroles
- ❖ Limencello Cream with Ruby Berries
- ❖ Shot of Salted Caramel Milk Chocolate Mousse

Petite Pastries

- ❖ Tangerine “Kit Kat” Bars
- ❖ Brown Butter Lemon Tarts Glacé
- ❖ Blueberry Phyllo Cheesecakes
- ❖ Apple Phyllo Cheesecakes
- ❖ Raspberry Almond Frangipane Slices
- ❖ Triple Chocolate Nut Cups
- ❖ Chocolate Key Lime Tarts
- ❖ Assorted Cheesecake Lollipops
- ❖ Black Forest Truffle Cups
- ❖ Milky Way Tarts
- ❖ Blueberry Coconut Tarts
- ❖ Turtle Shortbread Tarts
- ❖ Red Velvet Cupcakes
- ❖ Rio Jancsi Chocolate Apricot Squares
- ❖ Brownie Banana Purses
- ❖ Raspberry Pinenut Tarts
- ❖ Blackberry Meringues
- ❖ Nougatine Cups, Orange Mousse, Mocha Bean
- ❖ Pecan Caramel Phyllo Flowers

Confections

- ❖ Macadamia Coconut Butter Toffee
- ❖ Triple Chocolate Nut Bark
- ❖ Coffee Cup Truffles
- ❖ Chocolate Glazed Florentines
- ❖ Pecan Apricot and Currant White Bark
- ❖ Assorted Spirited Truffles
- ❖ Chocolate Dipped Fresh & Dried Fruit
- ❖ Mosaic Chocolate Bites
- ❖ Walnut Fudge Cups

Plated Desserts

Tier 1

- ❖ *Carrot Cake Martini*: Cream Cheese Mousse, Homemade Caramel Sauce, Caramel Glass
- ❖ *Citrus Martini*: Lemon Curd, Sour Cream Lime Mousse, Seasonal Berries
- ❖ *Pumpkin Cake*: Brown Sugar Icing, Hot Buttered Rum Sauce
- ❖ *Southern Pecan Tart*: Brown Sugar Cheesecake Mousse, Caramel Sauce
- ❖ *Peach Cobbler*: Cinnamon Ice Cream, Tuile Crisps
- ❖ *Apple Blueberry Cobbler*: Maple Ice Cream
- ❖ *Normandy Trifle*: Apple Compote, Mascarpone Cream, Crushed Shortbread, Toffee Sauce
- ❖ *White Chocolate Raisin and Almond Bread Pudding*: Cinnamon Cream Anglaise
- ❖ *Molten Chocolate Cake*: Strawberry White Chocolate Mousse, Chocolate Sticks
- ❖ *Deconstructed Turtle Cheesecake*: Pecan Shortbread, Cheesecake Mousse, Homemade Belgium Chocolate Sauce, Homemade Brown Butter Caramel Sauce topped with Toasted Pecans

Tier 2

- ❖ *Chocolate Truffle Cake*, White Chocolate Mousse, Minted Strawberry Salad
- ❖ *Budino*: Mason Jar filled with Chocolate Cookie Crust, Italian Pudding, Salted Caramel and Chantilly Cream
- ❖ *Chocolate Star Anise Cake*: Coffee Caramel Cream, Belgian Truffle
- ❖ *Brandy Basket*: Limoncello Cream, Tipsy Berries, Candied Lemon
- ❖ *Cinnamon Meringue*: Passion Fruit Cream, Grilled Pineapple, Macadamia Crunch
- ❖ *Individual German Chocolate Cakes*: Coconut Cream, Carmel Pecan Sauce
- ❖ *White Patty Cake*: Mixed Berries, Carmel Berry Sauce, Frozen Vanilla Bean Custard
- ❖ *Luscious Lemon*: Lemon Mousse Trifle, Lemon Wafer, Lemon Curd

Tier 3

- ❖ *Chocolate Tea Cup*: Filled with Bing Cherries and Coffee Chocolate Cream
- ❖ *Nougatine Plate*: Topped with Cinnamon, White Chocolate Mousse and Fresh Diced Mango, Shot of Warm Cognac, Chocolate Fondue
- ❖ *Chocolate Mint Cylinder*: Vandermint Mousse, Mint, Crushed Pistachios, Belgian Chocolate Truffle
- ❖ *Poached Pear*: Giandiju Ganache, Maple Leaf Shortbread, Apple Brandy Sauce
- ❖ *A Touch of Whimsy*: Minted Handmade Oreo, Peanut Butter Cheesecake Lollipop, Mini Root Beer Float, Stuffed Strawberry
- ❖ *Designer Plate*: Brown Butter Raspberry Tart, Blueberry Phyllo Cheesecake, Orange Panna Cotta
- ❖ *Warm Chocolate Turtle Soup*: Shortbread Wafer, Butter Pecan Ice Cream, Caramel Sauce, Handmade Turtle, Shot of Chocolate Soup

Pastries

Plated Dessert

Pastry Buffet

- 4 Pastries
- 5 Pastries
- 6 Pastries

Service Charge

Sales Tax

**Please call
262-549-0006
for pricing**

19%
By Location

Pastries