PAPPAS CATERING DESSERTS & TRAYS



Traditional Pecan Pie

PAPPAS CATERING DESSERTS

DESSERTS FROM THE PAPPAS BAKERY

What event is complete without something sweet? All of our signature desserts, bars & cookies are baked fresh daily at the Pappas Bakery by our highly-trained pastry chefs. Looking for something more unique? Let us create a custom Specialty Dessert Station like a Frozen Yogurt or Gelato Bar, to make your event more memorable. For specialty cheese & fresh fruit options, see the Pappas Catering Trays list.

PAPPAS SIGNATURE DESSERTS

3.95 per guest

Key Lime Pie in a graham cracker pecan crust

Praline Cheesecake with a pecan praline sauce

Cappuccino Swirl Cheesecake with chocolate sauce

New York Style Cheesecake with strawberry sauce

Midnight Chocolate Cake three layers of moist chocolate cake, with ganache & rich chocolate frosting

Sweet Potato Pecan Pie with bourbon sauce

Traditional Pecan Pie with bourbon sauce

Carrot Cake
with cream cheese frosting & pecans

Bread Pudding baked with apples, raisins & cinnamon, served warm with bourbon sauce

Banana Wafer Pudding layers of vanilla wafer cookies, fresh bananas & banana pastry cream

Tres Leches
rich Mexican vanilla cake soaked in three milks,
& topped with merinque

PAPPAS CATERING DESSERTS

DESSERTS FROM THE PAPPAS BAKERY

PAPPAS COOKIES
Chocolate Chunk

White Chocolate Macadamia Nut

Oatmeal Raisin Walnut

Chocolate Toffee

Peanut Butter

PAPPAS DESSERT BARS

Double Fudge Brownies

Chilled Lemon Squares

Pecan Pie Squares

Miniature Cheesecakes

New York Style - or - Cappuccino Swirl

Gooey Coconut Pecan Bars

Bourbon Chocolate Pecan Bars

Almond Raspberry Meringue Bars

PAPPAS SPECIALTY DESSERTS*

Chocolate Ganache Tarts

Miniature Fruit Tarts

Peanut Butter Mousse Tarts

Key Lime Tarts

in a graham cracker pecan crust

Strawberry Shortcake Petites

CHOCOLATE-DIPPED STRAWBERRIES (seasonal) **24.00** per dozen fresh strawberries hand-dipped in rich dark chocolate

SPECIALTY DESSERT STATIONS

Pappas Catering can design a custom dessert station or menu that will make your event unique. Our consultants can suggest:

Frozen Yogurt Sundae Bar

Gelato & Sorbetto Bar

Cold Slab Ice Cream Station

Deluxe Coffee & After Dinner Drink Bar

Cheesecake Bar

Ice Cream Sandwich Station

16.00 per dozen

19.00 per dozen

24.00 per dozen

^{*}These are available in the Houston market only. Minimum orders applicable.

PAPPAS CATERING TRAYS

FRESH BERRY BRIE

(serves 30-35) **89.95** each

creamy brie with raspberry glaze & fresh, seasonal berries, served with gourmet crackers

PESTO BAKED BRIE

(serves 30-35) **89.95** each

creamy brie layered with pesto & herbed cream cheese, wrapped in puff pastry, served with gourmet crackers

FRESH FRUIT

strawberries, pineapple, melons & seasonal berries

large (serves 50-75) **99.95** each small (serves 35-40) **74.95** each

PREMIUM CHEESE & FRESH FRUIT

swiss, smoked cheddar, pepper jack & Boursin cheeses with grapes, strawberries & toasted pecans, served with gourmet crackers large (serves 50-75) **139.95** each small (serves 35-40) **99.95** each

FRESH VEGETABLES

marinated portabella mushrooms, fresh cucumbers, teardrop tomatoes, celery, carrots, red & yellow bell peppers, tender-crisp green beans & broccolini, served with Ranch & Caesar dips large (serves 50-75) **99.95** each small (serves 35-40) **74.95** each

HERB-GRILLED VEGETABLES

grilled asparagus, zucchini, yellow squash, cremini mushrooms, carrots, red & yellow bell peppers, marinated in fresh herbs & extra virgin olive oil (serves 50-75) **124.95** each

**When booking your event, please alert our catering staff of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.



PAPPAS CATERING

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