Buffet Desserts

Round Cakes

$2.95/slice

Carrot Cake
Carrot Cake with Walnuts & Pecans, Cream Cheese Filling & Buttercream Frosting

Coconut Cake
Moist Sponge Cake, Coconut Cream Filling and Covered with Buttercream Frosting & Toasted Coconut

Chocolate Mousse Cake
White Sponge Cake, Chocolate Mousse Filling, Covered with Chocolate Ganache

Raspberry Chocolate Cheesecake
Raspberry Cheesecake with Fresh Raspberries, swirled with Chocolate Cheesecake on Oreo Crust

German Chocolate Cake
Chocolate Cake with German Chocolate Filling (Coconut and Pecans), and Chocolate Ganache

Graham Canyon Cheesecake
Creamy Graham Cracker Cheesecake with Honey Comb Crunch, on Graham Cracker Crust

Strawberry Mousse Cake
White Sponge Cake with Strawberry Mousse Filling

NY Cheesecake
Vanilla Cheesecake with choice of Rasperry, Strawberry, Chocolate or Carmel Sauce

Pineapple Coconut Mousse Cake
Marble Cake, Pineapple Mousse with Fresh Pineapple Chunks and Coconut

Marble Cheesecake
Vanilla and Chocolate Cheesecake on Graham Cracker Crust

Pies

$23.60 per Pie (8 slices)

Apple
Homemade Apple Filling in a Flaky Crust with Whipped Cream

Cherry
Homemade Cherry Filling in a Flaky Crust with Whipped Cream

Peach
Homemade Peach Filling in a Flaky Crust with Whipped Cream

Kentucky Nut
Flaky Crust with Pecan and Chocolate Chip Filling with Whipped Cream

Pumpkin
Pumpkin Filling in a Flaky Crust with Whipped Cream

Glazed Berry
Flaky Crust filled with Fresh Berries and Berry Glaze and Topped with Whipped Cream

Cococabana
Flaky Crust with Creamy Coconut Custard and Topped with Swiss Meringue and Toasted Coconut

Chocolate Peanut Butter Pie
Flaky Crust filled with Vanilla Custard and Peanut Butter Mousse, Topped with Whipped Cream & Chocolate Peanut Butter Cups

A la Mode add $.90
Buffet Sheet Cakes

$2.50/slice for Buffets

White Cake
White Sponge Cake with Sweet White Icing or with Swiss Buttercream Frosting

Chocolate Cake
Chocolate Cake with Sweet Chocolate Icing

$2.95/slice for Buffets

Carrot Cake
Carrot Cake with Walnuts, Cream Cheese Filling and Buttercream Frosting

Coconut Cake
Moist Sponge Cake, Coconut Cream Filling and Covered with Buttercream Frosting & Toasted Coconut

German Chocolate Cake
Chocolate Cake with German Chocolate Filling (Coconut and Pecans), and Chocolate Ganache

Black Forest Cake
Chocolate Cake with Black Cherries and Cream

White Cake with Fresh Strawberries
White Sponge Cake, Filled with Pastry Cream and Fresh Strawberries, Topped with Whipped Cream Frosting and White Chocolate Shavings

Chocolate Mousse Cake
White Sponge Cake, Chocolate Mousse Filling, Covered with Chocolate Ganache

Strawberry Mousse Cake
White Sponge Cake with Strawberry Mousse Filling

Pineapple Coconut Mousse Cake
Marble Cake, Pineapple Mousse with Fresh Pineapple Chunks and Coconut

Buffet Pan Desserts

$2.50/serving for Buffets

Bread Pudding
Croissant Bread Pudding. Served Warm with Caramel Sauce on the side

Apple Crisp
Granny Smith Apple with Crisp Topping, Served Warm with Whipped Cream on the side

Peach Crisp
Fresh Peaches with Crisp Topping, Served Warm with Whipped Cream on the side

Nilla Wafer Banana Pudding
Nilla Wafers, Fresh Bananas and Vanilla Custard, Topped with Whipped Cream & White Chocolate Shavings Served Cold

Mixed Berry Shortcake
White Sponge Cake, Pastry Cream, Mixed Fresh Berries, Whipped Cream and White Chocolate Shavings, Served Cold

Lemon Misu
White Cake soaked with Lemon Syrup, with Mascarpone Cheese Filling and Topped with Chocolate Shavings, Cocoa Powder and Powdered Sugar Served Cold

Catering
Brigham Young University 801-422-5001
Buffet Desserts, continued

Ice Cream

Two Scoop Bowl
Variety of Flavors
$1.78 per person

Ice Cream Sundae Bar
Vanilla Ice Cream
Served with:
Hot Fudge, Caramel, Strawberries,
Peach Topping, Pineapple Topping,
Whipped Cream, Maraschino Cherries and Nuts
$2.85 per person

Cookies

$7.25/dozen

Chocolate Chip
Oatmeal Raisin
Peanut Butter
Snickerdoodles
Sugar Cookies
Diamond Shortbread
White Chocolate Chip Craisin

Chocolate Drizzled Macaroons
Coconut Macaroon Cookies, Drizzled with Chocolate

Double Chocolate
Dark Chocolate Cookie with Chocolate and White Chocolate Chips

Mudslide
Dark Chocolate Cookie with Chocolate Chips, Covered with Powdered Sugar

Palmiers
Flaky French-style Sugar Cookie

Scottish Shortbread
Traditional Shortbread—10” Round, cut in 16 Slices
$7.25 per round

Cinnamon Shortbread
Traditional Shortbread—10” Round, cut in 16 Slices
$7.25 per round

Chocolate Fountain

$1.98 per person up to 150 guests
$3.05 per person 151 & up guests

Dark or White Chocolate $270.00

Dipping Items
(Please Choose Three of the Following)
Strawberries (Seasonal)
Pineapple
Bananas
Shortbread Cookies
Pirouette Cookies
Pretzels
Marshmallows
Plated Desserts

Tier 1 $3.25/serving

White Chocolate Mousse Cake
Vanilla Bean Cake with White Chocolate Mousse

Apple Rusk Cake
Apple Cake on a Graham Cracker Crust,

Greek Strawberry Cake
Greek Yogurt Cake with Fresh Strawberries,

Chocolate Amaretti
White Cake with Amaretti Cookie Crumbles
and Milk Chocolate Coins

Raspberry Parfait in Trifle Glass
Raspberry Crème, Crunchy Cookies and Fresh Whipped Cream

Chocolate Pot de Crème in Trifle Glass
Rich Dark Chocolate Custard, Fresh Raspberries and
Fresh Whipped Cream

Green Apple Panna Cotta in Trifle Glass
Smooth Granny Smith Apple Custard and Apple Gelee

Tier 2 $3.95/serving

Caramel Croquant Bombes
Dark Chocolate Dome filled with Caramel Bavarois

Des Alpes Gâteau
Milk Chocolate Dome filled with Malted Milk
Chocolate Mousse and Toasted Coconut

Chocolate Noir
Rich Chocolate Cake on Pecan Crust
with Raspberry Bavarois

Cassis Pistachio Cake
Chocolate Cake with Cassis Bavarois Filling
and Pistachio Mousse,

Pineapple Coconut Mousse Cake
Marble Cake and Pineapple Mousse with
Fresh Pineapple Chunks and Coconut

Tier 2 $3.95/serving, cont.

Trudelia Chocolate Cake
White Sponge Cake, Chocolate Mousse Filling, Covered with Chocolate Ganache

Strawberry Gateau
White Sponge Cake with Strawberry Mousse Filling

Passion Tart
Creamy Passion Fruit Filling, Swiss Meringue
and Chocolate Sauce

Carrot Cake
Carrot Cake with Walnuts, Cream Cheese Filling
and Buttercream Frosting

Coconut Cake
Moist Sponge Cake, Coconut Cream Filling and Covered
with Buttercream Frosting & Toasted Coconut

Black Forest Cake
Chocolate Cake with Black Cherries and Cream

Chocolate I.V.
Chocolate Cake on Pecan Crust,
with Chocolate Mousse and topped with chocolate Ganache

Cheesecake
Your choice of Marble, Graham Crayon, Raspberry Chocolate
or New York Cheesecake (New York comes with Raspberry,
Strawberry, Chocolate or Caramel Sauce)

Chocolate Kuchen
Dense Dark Chocolate Cake, Crunchy Tuile,
Raspberry Sauce

Fruit Tart
3.5” Sweet Tart Shell filled with Pastry Cream and
Topped with Fresh Fruit

Key Lime Tart
3.5” Sweet Tart Shell filled with Key Lime Filling and
Topped with Whipped Cream
Plated Desserts, cont.

Tier 2 $3.95/serving, cont.

**Truffle Tart**
3.5” Flaky Tart Shell with Chocolate Cream Cheese Filling

**Passion Tart**
3.5” Creamy Passion Fruit Filling with Swiss Meringue

**Orange Chocolate Tart**
3.5” Sweet Tart Shell with Orange Custard and Topped with Chocolate Ganache

(Variety of Tarts depends upon number of guests being ordered for)

Tier 3 $4.95/serving

**Chocolate Kuchen**
Dense Dark Chocolate Cake with Crunchy Tuile Cookie Garnish

**Dulcey Tart**
3.5” Tart with Caramelized White Chocolate Cream, Anglaise and Chocolate Sauces

Gluten-Free Plated Desserts

**GF Caramel Cheesecake**
$4.00

**GF Chocolate Caramel Torte**
$4.00

**GF Caramel Apple Torte**
$4.00

**GF BYU Mint Brownie**
(only available without nuts)
$2.00

Plated Pies

$23.60 per pie (8 Slices)
**Apple**
Homemade Apple Filling in a Flaky Crust with Whipped Cream

**Pumpkin**
Pumpkin Filling in a Flaky Crust with Whipped Cream

$26.00 per pie (8 Slices)
**Kentucky Nut**
Flaky Crust with Pecan and Chocolate Chip Filling with Whipped Cream
# Classic Pastries

## Tier 1 $1.25/each

- **Florentine Bars**
  Slice Almonds, Sweet Dough Crust, Dipped in Chocolate

- **Lemon Bars**
  Sweet Dough Crust, Homemade Lemon Filling

- **Raspberry Bars**
  Sweet Dough Crust, Raspberry Marmalade, Crisp Topping

- **Apricot Bars**
  Sweet Dough Crust, Apricot Marmalade, Crisp Topping

- **Blondies**
  “Blonde” Brownie with Butterscotch Chips, White Chips, and Covered in White Chocolate Ganache

- **Chocolate Road Bars**
  Moist Chocolate Bottom, Topped with Marshmallows and Walnuts

- **Rice Krispie Treats**
  Rice Krispies Cereal, Marshmallows

- **BYU Brownies**
  Choose from Mint or Chocolate-Frosted, with or without Nuts
  *Gluten-free Mint Brownies (no nuts) $2.00 each

- **Lemon Chess Bars**
  Lemon Bar with a Raspberry Glaze Topping

- **S’mores Bars**
  Marshmallows, Graham Cracker Crust, Chocolate Chips

- **Lemon Coconut Bars**
  Cookie Crust, Lemon Coconut Filling

- **Butterfinger Cheesecake Brownie**
  Chocolate Brownie, Vanilla Cheesecake, Butterfinger Candy

## Tier 2 $1.95/each

- **Nanaimo Bar**
  Cookie Crust, Peanut Butter Filling, Chocolate Glaze

- **Black Cherry Almondine**
  Black Cherries in Almond Cake with Marmalade, on a Sweet Dough Crust

- **Pear Almondine**
  Pears in Almond Cake with Marmalade, on a Sweet Dough Crust

- **7 Layer Bars**
  Coconut, Pecans, Chocolate Chips, White Chips, Butterscotch Chips with Sweetened Condensed Milk on a Sweet Dough Crust

- **Cheesecake Bars**
  Cheesecake with Marmalade Design

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**Catering**

Brigham Young University 801-422-5001