

# CATERING MENU

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**Absolute**  
Custom Catering

507.382.2133 | [catering4mio@gmail.com](mailto:catering4mio@gmail.com)

# APPETIZERS

## DIPS

*serves 50*  
*served with chips or pita bread*

## HOT HORS D'OEUVRES

### SPINACH AND ARTICHOKE DIP

### CRAB AND LOBSTER DIP

### BUFFALO CHICKEN DIP

### GREEK DIP & PITA BREAD

### QUESO DIP WITH SMOKED CHICKEN

### FRESH GUACAMOLE & HOMEMADE SALSA

### HUMMUS & PITA BREAD

### GUACAMOLE & SALSA WITH TORTILLA CHIPS

### CRAB CAKES

Served with sauce.

### BACON WRAPPED SCALLOPS

Served with alfredo bourbon glaze.

### CRAB STUFFED MUSHROOMS

Served with sauce.

### SPICY SAUSAGE STUFFED MUSHROOMS

### MINI OSSO BUCO

### ULTIMATE GRILLED CHEESE BITES WITH TOMATO SHOOTER

### BURGER BITES

### TACO STUFFED SWEET PEPPERS

### BEEF SATAY

Served with your choice of sauce.

### CHICKEN SATAY

Served with your choice of sauce.

### CHICKEN SATAY WITH SWEET THAI CHILI & BACON

### ROASTED BABY POTATOES WITH LOADED TOPPING

### BRIE WITH APPLE & HAZELNUT STREUSEL

Half wheel. Serves 25.

### BRIE WITH BLACKBERRY BITES

### SLIDERS

Shredded pork, shredded chicken, burger.

ABSOLUTE CATERING | 507.382.2133 | CATERING4MIO@GMAIL.COM | ABSOLUTE CATERINGMANKATO.COM

Disposable plates, silverware, and napkins are included. Flatware, china, linens, and tables are available for a rental charge. Prices and availability are subject to change without notice. Delivery charges are waived for orders over \$150 in the Mankato and North Mankato area. Tax and gratuity are additional. 48-hour advance notice is appreciated. Specialty diets and allergies can be accommodated, additional charges may be applicable.

## APPETIZERS

### THE CLASSICS

#### MEATBALLS

Qty 50. Served with marinara or bbq.

#### CHICKEN WINGS

Served with ranch, bleu cheese, and celery. (2 dozen min per sauce.)

#### VEGGIE PLATTER WITH DIP

14" platter - serves 15.

32" platter - serves 25.

#### FRUIT PLATTER WITH DIP

14" platter - serves 15.

32" platter - serves 25.

#### CLASSIC MEAT & CHEESE PLATTER

14" platter - serves 15.

32" platter - serves 25.

#### ASSORTED CHEESE PLATTER WITH CRACKERS

Add dried fruit and nuts.

### CROSTINI & CANAPE

#### SOUTHERN PORK CROSTINI WITH ASIAN SLAW

#### SALMON CROSTINI

#### BRUSCHETTA

#### CANAPE WITH CHICKEN SALAD

#### MEATBALL MOZZARELLA SKEWER

### COLD SELECTIONS

#### WATERMELON WITH FETA AND MINT

#### CAPRESE SKEWERS

#### SHRIMP COCKTAIL

#### PROSCIUTTO WRAPPED ASPARAGUS

#### TORTELLINI SKEWERS

#### FRUIT SKEWERS

#### HUMMUS CUPS

With roasted red pepper or pesto hummus and pico.

#### VEGETABLES IN CUP WITH SOUTHWEST DIP

#### TACO DIP CUPS

#### LETTUCE WRAP WITH CHICKEN OR PICKLED VEGETABLES

#### SPINACH AND FETA ROLLS

# ENTRÉES

## CHICKEN

*served with bread and garden salad with dressing*

### **GOUDA CHICKEN**

Marinated chicken with smoked gouda fondue accompanies by garlic mashed potatoes and haricot verts.

### **CHICKEN FLORENTINE**

Sautéed chicken breasts with spinach and mushroom cream sauce resting on a bed of Minnesota wild rice.

### **CHAMPAGNE CHICKEN**

Roasted breast of chicken with champagne cream sauce with garden vegetables.

### **CHICKEN MARSALA**

Sautéed chicken, marsala wine sauce with wild mushrooms, chive mashed potatoes, green beans, and scallion butter.

### **CHICKEN PICCATA**

Pan seared chicken with lemon caper sauce, mushroom risotto, and roasted vegetables.

### **CHICKEN POKE BOWL**

Pan seared chicken with basmati, carrots, daikon, sprouts, avocado, cilantro, and coconut Thai sauce.

### **LA CRESCENT CHICKEN**

Airline chicken breast braised in La Crescent white wine, tomatoes, mushrooms, and garlic mashed potatoes.

### **ROASTED CHICKEN**

Pan seared chicken with spinach and vegetable ragout gnocchi and parmesan sauce.

### **CHICKEN SALTIMBOCCA**

Pan seared chicken topped with sage, prosciutto, parmesan cream, spinach, and linguine.

## SEAFOOD

*served with bread and garden salad with dressing*

### **YELLOWFIN TUNA**

Seared and served over basmati rice, topped with pickled cucumber salad and garnished with spicy Chinese mustard.

### **ALASKAN SALMON**

Seared salmon with lemon and basil.

### **PESCE PENNE**

Penne pasta with scallops, shrimp, spinach, tomato, and our four cheese cream sauce.

### **HALIBUT**

Fresh Alaskan halibut, parmesan breaded, served with mashed potatoes, grilled asparagus, and caper butter.

### **SHRIMP**

Jumbo prawns broiled in La Crescent white wine and fresh garlic served with cheesy pimento grits and red pepper corn succotash.

## ENTRÉES

### BEEF

*served with bread and garden salad with dressing*

### PORK

*served with bread and garden salad with dressing*

#### PRIME BEEF TENDERLOIN

Prime beef tenderloin with Marquette compound butter, roasted baby yukon potatoes, and butter poached haricot verts. **6oz 12oz**

#### BEEF TENDERLOIN MEDALLIONS

Caramelized with onion, garlic, and bordelaise sauce. Served with fingerling potatoes and grilled asparagus.

#### PRIME RIB

10oz prime rib with sea salt rubbed baked potato topped with butter and chive sour cream.

#### NEW YORK STRIP STEAK

10oz aged beef with roasted fingerling potatoes and garden vegetables.

#### BEEF BRISKET

Beef brisket with garlic mashed potatoes, loaded baked beans, and creamy coleslaw.

#### OSSO BUCO

Slow roasted pork with celery and rosemary over parmesan and chive risotto.

#### PORK TENDERLOIN MEDALLIONS

Served with roasted yukon potato, garden vegetables, and topped with homemade apple chutney.

#### PORK LOIN

Tangy caramelized pork loin with garlic mashed potatoes and garden vegetables.

#### PORK CHOP

Grilled and roasted, served with smashed potatoes, grilled asparagus, and roasted apple chutney.

## MEAL COMPLIMENTS

*protein includes choice of 2 if not in description; additional compliments available*

### STARCHES

**ROASTED YUKON GOLD POTATOES WITH HERBS**

**GARLIC OR BUTTERMILK MASHED POTATOES**

**MINNESOTA WILD RICE**

**BAKED POTATO**

**ROASTED SWEET POTATOES**

**BASMATI RICE**

### VEGETABLES

**HARICOT VERTS**

**HONEY GLAZED CARROTS**

**ROASTED VEGETABLES** *zucchini, mushroom, onion, peppers, and tomatoes*

**ROASTED ASPARAGUS**

**CORN ON THE COB**

**CALIFORNIA VEGETABLE BLEND** *carrots, broccoli, and cauliflower*

## ENTRÉES

### SIGNATURE PASTA

*served with bread and garden salad  
add salmon or jumbo shrimp*

#### **CHICKEN ALFREDO**

Grilled chicken with homemade alfredo sauce and penne pasta.

#### **SPAGHETTI & MEATBALLS**

Housemade meatballs with our special blend of veal, pork, ground beef, and herbs, served on a bed of spaghetti and tossed with a rich housemade sauce and parmesan cheese.

#### **CAJUN PENNE**

Italian fontanini sausage with onions, peppers, and vodka sauce over penne pasta.

#### **PENNE POMODORO**

Roma tomatoes, basil, garlic olive oil, and balsamic gastrique, served with marinated chicken.

#### **PESTO PENNE**

Roasted red pepper, sun dried tomatoes, and pest cream sauce, served with chicken.

#### **CARBONARA**

Penne pasta with applewood smoked bacon, grape tomatoes, spinach and garlic cream sauce, with grilled chicken.

#### **CHICKEN PARMESAN**

Parmesan crusted chicken over penne pasta with rich tomato sauce and mozzarella cheese.

#### **LASAGNA**

A homemade bolognese sauce of Italian sausage, onions, mushrooms, garlic, and parmesan, with layers of ricotta and mozzarella. Baked to perfection.

#### **VEGETABLE LASAGNA**

Homemade marinara sauce vegetables, garlic and parmesan, with layers of ricotta and mozzarella.

#### **BUTTERNUT SQUASH RAVIOLI**

Butternut squash in a sage cream with vegetable ratatouille.

#### **RED PEPPER PENNE**

Roasted red pepper pesto, basil, sun dried tomatoes, and a creamy parmesan sauce with your choice of protein. **Chicken Shrimp**

#### **RATATOUILLE PENNE**

Zucchini, yellow squash, and lentils in a garlic and tomato roasted red pepper sauce over penne pasta, garnished with shredded parmesan cheese. **Chicken Shrimp**

### BUFFET & CHEF CARVING STATIONS

**CONTACT US FOR FURTHER INFORMATION ON A VARIETY OF BUFFET AND  
CHEF CARVING SERVICES AVAILABLE.**

## ENTRÉES

### DUOS

*served with bread and garden salad with dressing*

### VEGETARIAN

*served with bread and garden salad with dressing*

#### **STEAK & SHRIMP**

6oz sirloin and grilled shrimp with garlic mashed potatoes, haricot verts, and bordelaise sauce.

#### **STEAK & SALMON**

6oz sirloin and seared Alaskan salmon with roasted potatoes and asparagus.

#### **CHICKEN & SHRIMP**

Adobo marinated chicken with chili-lime grilled shrimp and charred chili pico served with black bean and corn salad.

#### **CHICKEN & BEEF SKEWERS**

Marinated chicken and sirloin beef over creamy garlic mashed potatoes and haricot verts.

#### **GRILLED EGGPLANT**

Fresh mozzarella with marinara sauce over parmesan and risotto.

#### **PORTABELLA RATATOUILLE**

Stuffed portabella mushroom with vegetable ragout over risotto.

#### **SWEET BELL PEPPER**

Stuffed with quinoa and mushrooms served on corn and black bean salsa.

#### **CURRY VEGETABLES**

Carrots, peppers, potatoes, chickpeas, and zucchini in a curry sauce over basmati rice.

## MEAL COMPLIMENTS

#### **GARDEN SALAD**

Romaine, tomato, cucumber, carrots, and croutons. Served with choice of dressing. Garden salad is included with entrée selection.

#### **SPINACH SALAD**

Fresh spinach, strawberries, mandarin oranges, and citrus vinaigrette.

#### **WEDGE SALAD**

Iceberg lettuce, bacon, and bleu cheese crumbles, served with ranch.

#### **CAESAR SALAD**

Crisp romaine, croutons, parmesan cheese, and our creamy Caesar dressing.

# SANDWICHES & WRAPS

## WRAPS

*served with chips  
minimum of 10*

### **BALSAMIC CHICKEN WRAP**

Grilled marinated chicken with lettuce, tomato, feta cheese, topped with a balsamic dressing in a garden vegetable tortilla.

### **BBQ CHICKEN WRAP**

Grilled chicken, red onion, tomatoes, lettuce, and cheddar cheese in garden vegetable tortilla.

### **STRAWBERRY CHICKEN WRAP**

Mixed greens, strawberry, candied pecans, feta, and citrus vinaigrette on garlic and herb tortilla.

### **ROASTED RED PEPPER HUMMUS WRAP**

Lettuce, tomato, cucumber, green pepper and onion on a cheddar tortilla.

### **CHICKEN RANCH WRAP**

Sliced grilled chicken, lettuce, tomato, pepper jack cheese, and ranch dressing on a cheddar tortilla.

### **LEMON GARLIC CHICKEN WRAP**

Grilled chicken, lettuce, tomato, pickles and lemon garlic dressing on a garden vegetable tortilla.

### **SOUTHWEST CHICKEN WRAP**

Blackened chicken with black bean, lettuce, tomato and southwest ranch on a jalapeño tortilla.

### **ROSEMARY CHICKEN SALAD WRAP**

Chicken salad with lettuce, tomato on a garlic and herb tortilla.

### **SAVORY TUNA SALAD WRAP**

Chunks of tuna in a creamy dressing with lettuce, tomato on a garlic and herb tortilla.

### **CHICKEN CAESAR WRAP**

Lettuce, tomato, parmesan cheese and caesar dressing on a flour tortilla.

### **FAJITA WRAP**

Choose beef or chicken, onion, peppers, cheddar, lettuce, sour cream and salsa on a jalapeño tortilla.

### **CALIFORNIA CLUB WRAP**

Ham and turkey, bacon, American cheese, lettuce, tomato, onion and basil aioli on a jalapeño tortilla.

### **SWISS CHICKEN**

Grilled chicken on a ciabatta roll with lettuce, tomato and avocado aioli.

### **CHICKEN BACON RANCH**

Grilled chicken on ciabatta bun with lettuce and tomato.

### **CARNITAS PORK**

Shredded pork piled on a kaiser roll served with BBQ sauce and pickles.

### **CHICKEN BUFFALO**

Grilled chicken with our famous buffalo wing sauce on a grilled bun topped with bleu cheese crumbles.

### **CHICKEN ARTICHOKE SANDWICH**

A signature spinach and artichoke spread with marinated chicken on a toasted ciabatta.

## SANDWICHES

*served with chips*



## SANDWICHES & WRAPS

### VEGETARIAN

*served with chips*

### VIP LUNCH

*served with chips  
minimum of 10*

### SOUP

#### **CAPRESE**

Tomato slices with fresh mozzarella and tomato, mixed greens, avocado and basil coulis on a baguette.

#### **VEGETABLE WRAP**

Mushroom, red pepper, onion, spinach, goat cheese, balsamic dressing in a garden vegetable tortilla.

#### **EGGPLANT MELT**

Grilled eggplant and mozzarella with marinara on a ciabatta bun.

#### **VEGGIE MELTS**

Sautéed mushrooms, peppers, onions and melted cheese with spinach and avocado aioli.

#### **PRIME RIB SANDWICH**

Onions and garlic aioli topped with bleu cheese fondue on ciabatta bun.

#### **CHICAGO ITALIAN BEEF**

Italian beef sliced thin and piled high with provolone and giardinera pepper mix.

#### **SWISS TURKEY**

Roasted turkey sliced and topped with Swiss cheese, crispy bacon and honey mustard dressing on ciabatta roll.

#### **ROSEMARY CHICKEN SALAD**

Our homemade chicken salad with sliced apples on an herb ciabatta bun.

#### **ITALIAN TURKEY**

Smoked turkey with canadian bacon, pepperoni, lettuce, tomato and garlic aioli and a drizzle of Italian dressing.

#### **BBQ CHICKEN & BACON**

Tangy BBQ with crispy bacon on a kaiser bun.

#### **MEATBALL SUB SANDWICH**

Hearty meatballs with fresh provolone and marinara.

#### **TOMATO BASIL**

#### **WILD RICE**

#### **CREAMY POTATO & SAUSAGE**

# BUFFET BARS

## TACO BAR

*add an additional meat  
for \$1.25 per person*

## FAJITA BAR

*add an additional meat  
for \$1.25 per person*

## PIZZA BAR

*minimum purchase of 5 pizzas  
includes salad*

## PASTA BAR

*minimum 20 person  
includes breadsticks  
add caesar salad \$3*

### TACO BAR INCLUDES

Choice of 2 - seasoned chicken, ground beef, pulled pork, or vegetarian  
Two soft shells or hard shells per person  
Cheese, lettuce, tomato, salsa, sour cream, rice

### ADD ONS

Guacamole, onion, jalapeños, refried beans

### TACO BAR INCLUDES

Choice chicken, steak, or pork  
Two soft shells per person  
Peppers, onions, cheese, lettuce, tomato, salsa, sour cream, rice

### ADD ONS

Guacamole, jalapeños, refried beans

### OPTION 1 - SINGLE TOPPING

Choose up to three - pepperoni, sausage, or cheese

### OPTION 2 - TWO SPECIALTY PIZZAS & TWO SINGLE TOPPING PIZZAS

The Dino, Farmer's Market, Mutch's Gourmet, Foghorn Leghorn, Margherita, Italian Day Dream

### OPTION 1 - CLASSIC OPTIONS

Choose two - Alfredo sauce and chicken, red meat sauce, roma rosa, sautéed vegetables and red sauce

### OPTION 2 - SIGNATURE OPTIONS

Choose two - Spicy chicken penne, beef stroganoff, chicken parmesan, lasagna, baked cavatappi

## OPTIONAL SIDES

### SALADS

**GARDEN SALAD**

**POTATO SALAD**

**PASTA SALAD**

**COLESLAW**

**MARINATED VEGETABLE PASTA SALAD** 1 gallon minimum

**CALIFORNIA QUINOA** 1 gallon minimum

### SOUPS

**TOMATO BASIL**

**WILD RICE**

**CREAMY POTATO & SAUSAGE**

# JUST FOR FUN

## JUST FOR FUN

*plastic plates, paper napkins, and  
any necessary utensils included*

### **POPCORN AND PARTY MIX**

Serves 20

### **BUFFALO CHICKEN DIP & CHIPS**

Serves 50

### **SPINACH AND ARTICHOKE DIP & CHIPS**

Serves 50

### **TORTILLA CHIPS WITH HOMEMADE SALSA**

Serves 50

### **HOMEMADE POTATO CHIPS WITH FRENCH ONION DIP**

Serves 50

### **14" PIZZA BUFFET**

1 topping pizzas

### **CHILI AND CHEESE QUESADILLA**

### **SLIDERS**

Shredded beef or carnitas pork on a king's hawaiian roll served with BBQ and pickles

### **CHICAGO HOT DOG**

4oz vienna beef hot dogs with the classic toppings, green pickle relish, ketchup, mustard

### **1/2 WRAP SANDWICHES**

### **FINGER SANDWICHES WITH SLICED HAM, TURKEY, AND CHEESE**

Served on king's hawaiian rolls

### **WINGS** *2 dozen minimum per sauce*

Sauces available: Regular, Hot BBQ, Teriyaki, Honey Mustard, Caribbean Jerk, Sweet Thai Chili

### **FRESH BAKED COOKIES**

Chocolate Chip, Salted Toffee, Double Chocolate Chip

### **FRESH BAKED BARS**

Triple Chocolate Brownie, 7 layer bars, raspberry almond

# BRUNCH

## CLASSIC BUFFET

### INCLUDED

SWEET BREADS & PASTRIES  
SCRAMBLED EGGS  
BACON & SAUSAGE  
PANCAKES  
BISCUITS & GRAVY  
FRUIT  
YOGURT & GRANOLA

### ADDITIONS

FRITTATA OR QUICHE  
SHRIMP & GRITS  
SALMON & CHEESE PLATTER  
HOT OR COLD CEREAL SELECTION

## BUTLER OR BUFFET OPTIONS

STRAWBERRY & BASIL CROSTINI  
BRIOCHE BITES Egg, kale, gouda, and tomato  
FRITTATA ON TOAST ROUNDS  
QUICHE TARTLETS  
MINI YOGURT PARFAIT WITH MARINATED BERRIES  
BANANA BREAD PANCAKES WITH BROWNED BUTTER SYRUP  
SAUSAGE & CHEESE BITE STUFFED WITH EGG  
CHIVE & TARRAGON DEVILED EGG  
BACON & EGG QUESADILLAS  
CINNAMON APPLE FRENCH TOAST STICK WITH CARAMEL SYRUP  
BACON & CHEESE POTATO CAKES WITH CHIVE CREME FRESH  
SMOKED SALMON CROSTINI  
PROSCIUTTO WRAPPED ASPARAGUS WITH BALSAMIC GLAZE  
CAJUN EGGS BENEDICT WITH CRAB HOLLANDAISE  
EGG SALAD CROSTINI  
FRENCH TOAST ROLL-UPS  
BUTTERMILK BISCUITS WITH HAM & APPLE  
BLOODY MARY SHRIMP COCKTAIL CUPS  
AMBROSIA OVER WHOLE GRAIN PANCAKES  
STEAK & EGG CROSTINI  
FRIED CHICKEN STRIPS ON WAFFLE CROSTINI

# BRUNCH

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## CHEF STATIONS

*minimum of 25 people*

## BEVERAGES

## PASTRIES

### OMELET STATION

### WAFFLE STATION

### CARVING STATION

Prime rib, ham, pork loin

### GOURMET COFFEE BAR

Served with assorted creams.

### HOT COCOA BAR

Assorted cocoa flavors

### HOT TEA ASSORTMENT

### FRESH ORANGE JUICE

### CHAMPAGNE OR MIMOSA

### BLOODY MARY

### INFUSED WATER

### CINNAMON ROLLS

### CARAMEL ROLLS WITH PECANS

### SCONES

Cranberry orange, cinnamon pecan, lemon

### MUFFINS & BREADS

Strawberry rhubarb, blueberry, chocolate chip, caramel apple, banana nut

### TURNOVERS

Blackberry, peaches & cream, apple walnut

### DANISH

Cinnamon, raspberry, lemon, apple

### COFFEECAKE

### RASPBERRY BARS

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# BAR SERVICES

Absolute Catering is licensed and insured for off-site bar service. We provide a professionally trained staff and complete bar. Services include two liquor packages, variety of keg or bottled beer and wine selection for you to choose from. Bar service can be cash, hosted, or combined to meet your budget preferences.

Signature drinks are available, prior arrangements are necessary.

**Deposit required to hold the date, applied to balance. Deposit is non-refundable.**

**Hosted order due 14 days before event with final count. Balance due three days following event, credit card number on file.**

## PACKAGE 1

### BAR POUR LIQUOR

Vodka, gin, rum, tequila, scotch, brandy, bourbon, and whiskey

### BEER SELECTION

Choose three - Budweiser, Bud Light, Miller Lite, Michelob Golden Draft, Coors Light, Grain Belt

### WINE

House red and house white

## PACKAGE 2

### NAME BRAND LIQUOR

Kettle One, Bacardi, Bacardi Limon, Windsor, Dewar's, Tanqueray Gin, Christian Brothers, Jose Cuervo, Captain Morgan, and Jim Beam

### BEER SELECTION

Budweiser, Bud Light, Miller Lite, Michelob Light, Corona

### WINE

Riesling, Pinot Grigio, Chardonnay, Malbec, Pinot Noir, Cabernet, Marietta Old Vine Red, Creekside White, Creekside Red

## KEGS

### DOMESTIC

### SPECIALTY

## BARTENDER SERVICES

*4-hour minimum; \$25 per hour if minimum sales not met*

1 BARTENDER

1-100 GUESTS

2 BARTENDERS

101-200 GUESTS

3 BARTENDERS

201-400 GUESTS

4 BARTENDERS

401-600 GUESTS

**ABSOLUTE WILL PROVIDE:** Plastic cups, real wine glasses, drink set-ups, keg taps, ice, staff and bar equipment, set up, and tear down. Absolut will require wristbands, check IDs and will provide a "Last Call" at the host or venue's request.

**MN STATE LAWS:** Require food to be served by the vendor supplying liquor at an "off site" venue. To meet this requirement we will provide an appetizer at the event. *Your choice of meat and cheese tray or boneless wings.*

**HOST RESPONSIBLE FOR:** Garbage receptacles and removal, lighting, electricity and access by van load and unload.

# MINI DESSERTS

## BITE-SIZED CHEESECAKES

### **VANILLA BEAN**

Served with seasonal fruit including fresh berries or mandarin oranges on a shortbread crust.

### **TRIPLE CHOCOLATE**

Chocolate shortbread, chocolate cheesecake topped with chocolate whipped cream and chocolate shavings.

### **RED VELVET**

Chocolate crust with red velvet cheesecake, marscarpone topping and raspberry garnish.

### **LEMON**

Lemon cheesecake with marscarpone topping and a berry garnish with a shortbread crust.

### **CARAMEL APPLE**

Green apple cheesecake with caramel apple topping and a caramel drizzle with shortbread crust.

## CHOCOLATE CUPS

### **SALTED CARAMEL**

Semi-sweet chocolate cup, salted caramel whipped cream, candied peanuts, and a chocolate croquant garnish.

### **CHOCOLATE CREAM**

Semi-sweet chocolate cup, bittersweet chocolate whipped cream, with chocolate cigarillo garnish.

### **WHITE CHOCOLATE CREAM**

Semi-sweet chocolate cup, white chocolate whipped cream, with raspberry garnish.

### **WHITE CHOCOLATE PEPPERMINT**

Semi-sweet chocolate cup, white chocolate peppermint whipped cream, white and dark chocolate shavings.

## MINI CAKES

### **CHOCOLATE CREAM**

Devil's food chocolate cake, whipped chocolate cream, chocolate shaving garnish.

### **RED VELVET WITH SWISS MERINGUE BUTTERCREAM**

Red cake flavored with a bit of cocoa, topped with Swiss meringue buttercream and white chocolate shavings or raspberry garnish.

### **WHITE WITH SWISS MERINGUE BUTTERCREAM**

White cake with Swiss meringue buttercream topped with white chocolate shavings.

### **CARROT WITH CREAM CHEESE FROSTING**

Moist spice cake filled with carrots, topped with cream cheese marscarpone frosting, and toasted pecan garnish.

### **FLOURLESS CHOCOLATE WITH GANACHE**

Rich chocolate cake coated in dark chocolate topped with fresh raspberries.

## MINI DESSERTS

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### TARTS

#### **TRIPLE CHOCOLATE CREAM**

Chocolate crust filled with dark chocolate pudding topped with white chocolate whipped cream and chocolate shavings.

#### **VANILLA BEAN WITH FRUIT**

Shortbread crust filled with vanilla bean pastry cream and fresh berries.

#### **LEMON WITH BERRIES**

Shortbread crust filled with lemon curd and topped with fresh berries.

#### **APPLE WITH OAT STREUSEL**

Shortbread crust with fruit filling and oat streusel crust.

#### **SALTED CARAMEL**

Shortbread crust filled with salted caramel garnished with candied peanuts, sea salt, and a bittersweet chocolate drizzle.

### CREAM PUFFS

#### **SALTED CARAMEL**

Cream puff filled with salted caramel whipped cream, topped with melted dark chocolate and a sprinkle of sea salt.

#### **TRIPLE CHOCOLATE**

Chocolate cream puff filled with dark chocolate whipped cream, topped with melted dark chocolate.

### DECORATOR CUPS

#### **TIRAMISU**

Espresso soaked ladyfingers layered with marscarpone mousse, coffee bean, and cocoa garnish.

#### **WHITE CHOCOLATE MOUSSE**

Whipped white chocolate cream with strawberry, raspberry, or blueberry compote with a matching berry and white chocolate shaving garnish.

#### **CITRUS PARFAIT WITH BERRIES**

Lemon curd mixed with whipped cream topped with berries.

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## MINI DESSERTS

### CUPCAKES

*standard size with buttercream  
two dozen minimum order*

### SPECIALTY CUPCAKES

*standard size  
two dozen minimum order*

### GOURMET & FILLED CUPCAKES

*standard size  
two dozen minimum order*

#### **VANILLA**

#### **CHOCOLATE**

#### **MARBLE**

#### **CHOCOLATE CREAM**

Devil's food chocolate cake topped with chocolate cream frosting, coated with chocolate shavings and topped with fresh berries.

#### **RED VELVET**

Red velvet cake, topped with swiss meringue buttercream frosting, coated in white chocolate shavings and topped with fresh berries.

#### **WHITE**

Vanilla cake, topped with Swiss meringue buttercream frosting, coated in white chocolate shavings and topped with fresh berries.

#### **CARROT**

Raisin, carrot, and pecan studded spice cake topped with cream cheese buttercream frosting and topped with pecans and caramel sauce.

#### **TURTLE**

Devil's food chocolate cake, filled with salted caramel cream and topped with chocolate buttercream frosting, caramel drizzle, and toasted pecans.

#### **VANILLA RASPBERRY**

Vanilla cake with raspberry filling, topped with Swiss meringue frosting.

#### **LEMON MERINGUE**

Lemon cake with lemon curd filling, topped with toasted meringue frosting.

#### **CHOCOLATE CREAM**

Devil's food chocolate cake topped with dark chocolate whipped cream frosting and garnished with chocolate shavings.

#### **RED VELVET**

Red velvet cake, topped with swiss meringue buttercream and raspberry garnish.

#### **CARROT**

Raisin, carrot, and pecan studded spice cake, topped with cream cheese marscapone frosting, garnished with toasted pecans.

# CAKE ORDERING

## STANDARD CAKES

*buttercream frosted  
prices vary based on flavors  
and decorating requests*

## SPECIALTY CAKES

*prices vary based on flavors  
and decorating requests*

VANILLA     CHOCOLATE     MARBLE

- 2 LAYER - 6" ROUND Serves up to 8
- 2 LAYER - 9" ROUND Serves up to 16
- 1 LAYER - 1/4 SHEET Serves up to 25
- 1 LAYER - 1/2 SHEET Serves up to 50

**CHOCOLATE CREAM**  
Devil's food chocolate cake topped with chocolate cream frosting, coated with chocolate shavings and topped with fresh berries.

**RED VELVET**  
Red velvet cake, topped with swiss meringue buttercream frosting, coated in white chocolate shavings and topped with fresh berries.

**WHITE**  
Vanilla cake, topped with Swiss meringue buttercream frosting, coated in white chocolate shavings and topped with fresh berries.

**CARROT**  
Raisin, carrot, and pecan studded spice cake coated with cream cheese buttercream frosting and topped with pecans and caramel sauce.

- 2 LAYER - 6" ROUND Serves up to 8-10
- 2 LAYER - 9" ROUND Serves up to 16-20
- 1 LAYER - 1/4 SHEET Serves up to 25
- 1 LAYER - 1/2 SHEET Serves up to 50

## NOTES

NOTES

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**MESSAGE ON CAKE** *ensure spelling and messaging is accurate*

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NAME \_\_\_\_\_ PHONE \_\_\_\_\_ EVENT \_\_\_\_\_

PICKUP DATE \_\_\_\_\_ TIME \_\_\_\_\_ LOCATION \_\_\_\_\_

CUSTOMER APPROVAL SIGNATURE \_\_\_\_\_

# CUPCAKE ORDERING

## STANDARD CUPCAKES

*prices vary based on flavors  
and decorating requests  
minimum order of two dozen per flavor*

VANILLA     CHOCOLATE     MARBLE

## SPECIALTY CAKES

*prices vary based on flavors  
and decorating requests  
minimum order of two dozen per flavor*

CHOCOLATE CREAM     RED VELVET     WHITE     CARROT

## GOURMET & FILLED CUPCAKES

*prices vary based on flavors  
and decorating requests  
minimum order of two dozen per flavor*

TURTLE     VANILLA RASPBERRY     LEMON MERINGUE  
 CHOCOLATE CREAM     RED VELVET     CARROT

## NOTES

NOTES

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SPECIAL DECORATIONS

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NAME \_\_\_\_\_ PHONE \_\_\_\_\_ EVENT \_\_\_\_\_

PICKUP DATE \_\_\_\_\_ TIME \_\_\_\_\_ LOCATION \_\_\_\_\_

CUSTOMER APPROVAL SIGNATURE \_\_\_\_\_

# Absolute

Custom Catering

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