

Holiday Dessert Menu



Place Your Order

info@savourychef.com

604-357-7118

savourychef.com

*savoury*chef

Menu Details

Sweet and festive, all of our holiday desserts are made to order by our skilled pastry team. Simply select one of our holiday favourites or build your own dessert buffet. We'll package and deliver it to your home or event space.

Prices exclude staffing, rentals, beverages, applicable taxes, and service charges.



DIETARY SYMBOLS GUIDE

Gluten Free ^{GF}

Dairy Free ^{DF}

Contains Nuts ^N

Vegetarian ^{VEG}

Vegan ^V

IMPORTANT - Please Note:

Though we always do our best, we are not a nut free kitchen. As such, we cannot guarantee that items won't contain traces of nuts.

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Online: [Click here](#)

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Call: 604-357-7118

The Menu

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HOLIDAY FAVOURITES

Assorted Holiday Cookies

An assortment of holiday cookies served on a tray featuring:

- Sablés Viennois with Hazelnut Chocolate ^N
- Salted Browned Butter Chocolate Chip
- Pistachio Cranberry Biscotti ^N
- Coffee Chocolate Meringue with Pretzel ^{GF}
- Spitzbuben ^N

3.50 Per Cookie (Min Order of 6)

Decorated Gingerbread or Holiday Sugar Cookies

5.25 Per Cookie (Min Order of 6)

Assorted Holiday Dessert Platter

A festive selection of holiday desserts served on a platter featuring:

- Gianduja Mousse Cake ^N
- Pistachio Earl Gray Cake ^{N GF}
- Chestnut & Rum Raisin Cheesecake ^N
- Matcha Strawberry Cake
- Ruby Namekala & Pink Grapefruit Cake
- Lemon Tart
- Salted Chocolate Tart
- Pumpkin Tart ^N
- Orange Caramel & Chocolate Tart
- Eggnog Macaron ^{N GF}
- Pistachio Blackcurrant Macaron ^{N GF}

6.75 Per Person (Min Order of 12 People)



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BUILD YOUR OWN DESSERT BUFFET

Pick your favourite desserts from the menu below to design your perfect dessert buffet.

Gianduja Mousse Cake ^N

Layers of chocolate sponge cake, hazelnut chocolate crunch, rich dark chocolate ganache, and creamy gianduja mousse

\$3.50 Per Piece

Christmas Tree (Pistachio Raspberry Tart) ^N

Flaky vanilla tart shell filled with baked fresh raspberry and pistachio cream topped with pistachio namekala and centre raspberry confit

\$4.75 Per Piece

Ruby Namekala & Pink Grapefruit Cake

Layers of soft crepe sponge soaked with grapefruit syrup, white chocolate crisp, pink grapefruit mousseline cream, and ruby namekala

\$3.50 Per Piece

Eggnog Macaron ^N

Spiced macaron shell filled with creamy eggnog filling

\$3.50 Per Piece

Chestnut & Rum Raisin Cheesecake ^N

Spiced shortbread, rum raisin anglais, chestnut and vanilla cheesecake mousse topped with rum flavour chantilly and candied walnuts

\$3.50 Per Piece

Pistachio Blackcurrant Macaron ^{GF N}

Pistachio sprinkle macaron shell filled with pistachio buttercream and dried currant

\$3.75 Per Piece

White Chocolate Macaron ^{GF N}

Gold dust macaron shell filled with creamy white chocolate ganache and a pinch of maldon sea salt

\$3.50 Per Piece

Truffles

Three decadent truffles: Rum Dark Chocolate, Earl Gray Milk Chocolate, and Kalamansi Coconut

\$6.50 (Includes Three Truffles)

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JEWELRY BOX CAKES

Tiramisu with Blackberry

Layers of lady finger soaked in medium roasted coffee syrup, rich dark chocolate coffee ganache, blackberry coulis, and creamy mascarpone cream mousseline

7.00 Per Box

Gianduja Caramel with Cara Crakine

Layers of chocolate sponge cake soaked in rum syrup, crisp cara crakine, salted whipped carmel, and gianduja ganache montée

7.00 Per Box

SAVOURY CHEF SPECIALTIES

Dessert Buffet Canapés

[Click here](#) for the menu.



It's our pleasure
to serve you.



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