

Dessert Menu



Place Your Order

info@savourychef.com

604-357-7118

savourychef.com

*savoury*chef

Menu Details

No event is complete without dessert. Whether your event is big or small, we offer several ways to create the perfect dessert menu.

Prices exclude staffing, rentals, 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.

To Place Your Order

Online: [Click here](#)

Email: info@savourychef.com

Call: 604-357-7118

Dessert Canapés

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We require a minimum of twelve (12) orders per item.

Blueberry Cheesecake Tart

Blueberry confit in an orange infused cheesecake cream

\$3.75 Per Piece

Earl Grey Macaron ^{GF}

Earl grey macaron with dark chocolate ganache

\$3.25 Per Piece

Mini Opera Cake

Layers of sponge cake, coffee buttercream, and chocolate ganache, topped with a chocolate glaze

\$3.50 Per Piece

Raspberry & Chocolate Cupcake

Moist chocolate and almond cupcake filled with a fresh raspberry with whipped milk chocolate ganache

\$3.75 Per Piece

Salted Caramel & Vanilla Cream Cupcake

Moist caramel cupcake filled with a whipped salted caramel and topped with a light vanilla mascarpone cream

\$3.75 Per Piece

Chocolate Financier

Mini chocolate and almond 'brown butter' cake (financier), with cocoa nibs

\$3.50 Per Person

Lemon Tart

Tangy lemon cream and lemon jelly in a crisp vanilla tart shell, garnished with white chocolate shaving

\$3.75 Per Piece

Mont Blanc

Milk chocolate cremeux and chestnut mousse in a crispy pastry tart shell, a classic French dessert

\$3.75 Per Piece

Raspberry, Chocolate & Lime Verrine

Light chocolate cream with raspberry jelly and lime cream

\$3.25 Per Piece

Salted Chocolate Tart

Rich chocolate custard and cremeux in a crisp chocolate tart shell, with fleur de sel

\$3.75 Per Piece

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Jasmine Chocolate with Raspberry ^{GF}

^{NF}

Flourless chocolate base with jasmine chocolate mousse and raspberry

\$3.50 Per Piece

Rose & Lychee Macaron ^{GF}

Rose shell filled with lychee buttercream

\$3.25 Per Piece

Mascarpone Caramel Cupcake ^{NF}

Caramel vanilla cupcake with caramel filling and mascarpone crème

\$3.75 Per Person

Hazelnut & Pecan Brownie

Moist chocolate brownie and candied hazelnut and pecan

\$4.50 Per Piece

GLUTEN FREE & VEGAN DESSERTS

Piña Colada Macaron ^{GF V}

Vegan macaron filled with pineapple, lime coconut cream

4.25 Per Piece

Raspberry Chocolate Cupcake ^{GF V}

Vegan chocolate cupcake with vegan raspberry, buttercream

4.50 Per Piece

Impossible Chocolate Chip Cookie ^{GF V}

5.00 Per Piece (Min 4)

Coconut & Fresh Berry Pavlova ^{GF V}

Vegan meringue filled with coconut cream and fresh berries

4.00 Per Piece

Raspberry & Lime Meringue Cookie ^{GF V}

4.25 Per Piece (Min 4)

Vegan Oatmeal Cookie ^{GF V}

4.00 Per Piece (Min 4)

It's our pleasure
to serve you.



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