



# DRAGONFLY CATERING & EVENTS



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## Dessert Canapés

Our Canapés service and pricing is based on small portions, if you wish to serve canapés as a meal, we suggest you increase menu item per head.

Please note to adjust menu items to fit a dietary requirement may incur further charges.  
Minimum of 10 per menu item.

Chocolate and Rosewater Mousse Cups (GF) 75ml  
\$2.00 Each

Traditional decadent chocolate mousse with a hint of rosewater served individually

Mini Mango Cheesecakes 150ml  
\$3.20 Each

Katherine grown mangoes in a rich cheesecake topped with mango slices

Mini Pavlova Cups (GF) 150ml  
\$3.00 Each

Goopy traditional pavlova layered with whipped cream, seasonal fruit and finished with passionfruit

Sticky Date Pudding 150ml  
\$3.00 Each

Bite sized sticky date pudding topped with butterscotch sauce and served with a side of whipped cream

Banoffee Mess Cups (GF) 150ml  
\$3.00 Each

Meringue pieces layered with fresh banana, cream and butterscotch sauce

Lemon Curd and Blueberry Trifle 75ml  
\$3.00 Each

for something different at your next dessert canapé event...  
creamy with citrus tang finished with pistachios

Pineapple Carpaccio with Malibu Sorbet (GF)(Vegan)  
150 ml \$3.50 Each

Wafer thing fresh pineapple slices drizzled with cinnamon and cardamom syrup served with a Malibu sorbetto (coconut cream sorbet)

Mango Sorbet (GF)(Vegan) 75ml  
\$2.50 Each

Amazing, Katherine grown mangoes whipped into a refreshingly light and tasty dessert for those hot nights

Macadamia Nut Cheesecake 150 ml  
\$3.50 Each

Macadamia nut cheese cake served with raspberry coulis

Vanilla Panna Cotta (GF) 150ml  
\$3.00 Each

Vanilla panna cotta, an Italian custard like dessert, beautiful and light. Served with a blueberry and vanilla bean jam

Mill Mess 150ml  
\$3.00 Each

Adapted version of a mille – feuille, layers of crème patissiere, puff pastry crumbs, raspberry coulis and crème chantilly.

Vanilla and Dulce de leche ice-cream Terrine  
200ml Slice \$4.00

Dulce de leche is a spreadable caramel, complimented with layers of vanilla ice cream and biscuit base

