



Elwood
Catering

Food Stations

CHURRO BAR

Hot and fresh churros filled with choices of chocolate, caramel, oreo, strawberry

CHEESECAKE BAR

Mini cheesecakes accompanied by a topping bar for guest to choose their fixings, fresh fruits, sauces, turtles, Oreos, and more

CANOLLI BAR

Made-to-order cannolis for guests with choices of chocolate, ricotta, lemon, pistachio, mascarpone

CHOCOLATE FOUNTAIN

Chocolate fountain station, paired with fresh fruits, biscotti, cookies, brownies, pretzels, angel food cake, wafers





Elwood
Catering

Food Displays

SWEETS DISPLAY

Mini sweets selection of fruit skewers, fudge brownies, cookies, cheesecake, chocolate mousse, tiramisu, berry trifle, smores cups, and oreo mud pie to choose from

CUPCAKE DISPLAY

Vanilla, chocolate, red velvet, peanut butter cup, raspberry, lemon

CUSTOM DISPLAY

Custom thematic dessert display with desserts tailored for your event to make for a once in a lifetime experience

DONUT WALL

Donuts with over 12 unique flavours to choose from to make for a memorable and fun experience for your event



DESSERTS



PIES

- Apple crumble
- Banana Cream
- Chocolate Cream
- Key Lime
- Dutch Apple
- Strawberry Rhubarb
- Coconut Cream
- Blueberry
- Pecan

CAKES

- Chocolate extravaganza
- Red velvet
- Boston cream
- German Chocolate
- Nianamo Bar
- Decadent carrot
- Torta della Nona
- French wild berry
- Strawberry shortcake



Elwood
CATERING



CHEESECAKE

- New York Classic
- Cadillac Chocolate
- Skor
- Peanut butter fudge
- Creme Brule
- Turtle
- Bailey's Irish cream
- Salted caramel
- Cherry
- Strawberry champagne

INDIVIDUAL DESSERTS

- Sticky Toffee Pudding
- Salted Caramel Cheesecake
- Blueberry Streusel Cheesecake
- Key Lime Pie
- Fudge Brownie
- Turtle Mousse
- Truffle mousse
- Creme Brulee
- Apple blossom
- Chocolate cake
- Reeses Peanut Butter Dessert
- Lava cake
- Mayan Pyramid cake
- Strawberry Cheesecake



Elwood
CATERING