

DESSERTS



Design your menu from the items below. Prices are GST exclusive.
Chef and wait staff are required onsite at your event to produce and deliver these menu items.
For a full proposal please contact events@urbangourmet.co.nz.

PLATED DESSERTS

Charbroiled Comice pears, fromage blanc mousse, pepper pastry cream, almond crumb dough, peppery wafer cookies, honey olive oil dressing (V, GFO)

Sous vide pineapple, tamarind & chilli syrup, peanut brittle, almond & mint pesto, Bergamont set cream, dehydrated pineapple chips (GF, VGO)

Chocolate textured dome, cocoa crumbs, smoked brownie, chocolate & amaretto mousse, burnt white chocolate, chocolate branches, 30 second cocoa sponge (GFO)

Lemon millefeuille, lemon ganache, lemon gel, pomegranate & beetroot aerated cream, poached clementines, pistachio emulsion (EF, V)

“Revani” yoghurt semolina cake, dry fig fermented milk, Jasmine tea foam, coconut wafer, mulled wine macerated cherries, hibiscus (V, GFO)

PETIT FOURS

Sphere, cosmopolitan (GF, VG)

Sphere, sweet Manhattan cocktail (GF, VG)

Cone, milk choc crème, honeycomb

Cone, raspberry & liquorice mousse, vanilla floss

Profiterole, lemon meringue (V)

Profiterole, coffee, mascarpone, caramelized pecan nut (V)

Profiterole, fig, violet, manuka honey (V)

Profiterole, coconut, avocado (V)

Profiterole, blackberry, lime glaze (V)

Truffle, milk chocolate, hazelnut praline crunch (EF, GF, V)

Truffle, chai tea, dark chocolate (EF, GF, V)

Truffle, white chocolate, pistachio, raspberry (EF, GF, V)

Truffle, key lime (EF, GF, V)

Truffle, burnt butter, caramel, Marlborough flaky salt (EF, GF, V)

Pistachio olive oil cake, apple cloud, cinnamon cream, pea tendrils (GF)

“Galaktoboureko”, Greek filo cannoli, rosewater custard (V)

Apricot & kalamansi tart, apricot almond cream, apricot confit, apricot & kalamansi mousse

Lemon, white chocolate & anise meringue tart (V)

French macarons, assorted flavours (GF)

Ricotta dumplings, strawberry tarragon salsa (V, GFO)

Blackcurrant & kaffir lime nama choco (EF, GF, V)

Earl grey napoleons, chocolate almond biscuit sandwich, earl grey ganache, gold (GFO)

DF = Dairy free EF = Egg free GF = Gluten free VG = Vegan V = Vegetarian

DFO = Dairy free option GFO = Gluten free option VGO = Vegan option VO = Vegetarian option