

Vanderbrooke Bakers and Caterers

65 Main Street, Old Saybrook, CT 06475 Phone: 860-388-9700 Fax: 860-388-1186

To Prospective Clients,

Thank you for inquiring about our catering services. Enclosed are some of our many menu suggestions and an à la carte list of catering options. These selections represent some of our most popular and most frequently requested items and are meant to help you guide you. We enjoy creating unique menus for each client, and try to accommodate special requests, whether it is for a vegetarian or ethnic menu, a grandmother's recipe recreated, or a guest with special dietary needs. We can design a menu for a buffet, served meal or stations.

We have a full staff of chefs, supervisors, servers and bartenders. Our rates are \$45 per hour for site managers/supervisors and \$35 per hour for general staff. All catered affairs are charged a 20% service charge which can include gratuity and incidentals. Any functions on a Holiday will be charged accordingly.

Because we are a full service bakery as well, we can provide your cake and other pastry and dessert items. We can arrange for your entire rental and linen needs. We can also refer florists, music, DJ's, photographers, videographers, nearby hotels, and other services as well.

Liquor must be purchased from a licensed distributor who will deliver all the liquor to the reception on the day of the event, or the Saturday before a Sunday event. We can recommend a few different distributors in the area. They can help you determine amounts needed.

Please take a moment to look over our menus, go over your own ideas and then contact us to set up an appointment.

We look forward to hearing from you.

Yours truly,

Keith Grills

Keith Grills, chef/owner

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Custom Cakes

Layer cake with butter cream or fruit preserve filling

8"	10-12 servings	\$21.95
10"	15-18 servings	\$33.95
¼ sheet	20-25 servings	\$40.00
12" or ½ sheet	40-50 servings	\$65.00
14"	55-60 servings	\$70.00
Full sheet	85-100 servings	\$125.00

Butter cream cake with mousse filling or fresh fruit

8"	10-12 servings	\$23.95
10"	15-18 servings	\$39.00
¼ sheet	20-25 servings	\$45.00
12" or ½ sheet	40-50 servings	\$69.00
14"	55-60 servings	\$75.00
Full sheet	85-100 servings	\$135.00

Carrot cake with cream cheese icing

Layer cake with mousse and fresh fruit

Ganache Cakes

8"	10-12 servings	\$24.95
10"	15-18 servings	\$42.00
¼ sheet	20-25 servings	\$48.00
12" or ½ sheet	40-50 servings	\$74.00
14"	55-60 servings	\$86.00
Full sheet	85-100 servings	\$155.00

Choice of cake:

Vanilla	Chocolate	Almond
Hazelnut	Spice	White chocolate

Choice of filling:

Lemon mousse	Raspberry mousse	Chocolate mousse
Strawberry mousse	Peach mousse	Pastry cream
White chocolate mousse	Hazelnut mousse	Cherry mousse
Fresh fruit (seasonal)		

Choice of icing:

Vanilla butter cream	Lemon butter cream	Chocolate butter cream
Mocha butter cream	Cream cheese	Whipped cream
Chocolate ganache		

Please specify preferred colors for flowers or writing. Additional design charges may apply.

Custom cakes should be ordered one week in advance to guarantee availability.

Most of our cakes should be refrigerated, but served at room temp. Allow ½-1 hour.

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Breads:

Country French baguette or round loaf	\$3.25
No fat, no cholesterol, white French bread	
Flanders baguette or oval loaf	\$3.25
No fat or cholesterol, Belgian white bread with steel-cut oats and rye chops (crunchier than French).	
Five-grain bread oval loaf	\$3.95
Wheat, rye, steel-cut oats, cornmeal and millet	
Soft crust, crunchy grains, a little honey and canola oil	
Squaw bread oval loaf	\$3.95
Cornmeal, molasses and caramelized sugar	
Slightly sweet with a crunchy crust and no dairy	
Sourdough round loaf	\$3.95
No fat or cholesterol, made with our own starter and a little fresh yeast.	
A tangier flavor than peasant sourdough, also available with caraway seeds	
Kalamata olive oval loaf	\$3.95
Pain levain base with chopped Kalamata olives	
Honey whole wheat or whole wheat - oval loaf	\$3.95
Non-dairy, low fat, softer and lighter whole wheat, great for sandwich bread	
Jewish rye oval loaf	\$3.95
40% rye with caraway and molasses, non-dairy, low fat	
Walnut rosemary round loaf	\$3.75
Pain levain base with chopped walnuts and fresh rosemary	
Dill rye or rye oval loaf	\$3.95
30% rye with dill	
Cheese breads round loaf	\$4.25
Cheddar onion	Gorgonzola roasted red pepper
Cheddar corn	Cheddar olive
Garlic parmesan	Artichoke parmesan
Cheddar bacon	Cheddar veggie
Cheddar chive	Mexican (jalapeños, cheddar and corn)
Onion parmesan	Tomato Swiss or cheddar
Assorted Dinner Rolls – 1dz.	\$5.25 or \$.50 ea.
Assorted Sandwich Rolls – 1dz.	\$10.95 or \$.95 ea.
Portuguese sweet bread Rectangle loaf	\$5.95
Buttery and sweet - great for French toast.	
Challah bread	\$5.95
Soft, rich, braided Jewish-style bread	
Large ceremonial double braid -2' long	
Focaccia	\$15/half sheet
Flat bread with olive oil topped with caramelized onions & rosemary	
or tomatoes & parmesan	
Stuffed breads - (10-12 people)	\$16.95
Spinach with roasted peppers & cheeses, pepperoni or sausage with peppers & onions	
Quick breads	\$6.00lg. \$3.95sm.
Cranberry-orange-walnut, lemon poppy, apple cinnamon, pumpkin, blueberry, banana, or zucchini	

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Hors D'oeuvres and Appetizer Menu: Minimum order of 2 dozen per item.

Individual cold or room temperature Hors d'oeuvres

Seafood skewers: grilled shrimp & Sautéed Sea scallops	\$35.00/dz.
Jumbo Caribbean barbecued shrimp with Creole sauce	\$25.00/dz.
Smoked salmon roulade: rolled in a saffron crêpe with herb cheese	\$16.80/dz.
Vegetarian California rolls: sushi rice, avocado, cucumber and scallion	\$15.80/dz.
Tortilla cups filled with scallop ceviche	\$15.00/dz.
Seared tuna with soy-mustard and wasabi	\$16.00/dz.
Brie and granny smith apples wrapped in Prosciutto de Parma	\$12.20/dz.
Gorgonzola-pistachio grapes	\$9.20/dz.
Assorted canapés and crostini	\$12.00/dz.
Chicken satay: skewered Thai marinated chicken with a warm peanut sauce	\$15.80/dz.
Jalapeno-cheddar puffs: palmier-shaped cheese puffs	\$9.20/dz.
Wild mushroom palmiers with Romano cheese	\$9.20/dz.

Individual hot Hors d'oeuvres (*these items are not fully cooked.)

Coconut shrimp with mango chili sauce	\$25.00/dz.
Mini Maryland-style crab cakes with chili-lime aioli	\$16.00/dz.
Sea scallops wrapped in pancetta or smoked Bacon	\$16.00/dz.*
Garlicky baby lamb chops with Dijon and rosemary	\$18.00/8 pcs*
Garlicky baby veal chops with Dijon and rosemary	\$20.00/8 pcs*
Mini Beef Wellingtons with herb cheese in puff pastry	\$15.00/dz*
Black and white sesame chicken tenders with sweet and sour apricot sauce	\$15.00/dz.
Pecan chicken tenders with maple-mustard	\$15.00/dz.
Spanikopita triangles: phyllo dough with spinach, feta and herbs	\$14.80/dz.
Stuffed mushrooms: w/ sausage & fennel or wild mushrooms, leeks & goat cheese	\$12.20/dz.
Sweet potato fritters with apple chutney or Zucchini-corn fritters-with basil aioli (seasonal)	\$12.00/dz.
Goat cheese tomato tartlets on a cornmeal crust	\$12.00/dz.
Wild Mushroom Bruschetta w/ leeks or Bruschetta w/ tomato, fresh mozzarella & basil	\$12.00/dz.
Glazed Asian meat balls	\$12.20/dz.

Platters for 20-30 people (for carry-out and catering) *these items are not fully cooked.

Goat cheese torte: layered with eggplant, pesto & sun-dried tomatoes, w/ Melba toasts	\$38.00
Baked brie en crôte: stuffed w/ dried fruits, served warm w/ French bread	\$45. lg. \$25./sm.*
Seafood platter: smoked scallops, trout & lemon-pepper mackerel, smoked tuna and dill-mustard	\$75.00
Creole crab mousse: mild Island spices in a fluffy mousse with garlic croutons	\$45.00
Salmon-dill mousse: fresh salmon mousse with cucumber and rye toasts	\$45.00
Crudités: assorted fresh vegetables with a basil aioli dip in a loaf of bread	\$40.00
Curried hummus with fresh vegetables and pappadums	\$40.00
Fresh fruit platter: slices of seasonal melon and pineapple, seedless grapes, and berries	\$65.00
Italian antipasto: Stuffed cherry peppers, Sopressata, Genoa salami, fresh mozzarella in basilade, roasted peppers, marinated mushrooms, artichoke hearts and olives	\$75.00
Smoked Salmon or poached salmon platter with herb cheese, Melba toasts and garnished with diced vegetables	\$75.00

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Breads, Dips and Sauces:

Spinach bread (10-12 people) - stuffed with roasted peppers and cheese	\$16.95
Sausage or pepperoni stuffed bread- with onions, peppers and cheese	\$16.95
Breakfast bread stuffed with scrambled eggs, cheese and roasted vegetables	\$16.95
Pizza: plain cheese	\$13.50
Breakfast Pizza	\$15.00
Pizza: assorted toppings	(minimum order)
Focaccia - with roasted garlic oil, rosemary and herbs	\$5.50 sm. \$15-1/2 sheet
Assorted dinner rolls	\$5.25/dz.
Assorted bread sticks	\$9.20/dz.
Basil aioli	\$12/qt.
Curried hummus	\$6/pt.
Sun-dried tomato tapenade	\$12/qt.
Creole sauce	\$12/qt.
Caesar salad dressing	\$12/qt.
Balsamic vinaigrette	\$12/qt.

Stations: (Priced accordingly)

Raw bar: oysters and littlenecks on the half-shell and chilled poached shrimp with assorted sauces
Chilled and smoked seafood: sea scallops, trout, mackerel, house-cured gravlox, marinated mussels, served with red onions, capers, rye toasts and dill-mustard
Pasta station: made to order, select from two pastas and two sauces, with a variety of toppings.
Southwestern station: seafood ceviche, guacamole, tomato-corn salsa, black bean dip & chips
Imported cheeses display with seasonal fresh fruit and crackers
Mashed Potato: delicious Yukon gold with assorted toppings
Crepe or Omelet Station: create your own unique style with abundant fillings

Soups: (Priced accordingly)

Chilled gazpacho
Chilled vichyssoise
Chilled peach purée
Tomato-leek
Butternut squash purée
Wild mushroom, leek and barley
Vegetarian chili
Chicken escarole & white bean
Black bean, sausage and pumpkin
Shrimp bisque
New England clam chowder
Provençal fish soup
Beef chili con carne
Rhode Island clam chowder
Creole shrimp & corn chowder

Many others available

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First courses:

Stuffed Portobello mushroom with spinach and sun-dried tomatoes	\$5.25
Vegetable napoleon with goat cheese and pesto	\$4.95
Selection of assorted ravioli with various sauces	(price varies by type)
Fresh tuna niçoise salad with potatoes, green beans, capers, and olives	\$5.95

Leafy salads (side servings unless noted):

Classic Caesar Salad	\$2.00
Classic Caesar Salad (lunch serving)	\$4.95
Classic Caesar Salad with Grilled Chicken	\$6.95
Mesclun greens w/ gorgonzola, walnuts, croutons & balsamic vinaigrette	\$2.00
Tri-color salad with parmesan, fennel seeds and oregano-vinaigrette	\$2.25
Spinach salad with oranges, red onion and bacon in a sherry-shallot vinaigrette	\$2.00
Summer tomatoes and fresh mozzarella with Bermuda onion and basil	\$2.00
Grilled Provençal chicken salad over mesclun greens	\$5.95

Main courses:

MEATS:

Beef tenderloin with a bleu cheese-herb crust and Madeira sauce	\$12.50 each
Pepper-crust beef tenderloin with horseradish sauce (serves 12-15)	\$165.00
Dijon rack of lamb with a rosemary crust and Merlot sauce	\$18.00 per rack
Rosemary-juniper crusted pork loin stuffed leeks with a natural gravy (serves 10-12)	\$60.00
Sherry-sage marinated pork tenderloin with seasonal fruit chutney (serves 2-3)	\$15.00
Apricot-glazed spiral-cut ham, with whole-grain mustard (serves 16-18)	\$75.00

POULTRY:

Orange-cured crisp duck breast over a mushroom ragout	\$9.50 each
Roast chicken breast with tomatoes, new potatoes, lemon and Kalamata olives	\$5.95 each
Chicken niçoise- a boneless breast sautéed with olives, tomatoes and capers	\$5.95 each
Chicken breast stuffed w/herbed goat cheese, artichoke hearts & red bell pepper sauce	\$5.95 each
Chicken breast stuffed w/ apples, gorgonzola, walnuts & sage & a Calvados sauce	\$5.95 each
Primavera stuffed chicken breast: prosciutto, mushrooms, leeks, & sherry gravy	\$5.95 each
Rosemary-honey baked chicken breast- on the bone with roasted garlic and soy	\$5.95 each
Boneless barbecued chicken breast- grilled with our own tangy barbecue sauce	\$5.95 each
Olive-thyme marinated, grilled chicken breast (boneless)	\$5.95 each
Turkey breast roulade: boned, stuffed w/ sun-dried tomatoes, Asiago & sage roasted	\$75.00 (12-15)

SEAFOOD:

Ginger-cured grilled salmon with lemon-saffron sauce or citrus-balsamic vinaigrette	\$5.75 each
Ginger-cured grilled salmon with lemon-saffron sauce or citrus-balsamic vinaigrette	\$45/fillet
Chilled whole poached salmon fillet w/ chive-caper sauce, garnished w/cucumbers	\$60.00 (8-10)
Vegetable-stuffed baked salmon with lemon-saffron aioli on the side	\$60.00 (8-10)
Grilled sea bass with a tomato-artichoke heart salsa	(mkt. price)
Szechwan seared tuna with soy-mustard dipping sauce	(mkt. price)
Greek shrimp kebobs with lemon (w/4 shrimp)	\$10.00 each
Maryland-style crab cakes with rémoulade sauce (6-8 oz)	\$4.95 each
New England clam bake with lobster, steamers, mussels, corn and potatoes	(mkt. price)

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One Dish Entrées:

Quiche: Deep-dish 9" crust (Lorraine, Florentine, 3 cheese, Vegetable or create your own)	\$15.95 (8-10)
Moussaka: ground beef w/Greek seasonings, currants & almonds, layered w/eggplant	\$45.00 (9-12)
Polenta and ratatouille casserole: layered polenta and ratatouille with parmesan & mozzarella	\$35.00 (9-12)
Sherried turkey and wild rice with mushrooms in a velouté sauce	\$35.00 (9-12)
Shepherd's pie: beef, chicken or turkey topped w/ garlic mashed potatoes	\$40.00 (6-8) \$10 (2)
Individual pot pies: chicken, turkey or beef	\$6.45 each
Enchiladas: chicken or beef and bean	\$6.25 each
Falafel with cucumber salad and tahini sauce in a pita	\$4.25 each
Chicken-asparagus crêpes with an herb béchamel sauce	\$6.50 each

Lasagna:

Roast vegetable lasagna: marinara with ricotta, eggplant, zucchini & roasted peppers	\$45.00 (9-12)
Sausage lasagna: garlic-fennel sausage with marinara, ricotta and mozzarella	\$45.00 (9-12)
Chicken tarragon lasagna: white sauce with chicken breast, broccoli and ricotta	\$50.00 (9-12)
Portobello mushroom lasagna: port wine-mushroom sauce with goat cheese and rosemary	\$50.00 (9-12)
Seafood lasagna: shrimp, scallops, mussels and crab in a pink sauce with spinach and ricotta	\$55.00 (9-12)

Serving amounts are in parentheses - Items priced by the pound yield 4 servings approx.

Side dishes

Wild mushroom-spinach striped ravioli over a fresh tomato-basil sauce	\$8.00/lb.
Farfalle with roasted vegetables and goat cheese	\$8.00/lb.
Scalloped russet and sweet potatoes in a horseradish cream sauce	\$35.00 (12-15)
Gruyère potato gratin layered with leeks	\$35.00 (12-15)
Roasted fingerling potatoes with garlic with rosemary	\$8.50/lb.
Roasted garlic mashed Bliss potatoes	\$5.50/lb.
Three-grain pilaf with almonds and shiitakes (wheat berries, Texmati and wild rice)	\$6.50/lb.
Cranberry-orange wild rice pilaf, with scallions	\$7.50/lb.
Roasted seasonal vegetables with garlic oil and rosemary	\$8.00/lb.
Roasted baby vegetables	(mkt. price)
Herbed green beans with roasted shallots	\$8.95/lb.
Herbed haricots verts	(mkt. price)
Roasted asparagus and wild mushrooms with chives	(mkt. price)
Maple-pecan autumn vegetables	\$8.95/lb.
Sautéed broccoli rabe with slivered garlic and roasted red peppers	\$10.00/lb.
Grilled zucchini and summer squash with chive oil	\$8.95/lb.

Main dish salads

Mariner's seafood salad: shrimp, scallops, mussels, clams & calamari w/oregano vinaigrette	\$20.00/lb.
Lemon-dill calamari with white beans	\$10.00/lb.
Dijon chicken salad with grapes and walnuts	\$8.50/lb.
Mediterranean chicken salad with green beans in a lemon-caper vinaigrette	\$10.00/lb.
Curry chicken salad with raisins in a low-fat yogurt dressing	\$10.00/lb.
Lemon-tarragon chicken salad with grapes (or blueberries in season)	\$10.00/lb.
Southwestern chicken or turkey salad with a poblano pesto dressing	\$10.00/lb.
Lemon-basil chicken salad with tomatoes and roasted peppers	\$10.00/lb.

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Side dish salads

Greek pasta salad: feta, olives and pepperoncini in an oregano vinaigrette	\$8.00/lb.
Bowtie pesto pasta salad: julienne vegetables and pine nuts with pesto	\$8.00/lb.
Caprèsè pasta salad: penne w/ fresh mozzarella, tomatoes & red onion w/basil vinaigrette	\$8.00/lb.
Tuscan angel hair pasta: roasted garlic, artichoke hearts, sun-dried tomatoes & capers	\$8.00/lb.
Herb-garden tortiglioni: curly elbows and veggies in a low-fat creamy herb dressing	\$8.00/lb.
Cold sesame noodles: with julienne veggies and broccoli	\$8.00/lb.
Minty tabouli with cucumbers, tomatoes, mint and parsley	\$7.50/lb.
Feta-wheat berry salad with sun-dried tomatoes, olives and pine nuts	\$7.50/lb.
Turkish bulghar wheat pilaf with apricots, walnuts and dill	\$7.50/lb.
Barley-feta salad with pears (or mango) and walnuts	\$8.00/lb.
Fresh cherry mozzarella with red and yellow grape tomatoes in tapenade dressing	\$9.00/lb.
Scandinavian new potatoes with red onions, sour cream and dill	\$6.95/lb.
New potatoes with bacon and scallions in a sour cream dressing	\$6.95/lb.
Dilled new potatoes and green beans in a lemon vinaigrette	\$6.95/lb.
Rosemary potato salad w/ cucumbers, cherry tomatoes & feta w/rosemary vinaigrette	\$6.95/lb.
Honey-mustard sweet potatoes and scallions	\$6.95/lb.
Grilled Mediterranean vegetables: eggplant, fennel, zucchini, roasted peppers & mushrooms	\$8.95/lb.
Caponata: marinated eggplant and vegetables with sun-dried tomatoes and pine nuts	\$8.95/lb.
Mediterranean green beans- olives, tomatoes, capers and lemon vinaigrette	\$8.00/lb.
Classic creamy coleslaw with poppy seeds	\$5.95/lb.
Spicy gingered Asian slaw	\$5.95/lb.
Mardi gras slaw: colorful medley of cabbage & veggies w/a spicy Cajun mayonnaise	\$5.95/lb.
Black beans, corn and cilantro with a lime vinaigrette	\$6.95/lb.

BREAKFAST SELECTIONS All breakfasts are served with coffee & tea service (Buffet Style)

Continental Breakfast:

\$7.95 each

Chilled fruit Juices (Choice of two)

Assorted Pastries, Muffins, croissants and preserves & butter

The Shoreline

\$9.95 each

Chilled fruit Juices (Choice of two)

Seasonal Sliced and whole fresh fruit

Scrambled Eggs

Cinnamon French toast

Ham, Sausage or Bacon

Hash Brown Potatoes

Danish, Raisin Bread and preserves & butter

The Western Breakfast

\$8.95 each

Chilled fruit Juices (Choice of two)

Scrambled Eggs w/ Sliced Ham, Onions and Peppers

Hash Brown Potatoes

Home Made Biscuits

Assorted Pastries, Muffins and preserves & butter

Steak and Eggs

\$11.95 each

Chilled fruit Juices (Choice of two)

Grilled NY Sirloin Strip

Fluffy Scrambled Eggs

Hash Brown Potatoes

Raisin Bread and preserves & butter

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Cakes, Tortes and Tarts

Chocolate mousse bombe:			\$23.95
Dome of chocolate mousse atop a thin layer of chocolate cake, glazed with ganache			
Oreo cookie mudslide:			\$23.95
Crushed Oreos mixed in chocolate mousse; on an Oreo cookie crust			
Lemon Mousse:			\$24.95
Vanilla cake layered with lemon mousse, iced with vanilla butter cream			
White chocolate-strawberry:			\$24.95
White chocolate cake layered with strawberry mousse, iced with vanilla butter cream			
Raspberry Mousse:	8" serves 12-14	10" serves 15-18	\$23.95 / \$39.00
Vanilla cake layered with raspberry mousse, iced with vanilla butter cream			
Chocolate truffle:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Dense chocolate-almond cake with white chocolate-hazelnut mousse and chocolate ganache			
Tiramisu:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Sponge cake soaked with kahlua & layered with mascarpone cheese, chocolate & lady fingers.			
Triple chocolate:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Chocolate cake with chocolate mousse and chocolate ganache			
Black & White Torte:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Chocolate cake layered with white chocolate mousse, covered with ganache			
Carrot:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Three layer cake with pineapple, walnuts, coconut and carrots, cream cheese icing			
Hazelnut mocha:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Vanilla cake layered with white chocolate hazelnut mousse, iced with mocha butter cream			
Chocolate Cherry:	8" serves 12-14	10" serves 15-18	\$24.95 / \$42.00
Chocolate cake layered with cherry mousse and covered with chocolate ganache.			
Sin cake:	8" serves 10-12	10" serves 15-18	\$19.00 / \$27.00
Flourless chocolate cake with a thin layer of raspberry preserves and chocolate ganache			
Key lime mousse torte:	8" serves 12-14	10" serves 15-18	\$23.95 / \$39.00
Graham cracker crust topped with key lime mousse			
New York Style Cheesecake:	8" serves 12-14	10" serves 15-18	\$23.95 / \$39.00
Assorted flavors and crusts			
Fresh fruit tarts:	8" serves 8-10	10" serves 10-12	\$24.95 / \$28.95
(Seasonal only) tart shell filled with vanilla pastry cream, topped with fresh fruit and apricot glaze			
Frangipane tarts:	8" serves 8-10	10" serves 10-12	\$24.95 / \$28.95
Tart shell with almond filling topped with seasonal fruit and apricot glaze			
Fresh fruit Galette:	8" serves 8-10		\$14.95 / \$6.25 each
Rustic tart with a buttery crust folded over a mound of fresh fruit filling			
Fresh fruit pies:	8" serves 8-10		\$14.95 / \$6.25 each
Seasonal fruit with a double crust, lattice crust or streusel topping			
Aztec Cake:	8" serves 8-10	10" serves 10-12	\$27.95 / \$39.95
Decadent 5 layer chocolate cake with cinnamon mousse, chocolate ganache, chocolate mousse and almonds			

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Mini Desserts: (one dozen minimum per item - 3 days notice)

Tarts	\$1.50 each	
Fresh fruit with vanilla pastry cream (seasonal)		
Mousse fillings: lemon, raspberry, chocolate, strawberry, white chocolate, mocha		
Caramel nut tarts		
Lemon curd tarts		
Key lime tarts		
Fruit with a crumb topping		
Chocolate ganache tarts		
Frangipane with seasonal fruit		
Petits fours	\$2.00 each	
Almond-Raspberry		
White Chocolate-Lemon		
Chocolate		
Éclairs	\$1.25 each	
Filled with chocolate or vanilla pastry cream, dipped in chocolate		
Mini cheesecakes	\$.75 each	
Mini bars	\$1.00 each	
Frangipane, chipper bars, apple-date, linzer, blueberry-crumble, lemon, brownies with or without nuts, pecan diamonds		
Cream puffs	\$.95 each	
Filled with vanilla pastry cream, mousse or whipped cream		
Chocolate truffles	\$1.25 each	
Assorted flavors		
Mini chocolate mousse bombs	\$2.25 each	
Drop Cookies	\$8.00/lb.	
Sugar Cookies	\$16.00/lb.	
Fancy Cookies such as:	\$16.00/lb.	
Rugelach	Macaroons dipped in chocolate	Pignoli macaroon
Mexican wedding	Thumbprints	Cinnamon crescents
Gingerbread	Linzer	Cranberry-pistachio biscotti
Almond macaroons	Chocolate-hazelnut biscotti	Chocolate crackle

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Wedding Cakes:

Our most popular cakes:

\$4.00 per person

- Vanilla cake with lemon mousse
- Chocolate cake with chocolate mousse
- Vanilla cake with raspberry mousse
- Orange poppy seed cake with white chocolate mousse
- White chocolate cake with strawberry mousse

*All the cakes listed above are iced with an Italian vanilla butter cream.

Specialty cakes:

\$4.95 per person

- Carrot cake with cream cheese filling
- Hazelnut cake with white or dark chocolate mousse
- White chocolate cake with fresh strawberries
- Almond cake with raspberry preserves and chocolate ganache

Premium cakes:

\$5.95 per person

- Tiramisu cake soaked with Kahlua, filled with mascarpone cheese

Let us create a cake to your specifications: (priced accordingly)

Cake choices

- | | | | |
|-------------------|-----------------|----------|--------|
| Chocolate | Vanilla | Hazelnut | Almond |
| Orange poppy seed | White Chocolate | Carrot | Spice |

Filling choices

- | | | | |
|------------------------|-------------------|------------------|----------------------|
| Chocolate mousse | Lemon mousse | Raspberry mousse | Strawberry mousse |
| White chocolate mousse | Cherry mousse | Peach mousse | Fruit preserve |
| Fresh fruit | Chocolate ganache | Mascarpone | Vanilla pastry cream |

Icing choices

- | | | | |
|-------------------|--------------|---------------------------------|--------------------|
| Vanilla | Chocolate | Lemon | Mocha butter cream |
| Chocolate ganache | Cream cheese | Rolled fondant (\$4.50 minimum) | |

Basic icing designs (Extra charge for special designs or specialty garnishes)

- Triple dot/Swiss dot Embroidery Butter cream flowers
- Basket weave Lattice Chocolate curls, bows, etc.
- Lily of the Valley Non-traditional shapes Gum paste flowers, shells, bows
- Smooth sides Pillars and stands Marzipan
- Traditional swag
- Edible flowers
- Fresh berries

A non-refundable deposit is required to book the date. We must have the final guest count one week prior to the wedding. The balance must be paid by check or cash, prior to delivery of the cake.

One eight inch cake: FREE for your anniversary when order a wedding cake from us.

Vanderbrooke Bakers and Caterers

65 Main Street, Old Saybrook, CT 06475 Phone: 860-388-9700 Fax: 860-388-1186

Individual Dessert Menu

(3 days notice please)

Chocolate mousse bombes	\$4.25
Cheese cake	\$3.50
Flavored cheese cakes	\$3.95
Mousse towers	\$3.25
Fresh fruit tarts (seasonal)	\$4.95
Bread pudding	\$2.75
Napoleons	plain \$3.50 with berries \$4.50
Cupcakes	\$1.50 decorated \$2.00
Mousse cups	\$4.25
Baklava	\$2.00
Cream Puffs	\$2.95
Éclairs	\$3.50
Crème brulee	\$2.50
Cannoli	\$1.75
Sin cake	\$4.25
Strudel	\$3.25
Whoopie Pies	\$2.50
All assorted bars and brownies	\$2.00
Sliced Cake	\$3.25
Fruit pies	\$6.25

The prices do not include 6% sales tax, delivery charge, service charge or rentals.

Please feel free to utilize one of these menus or create your own.