

Wedding Dessert Bar

Desserts are the fairy tales of the kitchen, a happily-ever-after to supper.

Terri Guillemets

At Fresh Dish we take our desserts seriously. So seriously that we have our own baking philosophy.

Baking Philosophy:

*Fresh Dish believes that quality, freshness and taste is just as important as the appearance of your desserts.

*We use the highest quality of ALL-natural ingredients, baked from scratch and completely hand-designed.

*All of our cakes and desserts are made with real ingredients - real butter, Madagascar bourbon vanilla, lemon zest, fresh squeezed juices, fresh seasonal fruits, nuts, Dutch-process cocoa, top shelf liqueurs and more. We do NOT believe in using artificial ingredients or using only extracts to flavour cakes. We DO NOT use shortening, imitation extracts or pre-made processed ingredients typically found in buttercream.

*We make “dessert-style” wedding and special occasion cakes with European influenced buttercream. Fresh Dish considers our cakes dessert-style because of the following:

1. All of our cakes are multi-layered cakes with top quality ingredients. Each of our cake tiers are made up of 4 layers of cake with 3 layers of buttercream filling and additional fillings upon request.
2. Our serving sizes are much larger than typical wedding cake serving sizes due to pan size, which means a taller cake with larger portions.
3. No matter how large or complex the cake, we completely avoid the use of low-quality, preservative-filled and pre-made ingredients. All of our desserts, including multiple tiered wedding cakes, are made from scratch, FRESH-TO-ORDER.



Individual Dessert Pricing

There is a 4 dozen minimum order on all dessert orders.

Desserts must be ordered in increments of 4 dozen with 1 flavour per 2 dozen.

*Prices vary due to selected flavour and seasonal availability

Cupcakes:

Standard \$3 each, Deluxe \$3.50 each

Mini Cupcakes:

\$2 each, Deluxe \$2.50 each

French Macarons:

\$2.50 - \$3 each

Dessert Shooters:

\$3-\$4.50 each

Fruit Tarts:

Mini Tartlets \$2.50 each / 4" Tarts \$4 each

Petit Fours

\$2 each

Mousse Tarts:

Mini Tartlets \$3 - \$4 each / 4" Tarts \$5 - \$6 each

Meringues

\$1.00 each

Cookies:

\$1 each mini - \$3.00 each large

Eclairs & Creampuffs:

\$1.50 - \$3 each

French Macarons:

Our macarons are absolutely to die for! These crisp, crunchy and chewy little almond delights come in a huge variety of flavours and colours and can be filled with fresh buttercream, jams, ganache and more.

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Raspberry

Strawberry

Passion Fruit

Lemon Curd

Ginger Pear

Vanilla Bean

Chocolate

Espresso

Bailey's Irish Cream

Coconut

Pistachio

Nutella

Spice

Salted Caramel

Rosewater & Cardamom

Orange Blossom

Lavender & Honey

Earl Grey & Honey

Matcha Green Tea

Chai Tea

Peppermint

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Dessert Shooters:

*Options served in glass/ceramic containers are only available for events catered by Fresh Dish.
Disposable plasticware available for dessert shooters.

Panna Cotta Dessert Shooters:

Vanilla

Orange

Pomegranate

Passion Fruit

Mango

Raspberry

Mousse Dessert Shooters:

Chocolate

Chocolate Espresso

Salted Caramel

Chocolate Salted Caramel

Vanilla

White Chocolate

Raspberry

Strawberry

Orange Blossom

Lavender-Honey

Rose Petal-White Chocolate

Pistachio-Cardamom

Lemon Meringue

Tiramisu

Strawberry Shortcake

Raspberry or Strawberry

Cheesecake

Fig-Walnut-Goat Cheese

Lemon-Honey Mascarpone

Apple-Toffee-Goat Cheese

(and more upon request)

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Fruit Tarts:

Our fruit tarts (2" tartlets & 4" tarts) are made with our homemade pastry shells filled with a delicious Vanilla Bean Custard and topped with an assortment of fresh fruits coated with an apricot glaze.

Mousse Tarts:

Our mousse tarts (2" tartlets & 4" tarts) are made with our homemade pastry, chocolate or graham cracker shells filled with chosen mousse and topped with garnish.

Flavours:

Chocolate
Chocolate Espresso
Vanilla

White Chocolate
Raspberry
Strawberry

Cookies:

Our cookies are made with ALL butter and ALL-natural ingredients, baked from scratch

Chocolate Chip
Spice Molasses
Oatmeal Raisin
Sugar

White Chocolate Chip Macadamia
Nut
(and more upon request)

If you are looking for something we don't have listed, please feel free to ask!