



CATERING & FAMILY MEAL SPECIFICATIONS 11.11.2024

DESSERTS

Item	Recipe Portions	Recipe Procedure	Container(s) Utensils	Recipe Picture
Classic Cheesecake (Sara Lee)	HALF - 8 Slices FULL - 16 Slices	Arrange the cheesecake slices (evenly spaced) in a circle around the edge of the tray. Add garnish according to "Classic Cheesecake" line visual.	HALF - 12" black plastic catering tray with clear dome lid FULL - 16" black plastic catering tray with clear dome	
Turtle Cheesecake (Sara Lee)	HALF - 8 Slices FULL - 16 Slices	Arrange the cheesecake slices (evenly spaced) in a circle around the edge of the tray. Add garnish according to "Turtle Cheesecake" line visual.	HALF - 12" black plastic catering tray with clear dome lid FULL - 16" black plastic catering tray with clear dome	
Brownie Tray	HALF - 4 Brownies (sliced in half to yield 8 pieces) FULL - 8 Brownies (sliced in half to yield 16 pieces)	Arrange the brownie slices (evenly spaced) in a circle around the edge of the tray. Garnish with 10 lines of Chocolate Sauce and 10 lines of Caramel Sauce, then sprinkle 1 cup of Pecans evenly over the brownie slices.	HALF - 12" black plastic catering tray with clear dome lid FULL - 16" black plastic catering tray with clear dome	
Bread Pudding	HALF - 4 Slices (sliced in half to yield 8 pieces) FULL - 8 Slices (sliced in half to yield 16 pieces)	Re-heat the Bread Pudding slices in the microwave, then arrange the slices (evenly spaced) in a circle around the edge of the tray. Ladle 24 vz of room temperature Bread Pudding Sauce into a quart container with a lid.	HALF - 12" black plastic catering tray with clear dome lid FULL - 16" black plastic catering tray with clear dome Quart container with a lid	

CATERING DESSERT NOTES

Whole desserts are not sold in the manufacturer's package.

The Brownie is sold without ice cream.

The Bread Pudding is always re-heated, unless requested otherwise.