



# DESSERT MENU



**SEASONALLY FOCUSED**  
**LOCALLY + SUSTAINABLY DRIVEN**  
**CRAFTED WITH PASSION**

# PETITE DESSERTS

Create the most spectacular sweet table

## BLONDIE

chocolate ganache, praline crunch

## PASSIONFRUIT CREAM PUFF

passionfruit pastry cream,  
choux pastry, craquelin

## S'MORES

graham cracker, dark chocolate,  
brown sugar marshmallow

## RASPBERRY DONUT

brioche, sprinkles, raspberry glaze

## CANNOLI

lemon mascarpone, fresh berries

## RASPBERRY CHEESECAKE

dark chocolate crust, chocolate crunch

## BIRTHDAY CAKE SANDWICH COOKIE

confetti cookies,  
strawberry buttercream

## QUINOA CHOCOLATE RASPBERRY SANDWICH COOKIE

quinoa coconut cookie, chocolate  
raspberry ganache

## SHOT OF PANNA COTTA

strawberry rhubarb gelée,  
vanilla panna cotta,  
Chantilly cream

## MOCHI CAKE

mango glaze, black sesame

## STRAWBERRY PAVLOVA

strawberry curd, fresh  
strawberry,  
vanilla Chantilly cream

## SHOT OF CHOCOLATE MOUSSE

Chantilly cream,  
salted caramel popcorn

## BROWNIE

Callebaut chocolate ganache,  
toasted coconut

\*\*All items in this section are nut free & vegetarian  
The following guide indicates dietary restrictions:

VEGAN 

GLUTEN FREE 

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# PLATED DESSERTS

## LEMON BERRY PAVLOVA gf

lemon curd, seasonal berries,  
Chantilly cream

## MISO BUTTERSCOTCH BROWNIE gf

dark chocolate brownie, cherry,  
crunch

## CHOCOLATE DULCE TART

dulce de leche,  
dark chocolate ganache,  
flaky sea salt, crème fraiche

## DARK CHOCOLATE GATEAU

rich chocolate cake,  
dark chocolate ganache,  
passionfruit gel, berries

## CHOCOLATE CHIA MOUSSE vg gf

raspberry gel, chocolate crunch

## CHOCOLATE CARAMEL BUDINO gf

caramelized popcorn,  
Maldon salt

## PASSIONFRUIT ORANGE GUAVA

**BOMBE**  
guava gelée,  
coconut white chocolate streuse

## RASPBERRY LYCHEE TART

rosewater custard,  
roasted lychees, raspberry gel

\*Custom wedding cakes available on request

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Redefining the luxury catering experience in Vancouver.

At the heart of our company lies an abiding passion for premiere, cutting-edge cuisine and service excellence above all. Our team of event and culinary professionals create exceptional experiences with warmth and sophistication; standards on par with the finest dining establishments. The benchmark of approachable luxury catering has become synonymous with Edge.

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