



# CHOCO BEAN

Sweet Catering

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## MENU 2026

### Morning / Afternoon Tea or Coffee Break

*Individually Baked and Decorated Items*

#### **Mini Cakes**

- Banana
- Carrot & Pecan
- Mango & Coconut
- Banana & Coconut
- Banana & Oat
- Banana & Raspberry
- Baked Cheesecakes
- Orange & Almond
- Date & Walnut
- Lumber Jack
- Linzer
- Orange Poppy Seeds
- Chocolate/Hazelnut
- Apple Tart Tatin
- Butterscotch Apple
- Peach Passionfruit
- Chocolate Mud
- Chocolate Cherry
- Chocolate Apricot
- Spicy Chestnut
- Passionfruit/macaroon Cake

## ***Friends***

- Rhubarb
- Blueberry
- Raspberry
- Peach & Passion fruit
- Hazelnut
- Chocolate Chip & Macadamia
- Cherry
- Pineapple
- Apple/Raspberry

## ***Mini Tarts***

- Baked Berry
- Crème Brûlée Tart
- Lemon Myrtle Tart
- Passion fruit Curd Tart
- Coconut & Almond Macaroon Tart
- Peach & Passion fruit & Almond Cream Tart
- Rhubarb
- Cherry Tart
- Rhubarb/Apple Tart
- Mandarin Tart
- Coconut Pineapple
- Mango Coconut
- Mini Pear
- Chocolate & Macadamia Tart
- Chocolate & Pecan
- Chocolate Salted Caramel Tart
- Nut Tart

## ***Crumbles***

- Apple & Rhubarb
- Apple & Blueberry
- Cherry
- Pear & Blackberry
- Peach & Apple
- Apricot & Apple

## **Other Things for Coffee & Tea**

Dark or White Chocolate Éclairs

Dark or White Chocolate Profiteroles

Baileys or slated caramel Profiteroles

Cannoli (Chocolate/hazelnut/Vanilla)

## ***Lamingtons***

- Plain choc dipped
- Mango
- Raspberry
- Layered with jam & cream
- Layered with raspberry cream
- Layered with mango cream

## ***Loaf Cakes and Logs***

- Banana
- Date & Walnut
- Carrot & Pecan
- Hummingbird
- Mango & Coconut
- Pineapple & Coconut
  - Lumberjack
  - Spicy Chocolate & Hazelnut
  - Honey Almond

## ***Roulades***

- Strawberry
- Blueberry
- Caramel
- Peach & Passionfruit
- Chocolate
- Vanilla Bean Custard

## **Mini Dessert Slices & Tarts (3-3.5cm)**

## **Midi Dessert Slices & Tarts (3.5-3.8cm)**

(Ideal for morning tea/afternoon tea/coffee/dessert buffets)  
Cut in different shapes & come in assortments as available

- Velvet Cake (Red/Pink/Mix)
- Chocolate Mud Cake
- Chocolate Coffee Slice
- Chocolate Hazelnut Slice
- Chocolate Pistachio Slice
- Caramel Slice
- Pineapple Upside Down
- Pear Upside Down
- Rhubarb Almond Cake
- Orange Almond Cake
- Orange Poppyseed Cake
- Berry Frangipani Cake
- Baked Pistachio Raspberry Slice
- Banana Cake
- Peach & Passionfruit Frangipani Cake
- Carrot Cake
- Coconut Macaroon
- French Apple
- Pear Almond
- Peach Almond
- Linzer
- Pineapple Cheesecake
- Blueberry Cheesecake
- Raspberry Cheesecake
- Passionfruit Cheesecake
- Strawberry Lemon Cheesecake
- Lemon Lavender Cheesecake
- Lemon Lime Cheesecake
- Baked Cheesecake
- Dolce Latte Mousse
- Dark & White Chocolate Mousse
- Dark Chocolate Rum Mousse
- Triple Chocolate Mousse
- Watermelon, Rosewater & Vanilla Mousse
- Mango & Lemon Mousse
- Matcha Mandarin
- White Chocolate Espresso Mousse
- Tiramisu
- Matcha Mousse
- Cherry Mousse
- Caramel Mousse
- Guava Mousse
- Raspberry Mousse

### **Tarts**

- Lemon/Passionfruit/ Curds
- Mojito
- Baked Berries/Fruits
- Chocolate / Nutella

## INDIVIDUAL TART DESSERTS

- Pear Mascarpone Honey & Berry Tart
- Pear or Apple Tarte Tatin
- Baked Baby Pear & Hazelnut Frangipane Tart
- French Apple Tart
- Rhubarb & Apple Crumble
- Blueberry & Apple Crumble
- Lemon Myrtle Tart
- Passionfruit Curd Tart
- Lemon Meringue Tart
- Passionfruit Meringue Tart
- Fresh Fruit Tart
- Cinnamon & Butterscotch Apple Tart
- Vanilla Bean Crème Brûlée Tart
- Vanilla & Blueberry Crème Brûlée Tart
- Vanilla & Raspberry Crème Brûlée Tart
- Passionfruit Crème Brûlée Tart
- Chestnut Espresso Crème Brûlée Tart
- Chocolate & Vanilla Brûlée Tart
- Milk Chocolate Brûlée Tart
- Baked Passionfruit/Lemon Tart
- White Chocolate Strawberry Tart
- Baked Wildberry Tart
- Rhubarb Curd Tart
- Chocolate Tart
- Salted Caramel Chocolate Tart
- Chocolate Indulgence Tart
- Pear Mascarpone
- Raspberry Mousse Tart
- Mango Mousse Tart
- Kalamansi Mousse Tart

## SOFT COLD CHEESECAKE DESSERTS / INDIVIDUALLY MOULDED

Dome    Ind.  
Shape    Moulded

- Strawberry & Lemon
- Strawberry & Mango
- Honey & Lemon
- Raspberry & Vanilla
- Lemon Myrtle
- Mango & Lemon
- Mango & Raspberry
- Passionfruit & Mango
- Sweet Chili & Orange
- Pyramid of two flavors cheese
- Blueberry Oreo
- All above flavours with a soft creamy centre

## BAKED CHEESE DESSERTS

100-125g    150-175g

- Vanilla & Sultana
- Cherry
- Apricot
- White Chocolate & Raspberry
- Raspberry & Malibu
- Ricotta & Lemon
- Ricotta & Blueberry

# **SOFT MOUSSE TEXTURED INDIVIDUAL DESSERTS**

## Caribbean coco

Coconut and lime cream with coco biscuits. Exotic fruit compote with coco icing

## Ruby

Raspberry and lychee Bavarian cream with pistachio biscuits  
vanilla cremeaux

## Velvet

Creamy lemon and raspberry chiboust with almond streusel. Red velvet genoise and raspberry liquor glaze

## Orange

Orange and almond cake with rhubarb bavarois, orange icing and vanilla mousseline

## Pure Passionfruit Dessert

Passionfruit Curd, Raspberry Jelly & Vanilla Cremeaux with Pistachio biscuit

## Caramelo Mascarpone

Mascarpone cheese with caramelized pears & walnuts and caramel glaze flavoured with Grappa

### Strawberry & Honey Mascarpone Dessert

Fresh & crispy strawberries in a honey Mascarpone mousse set on a choc brownie or soft pistachio joconde base

### White Chocolate & Passionfruit Crunch

White choc. Mousse with passionfruit crystals, vanilla cremeau & raspberry glaze set on crunchy choc feuilletine decorated with choc wind

### Strawberry & Mango Yoghurt Dessert

Strawberry mousse set on a Madeleine cake base topped with a mango & yoghurt dome, decorated with foam sponge

### Spicy Apricot & Pear Pleasure

Pear jelly topped with apricot & pink pepper parfait, served with a poached baby pear and white choc & pear Cream Chantilly

### Mandarin & Sechuan Pepper Chocolate Delight

Lavender sable, Java milk choc mousse, Yuzu cream with crisp pearls topped with a dark choc disc

### Pina Colada Dessert

Coconut mousse set on a pineapple sable base, compressed pineapple with star anise and rum, pineapple jelly & coconut pearls or coconut foam cake

Crunchy chocolate & nut base, white chocolate & orange mousse with a soft Yuzu & mango caramel, freeze-dried mango crisps and orange or caramel glaze

## Other Mousses

- Apricot Vanilla Pistachio
- Mango Lemon & Mint
- Lemon, Honey & Ginger
- Strawberry Vanilla
- Pineapple Coconut
- Hazelnut & Lime Praline
- Mojito
- Dolce Latte
- Baileys Cream
- Mango & Strawberry Dome with Mango Glaze
- French Vanilla & Raspberry Charlottes
- Affogato Dessert
- Green Tea & White Choc. Lime Delice

## CHOCOLATE ITEMS

### Signature

Rum Flavoured dark chocolate mousse with passion cremeaux, crunchy hazelnut dacquoise with rich chocolate brownies with chocolate mirror icing

### Chocolate & Macadamia Dome

Semi-sweet dark chocolate marquee with salted macadamia, coco nibs and sweet cherry jelly

## Chocolate & Cappuccino Cup

Semi-sweet chocolate mousse layered with vanilla & coffee cream, finished with Italian Meringue inside a dark chocolate coffee cup

- Salted Caramel Choc Tart
- Chocomi Su
- Dark Choc Terrine Sweet Chili & Orange
- Milk Choc Marquis & Cardamom Cream
- Milk Choc Cadeau  
(milk choc mousse, raspberry jelly, sponge, choc sprayed)
- White Choc and Wattle Seeds Dessert
- White Choc & Espresso Terrine
- White Choc & Raspberry Delight
- White Choc Cadeau  
(white choc mousse, dark Brûlée centre, white choc sprayed)
- Dark Choc & Rum Dome Sprayed with Belgian Chocolate
- Vanilla Bean Crème Brûlée centered in Dark Mousse Dome
- Salted Caramel Chocolate Mousse Dome
- Chocolate Whiskey Domes

## **OTHER DESSERTS**

- Individual Fresh Fruit Pavlova
- Passionfruit & Mango Parfait
- Coffee & Walnut Parfait
- Black Forest Iced Souffle
- Lemon Myrtle & Native Fruit Spice Cream
- Banana & Passionfruit Souffle
- Twin Choc. Mousse Crepes
- White Choc Mousse & Berry Compote Crepes
- Roulade Variations (Caramel, Chocolate Hazelnut, Strawberry, Blueberry, Vanilla Bean Custard, Coffee & Walnut, Peach & Passionfruit, Mascarpone)

**➤ ANY FLAVOUR COMBINATION OF PANACOTTAS AS PER YOUR CHOICE**

## **Tasting Platters**

- There are various number of tasting platters available in Duo s and Trio s.
- We can design according to your needs.

e.g. 1. Chocolate Trio  
2. Summer Trio  
3. Sun Set Trio

4. Orange Tasting Plate
  5. Mango Tasting Plate
  6. Citrus Tasting Plate
  7. Fruits & Nut Tasting Plate
  8. Tea & Coffee Tasting Plate
- And much more....

## **HOT/WARM ITEMS**

- Chocolate Fondant
- Pear Walnut Strudel
- Cherry Ricotta Strudel
- Apple Strudel
- Blue Berry & Apple Streusel
- Butter Scotch Apple Ring
- Sticky Date Pudding
- Sticky Fig Pudding
- Sticky Banana & Walnut Pudding
- Date & Pecan Pudding
- Choc. Hazelnut Pudding
- Choc. Pudding
- Seasonal berry and Warm Custard Brioche

## SLICED DESSERTS MENU

Comes in variable fancy shapes per portion.

40 portions in a box (a slab)

(Ideal for banquet desserts/plated desserts/café's)

You can decorate according to your inspiration.

- Velvet Cake (Red/Pink/Mix)
- Chocolate Mud Cake
- Chocolate Coffee Slice
- Chocolate Hazelnut Slice
- Chocolate Pistachio Slice
- Caramel Slice
- Pineapple Upside Down
- Pear Upside Down
- Rhubarb Almond Cake
- Orange Almond Cake
- Orange Poppyseed Cake
- Berry Frangipani Cake
- Baked Pistachio Raspberry Slice
- Banana Cake
- Peach & Passionfruit Frangipani Cake
- Carrot Cake
- Coconut Macaroon
- French Apple
- Pear Almond
- Peach Almond
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- Raspberry Cheesecake
- Passionfruit Cheesecake
- Strawberry Lemon Cheesecake
- Lemon Lavender Cheesecake
- Lemon Lime Cheesecake
- Baked Cheesecake
- Dolce Latte Mousse
- Dark & White Chocolate Mousse
- Dark Chocolate Rum Mousse
- Mango & Lemon Mousse
- Watermelon, Rosewater & Vanilla Mousse
- Matcha Mousse
- Matcha Mandarin
- White Chocolate Espresso Mousse
- Raspberry Mousse
- Cherry Mousse
- Caramel Mousse
- Guava Mousse
- Linzer

- We can cut into the size according to your measurement & requirements.

## INDIVIDUALLY DECORATED SLICED DESSERTS

- Velvet Cake (Red/Pink/Mix)
- Chocolate Mud Cake
- Chocolate Coffee Slice
- Chocolate Hazelnut Slice
- Chocolate Pistachio Slice
- Caramel Slice
- Pineapple Upside Down
- Pear Upside Down
- Rhubarb Almond Cake
- Orange Almond Cake
- Orange Poppyseed Cake
- Berry Frangipani Cake
- Baked Pistachio Raspberry Slice
- Banana Cake
- Peach & Passionfruit Frangipani Cake
- Carrot Cake
- Coconut Macaroon
- French Apple
- Pear & Walnut Slice
- Peach Almond
- Linzer
- Nutella & Choc
- Choc Indulgence
- Green Tea Opera
- Opera
- Chocky Road
- Pineapple Cheesecake
- Blueberry Cheesecake
- Raspberry Cheesecake
- Passionfruit Cheesecake
- Strawberry Lemon Cheesecake
- Lemon Lavender Cheesecake
- Lemon Lime Cheesecake
- Baked Cheesecake
- Blueberry Oreo Cheesecake
- Dolce Latte Mousse
- Dark & White Chocolate Mousse
- Dark Chocolate Rum Mousse
- Watermelon, Rosewater & Vanilla Mousse
- White Chocolate Espresso Mousse
- Triple Choc Mousse
- Mango & Lemon Mousse
- Matcha Mandarin
- Matcha Mousse
- Raspberry Mousse
- Caramel Mousse
- Cherry Mousse
- Guava Mousse
- Tiramisu
- Chocomisu
- Oscar Choc Hazelnut G/F
- Choc & Cherry Mousse G/F
- Milk Choc & Dolce Latte G/F

# FRENCH PASTRIES

## Classic French Pastries

Especially made mini dessert slices, tarts and cups, ideal for buffets and cocktails.

Includes: Pannacottas, Bavarois, Mousses, Curds, Meringues, Layered Cakes, Crunchies, etc

## Elegant French Pastries

Hand moulded individual items and individually decorated.

## VIP French Pastries

Individually moulded pastries, tarts, mousses, cuts & slices which are individually decorated.

**These menu suggestions and prices are just a guideline indication. For special selected items, minimum orders & other information, please check with Team Chocobean**

**All prices quoted are before GST and subject to change**