

Rockman’s Catering

**Homemade Caramels...6.50/12 pieces**

**Soft & chewy fresh caramels, individually wrapped.**

***The recipe was given to me by Chef Mark Winkler***

**Cream Cheese Fudge...9.00/12 pieces**

**Fresh, made from scratch; creamy, chocolaty Fudge.**

***A Rockman family holiday tradition***

**Rice “Krisp”mas Trees...14.00/6 pieces**

**Festive, decorated Christmas “tree” dessert;**

**Made with Rice Krispy treats & Reese’s Peanut Butter cups**

**Chocolate “Pine Cones”...12.00/6 pieces**

**A fun and tasty treat—looks like a pine cone!**

**Nutella & peanut butter filling; studded with chocolate crisps**

**Peppermint Meringues...6.00xx/12 pieces**

**Light & airy Meringue “stars” with crushed candy cane filling**

**Holiday Truffles...12.00/12 pieces**

**Classic rum-flavored chocolate truffles; rolled in cinnamon-sugar**

**Caramelized Bacon...20.00/24 pieces**

**Not exactly dessert—but, hey it’s Bacon!**

**Maple syrup, brown sugar, pecan & a touch of cayenne**

**Yule Log (Bûche De Noël)...36.00**

**The ultimate Holiday dessert; chocolate cake roll with a**

**Cocoa-whipped cream filling & topped with chocolate Ganache**



**Holiday Treats**

**\* Holiday Treats available from 11/20/20 through 1/31/21.**

**\* Order on website: www.rockmanscatering.com or by phone: (715) 341-2552.**

**\* Please give at least 3 days’ notice for your order. Payment due when placing order.**

**\* Delivery available – $5.00 in Stevens Point/Plover; $15.00 for surrounding communities.**

**\* Prices do not include 15% service charge and 5.5% sales tax.**