



Saladella

CATERING

desserts

Cultivating healthy community since 1988

Our mission is to bring you healthy, hand-crafted Mediterranean-inspired food tied to the warm, welcoming spirit of hospitality and togetherness.

Saladela!
CATERING

 919.489.5776 ext. 2

 Catering@saladela.com

Saladela.com

Desserts

Dessert Bars

Choice of dessert bars by the dozen.

Min. 1 dozen.

Lemon Bars

Walnut Fudge Brownies

Cream Cheese Brownies

Salted Caramel Fudge (vg) +7

Blondies (gf) +7

Pecan Pie Bars

48 dz

Cheesecake Bites

Min. 2 dozen.

New York Style

Caramel Turtle

Chocolate

38 dz

Petite Desserts

Choice of petite desserts.

Min. 2 dozen.

Lemon

Chocolate Mocha

Cheesecake Brownies

Salted Caramel Fudge (vg)

24 dz

Petite Tarts

Min. 2 dozen.

Fruit

Key Lime

French Silk

30 dz

Baklava Board

Assortment of walnut and pistachio baklava.

24 pieces total.

54

Mini Dessert Platter

Assortment of cheesecake brownies, chocolate fudge brownies, lemon bars, pecan pie bars, & cookies.

32 pieces total. serves up to 25.

56

Assorted Cookies

Min. 2 dozen.

Chocolate Chip

Oatmeal Raisin

Cranberry White Chocolate

Snickerdoodle

19 dz

French Macaron

Assortment of mocha, chocolate, raspberry, pistachio, vanilla, & lemon (gf)

30 dz

Mini Cupcake

Choice of mini cupcakes.

Min. 2 dozen.

Strawberry buttercream

Chocolate

Vanilla

Vegan mini cupcake (vg)

Gluten-free mini cupcake (gf)

30 dz



Celebration Cake

Freshed baked favorites from Mad Hatter's Cafe & Bakeshop.

10" cake serves up to 16.

Death by Chocolate

Strawberry Buttercream

Tiramisu

59

59

59

v – vegetarian

vg – vegan

gf – gluten free

all desserts include place settings

Terms & Conditions

Ordering Terms

Orders must be placed 48 hours in advance. We understand that sometimes life can put you in a pinch. If you need catering on short notice, please give us a call at (919) 489-5776 to see if we can accommodate your needs. If we can, we will!

Orders for Monday must be placed by 5pm the previous Friday.

All purchases are subject to a service charge, sales tax, and delivery fee.

Payment Options

We accept payments via Visa, Mastercard, Discover, & American Express.

Check and cash payments must be received at least 24 hours prior to event date.

Invoices are issued by email, and payment is due by 5pm the day before the event date.

Cancellation Terms

For all orders less than \$500, we will accept cancellation up to 48 hours prior to the delivery date requested for a full refund.

Orders greater than \$500 require a minimum of 72 hours notice for full refund.

Events with staffing or equipment rentals require at least 5 working days' notice for cancellation.

Delivery Terms

Please note that your order will arrive within a 30-minute window surrounding the delivery time selected.

Deliveries require a \$100 order minimum.

Additional Services

All catering arrives in eco-friendly disposable boxes and platters. Reusable dishes and platters can be rented for an additional charge.

Tables, place settings, serving dishes, and other equipment are available upon request for an additional fee.

Rented equipment will be collected the next business day. Any breakages or losses of rented equipment will incur an additional replacement charge.

Please contact us to discuss our options to provide serving staff.

Safety

We do our best to avoid cross contamination in the kitchen, including nuts and gluten allergens. However, we do not operate in a nut-free or gluten-free facility.

We are not responsible for food safety practices that occur after the delivery has been made.