

DESSERT MENU

PETITE DESSERTS FOR THE BUFFET

Mini Cheese Cakes

Petite Éclairs

Classic Opera Cake

Hazelnut Croquant

Chocolate Croquant

Wild Berry Charlotte

Passion Fruit-Berry Duo Mousse Cake

Rustic Apple Galette

Mini Tiramisu

Crème Anglaise Filled Chocolate Pyramid

Baby Bundt Cakes – Banana Caramel, Chocolate, Lemon,

Assorted Petite Fours Pkg 1 - Raspberry-White Chocolate
Brulee Bar, Toffee-Almond Crunch Bar, Turtle Brownie Bar,
Luscious Lemon Bar

Assorted Petite Fours Pkg 2- Espresso-Brownie Bar,
Strawberry-Skye Bar, Pecan-Chocolate Bar, Dulce de Leche
Cheese Cake Bar

Grand Cru Petite Four Assortments – Crème Brulee
Tartlettes, Chocolate Barquette, Apple Tart Tatin, Grand
Marnier Salambo, Opera Cake Diamond, Berry Dacquoise

BARS AND BROWNIES

Strawberry Cheesecake Bar

Belgian Chocolate Brownies

Turtle Brownies

Espresso Brownies

Peanut Butter Brownie

Caramel Apple Bars

Toasted Pecan Chocolate Bars

ICE CREAM SUNDAE BAR

Assorted Ice Creams with all the traditional toppings and sauces

CHOCOLATE FOUNTAIN SERVICE

A Trio of Chocolate Fountains. Dark, Milk and
White Chocolates with Items for Dipping.
Cookies, Pretzels, Fruits, Twinkies, etc...

CAKES AND HOMEMADE PIES

Tiramisu

Classic New York Cheese Cake

Snickers Cheese Cake

Strawberry Swirl Cheese Cake

Four Layer Carrot Cake

Classic Five Layer Chocolate Fudge Cake

Hazelnut-Cappuccino Torte

Key Lime Pie

Lemoncello Tart

Chocolate Raspberry Pie

Toffee Crunch Pie

Irish Cream Pie

Pumpkin-Cranberry Pie

Strawberry-Amaretto Pie

Tiramisu-Kalua Torte

Black Forest Cherry Torte

Banana Chocolate Cake

Chocolate Chambord Torte

CUSTOM WEDDING CAKES

Custom Wedding or Themed Cakes

WARM DESSERTS

Hot Cobbler (Blueberry, Apple Cinnamon,
Cherry or Peach)
Fresh Apple Pies
Cherry Pies