

DESSERT SELECTIONS

Chocolate Raspberry Torte

Two layers of moist Chocolate Cake filled with Raspberry jam, Fresh Raspberries, and a Raspberry Chocolate Ganache, then covered with Chocolate Glaze and Fresh Raspberries

Toffee Caramel Flan

Baked Custard with blended rich caramel

Latte Torte Cake

Two layers of moist Chocolate Cake and two layers of a light Vanilla cake, filled with Apricot Jam and Mocha Buttercream, then enrobed with a Kahlua Chocolate Glaze

Red Velvet Cake

Homemade Red Velvet Cake layers with Cream Cheese Icing and colorful Cake Crumbs on the sides

Raspberry Truffle Torte

Three layers of moist Chocolate Cake filled with Raspberry Ganache, then covered with a Chocolate Glaze and garnished with Raspberry Truffles

Apple Spice Cake

Two Apple Spice Sponge Cakes with a layer of homemade Cream Cheese Icing, dusted with Powdered Sugar

Chocolate Mousse Torte

Three layers of moist Chocolate Cake, filled and iced with Chocolate Mousse, and topped with Chocolate Shavings

Lemon Curd Charlotte

Served in mini-martini glass
Lemon Curd, Lemon Chiffon and Lady Fingers

Dutch Apple Pie

Our Flaky Pie Crust filled with Homemade Apple Pie Filing with hints of Lemon and Cinnamon and topped with Cinnamon Streusel

Cherry Pie

A double-crust Pie filled with Homemade Cherry filling

Mixed Berry Shortcake

Homemade Scones topped with sweet Fresh Fruit Compote and garnished with Cinnamon Whipped Cream
(Seasonal)

Chocolate Trifle

Layers of Rich Chocolate Brownie Chunks with Mixed Berries, topped with Vanilla Crème Fraiche

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Lemon Torte

Light Vanilla Cake filled with homemade Lemon Curd with Lemon Butter Cream

Raspberry Trifle

Layers of smooth Custard, sweet Raspberry Jam and soft Cakes garnished with fresh Berries and Mint

Flourless Bete Noir

Dense, dark chocolate flourless cake with a hint of Kahlua

Carrot Cake

Dense Carrot Cake filled and iced with Buttercream Icing

New York Cheesecake

An Old-fashioned New York-style Cheesecake made with the finest ingredients, enhanced with a delicious Buttery Cracker Crust

Classic Cheesecake

In a variety of flavors, to include:

Cappuccino Hazelnut, Chocolate Swirl, Grand Marnier, Raspberry Swirl,
Banana Split and Chocolate Lover's Fantasy

Crème Brûlée

Break the topping of crunchy Caramelized Sugar to enjoy the silky Custard

Trio of Desserts

Chocolate Ganache, Fresh Fruit Tart and White Chocolate Mousse Cup (Served Luncheons or Dinners)

Chocolate Pot De Crème

This baked pudding amplifies the depth of the chocolate flavor infused with Kahlua coffee liqueur

Sacher Torte

A rich Hazelnut cake filled with Apricots covered with chocolate ganache

Chocolate Caramel Torte

Chocolate cake layered with caramel mousse and topped with caramel and chocolate shavings