

# DELICIOUS DESSERTS



# Gourmet Cakes & Pies 10-people minimum

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## LIGHT & FRUITY

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### STRAWBERRY TART

amaretto almond sweet dough and fresh strawberries with amaretto cream

€2.80 per person

### EXOTICA

mango and passion fruit Bavarian with coconut sponge cake and a fresh fruit garnish

€3.20 per person

### CARROT CAKE

an old-fashioned carrot cake with traditional cream cheese icing

€2.80 per person

### BERRY FUSION

moist vanilla spongecake with wild berry mousse, white chocolate parfait and raspberry glaze

€3.30 per person

### LEMON LAYER CAKE

lemon cake layered with fresh lemon mousse and whole raspberries with a light lemon frosting and caramelized Italian meringue

€2.80 per person

### STRAWBERRY SHORTCAKE

yellow genoise cake filled with pastry cream and strawberries covered with whipped cream and decorated with fresh strawberries and biscotti crumbs

€2.80 per person

### TRADITIONAL APPLE TATIN

Golden Delicious apples slowly cooked in caramel and butter, layered in orange breton shortbread and topped with cinnamon whipped cream and almond brittle

€2.80 per person

### PEAR AND ALMOND TART

buttery sweet dough, almond and dried cranberry cream with poached pears in a fresh rosemary syrup

€3.20 per person

### FRESH BAKED PIES

your choice of:

- apple
- cherry
- pecan
- pumpkin
- coconut-crust Key lime
- lemon meringue
- peach (seasonal)

€2.00 per person

### CUSTOM-MADE SHEET CAKES

€3.00 per person

## RICH & CHOCOLATEY

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### CHOCOLATE RASPBERRY MARQUISE

dense Belgian chocolate cake layered with rich chocolate mousse and fresh raspberries wrapped in a pistachio crust

€3.40 per person

### DEVIL'S FOOD

old-fashioned chocolate cake with a whipped double chocolate icing

€3.00 per person

### CHOCOLATE INDULGENCE CAKE

moist chocolate cake, semisweet chocolate and caramel cream, praline crisp and semi sweet ganache glaze

€3.40 per person

### S'MORES TEMPTATION CAKE

graham cracker base, homemade marshmallow, milk chocolate cream and dark chocolate mirror glaze

€3.20 per person

### NEW YORK-STYLE CHEESECAKE

your choice of:

- strawberry
- dark chocolate and orange
- dulce de leche

€3.00 per person

### DOUBLE CHOCOLATE DECADENCE CAKE

rich chocolate spongecake with a dense blend of premium chocolate ganache, coated with a dark chocolate glaze

€3.50 per person

### CHOCOLATE FLOURLESS CAKE WITH PEANUT CRUNCH

layers of chocolate flourless cake with peanut butter crisps and dark chocolate truffle mousse, glazed with dark chocolate

€3.20 per person

### TIRAMISU

ladyfingers soaked in espresso and Marsala wine, layered with coffee cream and rich mascarpone cheese mousse, with a chocolate garnish

€3.20 per person

### PARISIAN OPERA CAKE

almond spongecake, espresso syrup, coffee-flavored French buttercream, chocolate ganache

€3.20 per person

### TANTI BACI CAKE

hazelnut spongecake with fresh lemon zest, limoncello crème brulee, milk chocolate mousse and cocoa glaze

€3.50 per person

### CAPRICORN DOME

almond spongecake, dark chocolate and clementine mousse, orange crème brûlée and almond crisp

€3.50 per person



# Cupcakes & Pops 12 minimum

## CUPCAKES €2.75 each

### CHOCOCO

coconut spongecake, milk chocolate and coconut cream, white frosting with toasted coconut and caramelized almonds

### DARK GODESS

dark chocolate spongecake with walnuts, milk chocolate cream and dark chocolate buttercream with chocolate shavings

### TIRAMISU

white spongecake with mascarpone cream, coffee-soaked ladyfingers and coffee frosting

### CITRUS

white spongecake with a Key lime filling topped with a mandarin-flavored buttercream and fresh lime zest

### PEANUT BUTTER AND CREAM

white spongecake, raspberry jelly, toasted peanuts and milk chocolate cream topping

### DULCE DE LECHE

white spongecake with a dulce de leche center and caramel frosting

### EXOTIC BANANA SPLIT

coconut and chocolate spongecake, passion fruit cream, exotic caramel bananas and mango icing

### AMERICAN APPLE PIE

white spongecake, apple compote, stewed fresh apples in cinnamon and brown sugar, vanilla cream and streusel topping

### ANGEL FOOD & RASPBERRIES

light lemon-scented angelfood cake, fresh raspberries, toasted pistachios and white chocolate curl

### STRAWBERRY SHORTCAKE

white spongecake with wild strawberry mousseline, chopped strawberries and topped with homemade strawberry marshmallow

### COCONUT BLITZ

white coconut cake with rum custard, braised pineapple and cream cheese icing with a sweetened coconut frizzle

### PASSION RED

red velvet spongecake, baked cheesecake filling and raspberry flavored cheesecake icing

## POPS €2.75 each

### CHEESECAKE POPS

a variety of cheesecake bites dipped in dark, milk or white chocolate, coated with assorted toppings to include coconut, pistachio, chopped nuts and sprinkles

### MACAROONS ON A STICK

flavored cream sandwiched between a variety of macaroons

### CAKE POPS

bite size cakes coated in chocolate in a variety of flavors served on lollipop sticks

- Coconut
- Red Berry Shortcake
- Pistachio
- Chocolate Decadence
- Mocha
- Carrot Cinnamon

### BROWNIE POPS

a variety of brownie bites half dipped in dark or white chocolate coated with assorted topping to include pistachio, chopped nuts, sprinkles or coconut

### SMORE'S ON A STICK

marshmallow cream sandwiched between graham crackers, dipped in milk chocolate





# Cookies & More 10 person minimum

## PASTRIES

### BLONDIE CHEF

an assortment from the following: white chocolate blondies, almond crunch, pecan caramel, raspberry linzer, tart lemon, and flavored cheesecake bar desserts  
€3.50 per person

### SOUTHERN SWEETS

fluffy coconut cake squares, pecan bars and lemon squares  
€3.25 per person

### FRUIT TARTS

apple, raspberry, mixed fruit, or coconut-crusted Key lime pie  
€3.95 per person

### MINIATURE FRENCH PASTRIES

your selection arrives beautifully arranged with a variety to include the following: chocolate dome, flourless peanut cake, caramel and vanilla slab, fresh raspberry tart, pink lady cream puffs, fruit flavored chocolate shells, hazelnut Paris-Brest, mini coconut dome, chocolate vanilla tart, fresh raspberry macaroon, vanilla and lime diamonds  
€4.50 per person

### INDIVIDUAL CHEESECAKES

plain, chocolate-glazed, peanut caramel, passion fruit and white chocolate raspberry cheesecake, served with raspberry and exotic fruit coulis  
€9.50 per person

### CHOCOLATE-COVERED STRAWBERRIES

single-dipped in bittersweet dark chocolate or triple-dipped in white, milk and bittersweet chocolate  
€1.35 each / single-dipped  
€1.95 each / triple-dipped  
minimum 24 strawberries

### ALMOND AND RASPBERRY CREAM PUFFS

individual cream puffs baked with Sicilian almonds filled with raspberry Bavarian  
€2.00 each

### ORCHARD'S HARVEST SLICED FRUIT

seasonal selection of sliced cantaloupe, honeydew, Hawaiian pineapple, Thai mango, ruby red grapefruit, navel orange and whole berries  
€4.25 per person

## COOKIES

### GOURMET COOKIE PLATTER

a variety of lemon madeleine, Moonstone cookie, Pomponnette, Nancy macaroon, orange Delice and Piedmont  
€2.25 per person

### JUMBO COOKIES

chocolate chip, oatmeal raisin or peanut butter €2.75 each

### COOKIE AND BROWNIE ASSORTMENT

a variety to include the following: chocolate chip, oatmeal raisin, madeleine, lemon Viennese shortbread, chocolate nut brownie, blondie and marshmallow brownie  
€3.25 per person

### ASSORTED PALMIERS

choose from original, pistachio, cinnamon and chocolate  
€2.25 each

### ASSORTED FILLED MACARONS

a variety to include pistachio, chocolate, lemon, coffee and raspberry  
€1.75 each

