

Dessert

Our amazing desserts will provide the perfect start, middle or end to any event. Ask your catering consultant how you can mix and match your desserts to customize your event.

Individual Cakes and Tarts

New York Cheesecake	5.50
Apple Brown Butter Tart	6.00
Tiramisu Italia	6.25
Oreo Cookie Cheesecake	5.75
Chocolate Grand Marnier	6.25
Crème Brulee Tart	6.50
Napoleon	5.25
Fresh Fruit Tart	6.25

Mini Desserts

Must be ordered in multiples of 36.

Tarts	2.35
White Chocolate Macadamia Nut, Pomegranate Swirl, Coconut Lime, Apple Brown Butter and Chocolate Reflection	
Cheesecakes	2.35
Mixed Berries, Pumpkin, New York, Triple Chocolate and Crème Brulee	
Elite	2.35
Crème Brulee, New York Cheesecake, White Chocolate Espresso, White Chocolate Passion Fruit and Chocolate Fantasy	



Chocolate Mousse Cake

Cupcakes	2.10
Vanilla Bean, Chocolate Ganache, Red Velvet, Cappuccino and Lemon Meringue	

Home-Baked Cookies

Chocolate Chip, Sugar, Oatmeal Raisin and White Chocolate Macadamia Nut	
Small	1.25
Large	2.25

Desserts

Minimum order one dozen	
Brownie	1.80
With or without nuts	
Zesty Lemon Bar	1.80
Streusel Bar	2.10
Apple or Raspberry	
Melt Away Bar	2.10
M&M Bar	1.80
Blondie	1.80
Cupcake	2.60
Caramel Sea Salt, Vanilla Bean, Chocolate Ganache, Red Velvet, Cappuccino and Lemon Meringue (one dozen of a single flavor)	

10" Cakes

Sixteen slices per cake	
Cappuccino	44.00
Lemon Raspberry	44.00
White Chocolate Hawaiian	44.00
Black Forest	44.00
Carrot Cake	44.00
Chocolate Mousse	44.00
Chocolate Raspberry	44.00
Tiramisu	44.00
Red Velvet	44.00
Chocolate Ganache	44.00
Sampler Cake	48.00
Two slices each of: Cappuccino, Lemon Raspberry, White Chocolate Hawaiian, Black Forest, Carrot Cake, Chocolate Mousse, Chocolate Raspberry and Tiramisu	