DESSERT MENU

Assorted Signature Fresh Baked Cookies

An Assortment Of Fresh Baked Traditional Cookies

Miniature Gourmet Dessert Bites

Classics

Black & White Blondie Chocolate Chunk Brownie Raspberry Layer Bar Cranberry Nut Bar Apple Spice Cake Lemon Streusel

Caramel Granny Apple Bar

Tasty Mini Cupcakes With A Variety Of Flavors

Cheesecakes

New York Style Raspberry White Chocolate Creamy Banana **Chocolate Marble Swirl** Raspberry Dark Chocolate

Tartlets

Fresh Fruit With Vanilla Custard Lemon Curd With Meringue Key Lime With Meringue Rich Chocolate Peanut Butter Chocolate & Pecan Pumpkin Pie (Seasonal)

Upscale Dessert Bites

Dark Chocolate Mousse Cake Bite Edible Chocolate Cup With Assorted Mousse Fillings Peppermint Brownie Bite Dense & Velvety Chocolate & Raspberry Ganache **Bourbon Bacon Apple Tart** Pumpkin Cheesecake

Decorated Sheet Cakes

Marble Cake with Buttercream Icing Quarter Cake (Serves 12 To 15) Half Cake (Serves 25 To 30) Full Cake (Serves 50 To 60)

Traditional Cakes & Pies

German Chocolate Cake (Serves 10) Chocolate Fudge Cake (Serves 10) Cream Cheese Carrot Cake (Serves 10) Red Velvet Cake (Serves 10 guests) New York Style Cheesecake (Serves 16) Assorted Flavored Pudding Cakes (Serves 8)

(Lemon, Vanilla, & Chocolate)

Traditional Fruit and Berry Pies (Serves 8) (Cherry, Apple & Seasonal Flavor) Pumpkin Pie with Whipped Cream (Serves 8) Chocolate Silk Cream Pie (Serves 8) Lemon Meringue Pie (Serves 8) Strawberry White Chocolate Cheesecake (Serves 8)

Plated & Served Desserts

Individual Chocolate Bombe With Fruit Mousse Filling Large Chocolate Cup With Assorted Mouse Fillings Flourless Chocolate Torte With Vanilla Cream Sauce Fresh Fruit Tartlet With Vanilla Custard

