Desserts

Dessert Packages

The following lunch and dinner dessert packages are priced per guest. Accoutrement additions may be added to any dessert. For additional sweet packages please see our Refreshment and Break Packages.

Buffet Desserts
$10.00

Our selection of full-sized desserts and sweet packages are perfect for buffets, casual meetings or birthdays.

Strawberry Short Cake
Fresh Strawberries Layered with Sweet Cream and Sponge Cake

Carrot Cake
Traditional Carrot Cake with Walnuts, Filled and Topped with Classic Cream Cheese Frosting

Chocolate Mousse Cake
Almond Macaroon and Chocolate Biscuit Filled with Chocolate Mousse and Coated in Rich Ganache

Sacher Torte
Chocolate Sponge Cake Layered with Dark Chocolate Ganache and Raspberry Preserves

Opera Cake
Almond Sponge Cake Soaked in Espresso Syrup, Layered with Coffee Buttercream and Chocolate Ganache

Classic American Chocolate Cake
Traditional Chocolate Cake Layered with Chocolate Buttercream

Pecan Jack Daniels Tart
Classic Pecan Pie Filling Scented with Jack Daniels Whisky in a Delicate Tart Shell

Default Dessert
Deep Chocolate Brownies and Rice Krispy Bars

Dessert Damages
Deep Chocolate Brownies, Freshly Baked Chocolate Chip Cookies and Pecan Bars

Sweet Surrender
Assorted Chocolates, Fruit Candies and Mini Cookies

Afternoon Arrest
Freshly Baked Cookies, Deep Chocolate Brownies and Fresh Fruit

Debtors Dessert
Assorted Crumbs Mini Cup Cakes and Mini Black and Whites

Large Scale Events and Birthday Celebrations
$10.00

The upscale sheet cakes listed below can serve up to 30 guests.

Madeline
Madeleine Sponge Cake Layered with Fresh Lemon Curd and Fresh Raspberries

Frasier
Madeleine Sponge Cake Layered with Fresh Custard Cream and Fresh Strawberries

Opera
Almond Sponge Cake Soaked in Espresso Syrup Layered with Coffee Butter

Sacher
Chocolate Sponge Cake Layered with Dark Chocolate Ganache and Raspberry Preserves

Notre Dame
Layers of Chocolate Mousse and Vanilla Bavarian Cream over a Chocolate Biscuit

Plated Desserts
$14.00

Our individual desserts are an impeccable way to end an upscale plated lunch or dinner.

Chocolate Chiboust Tart
Almond Tart Shell Filled with Caramel and Chocolate Mousse, Topped with Caramelized Nuts

Apple Tart Tatin
Caramelized Oven Roasted Apple Over Puff Pastry with Chantilly Cream

Strawberry Tart
Tart Shell Filled with Pastry Cream, Fresh Strawberries and Pistachio Crumble

Rustic Pear Tart
Puff Pastry Tart Shell Layered with Custard, Pears and Slivered Almonds

Chocolate Decadence
Deep Dark Chocolate Mousse and Cocoa Nibs with Flourless Chocolate Cake

George V
Dark Chocolate Mousse and Vanilla Mousse Filled with Caramel, Peanuts and a Black Sacher Biscuit

Tout Vanille
Sweet Shortbread with Mexican Vanilla Mascarpone Cream, Bourbon Vanilla Pound Cake and Vanilla Bavarian Cream

Louvre
Chocolate Mousse with Hazelnut Mousse, Hazelnut Dacquoise and Hazelnut Wafer

Lemon Tart
Tart Shell Filled with Lemon Curd and Fresh Lemon Zest

Passion Fruit Tart
Tart Shell Filled with Passion Fruit Cream and Raspberry Coulis and Topped with Italian Meringue

Berry Tart
Tart Shell Filled with Creamy Pastry Cream and Fresh Berries

Sweet Relief
Mango Mousse, Coconut Dacquoise, Roasted Pineapple and Pineapple Soufflé Encased in Swiss Meringue

Opera
Almond Sponge Cake Soaked in Espresso Syrup Layered with Coffee Buttercream and Chocolate Ganache

Sacher
Chocolate Sponge Cake Layered with Dark Chocolate Ganache and Raspberry Preserves

Napoleon
Puff Pastry Layered with Rum Scented Vanilla Pastry Cream

Accoutrement Additions

Our accoutrement additions offer a nice alternative for guests who prefer smaller fare.

Fresh Sliced Fruit or Fruit Salad **$5.50**

Mixed Berries and St. Germaine Sabayon **$6.50**
Fresh Berries and Whipped Custard Lightly Scented with St. Germaine

Hard Cookies & Soft Cookies **$7.00**
Assorted Mini Crisp and Soft Cookies

Chocolates & Pate de Fruit **$8.50**
Assorted Gourmet Chocolates and Fruit Jellies

Macaroons **$8.00**
Assorted Mini Macaroons in Chocolate, Raspberry, Vanilla and Coffee

Petit Fours **$9.00**
Assorted Mini Pastries

Please note:
A waiter fee or delivery charge is required for functions that contain food and/or beverage. The waiter fee is $27.00 per hour/per waiter with a 5 hour minimum per waiter. The number of waiters varies according to the food and beverage requested.