

# Desserts

## Dessert Packages

The following lunch and dinner dessert packages are priced per guest. Accountrement 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 cakes and sweet packages are perfect for buffets, casual meetings or birthdays.

### Strawberry Short Cake

Fresh Strawberries Layered with Sweet Cream and Sponge Cake

### Juniors Cheese Cake

Creamy New York Style Cheesecake from Famous Juniors Bakery

### 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

## 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

**Gourmandise**

Classic Pate a Choux, Vanilla Mascarpone Cream, Sliced Market Strawberries and Vanilla Pastry Cream with Candied Lemon Peel  
Lightly Dusted with Snow Sugar

**The St. Germain**

Fresh Raspberry Mousse, Vanilla Ganache, with a Crispy and Soft Raspberry Macaron, and Vanilla Bean Pound Cake, with White Chocolate Decoration

**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.

|                                                                                                                      |               |
|----------------------------------------------------------------------------------------------------------------------|---------------|
| <b>Fresh Sliced Fruit or Fruit Salad</b>                                                                             | <b>\$6.00</b> |
| <b>Mixed Berries and St. Germaine Sabayon</b><br>Fresh Berries and Whipped Custard Lightly Scented with St. Germaine | <b>\$6.50</b> |
| <b>Hard Cookies &amp; Soft Cookies</b><br>Assorted Mini Crisp and Soft Cookies                                       | <b>\$7.00</b> |
| <b>Macaroons</b><br>Assorted Mini Macaroons in Chocolate, Raspberry, Vanilla and Coffee                              | <b>\$8.00</b> |
| <b>Petit Fours</b><br>Assorted Mini Pastries                                                                         | <b>\$9.00</b> |

**Please note:**

A waiter fee or delivery charge is required for functions that contain food and/or beverage. The waiter fee is \$28.00 per hour/per waiter with a 5 hour minimum per waiter. The number of waiters varies according to the food and beverage requested.