

Desserts

Dessert Packages

The following lunch and dinner dessert packages are priced per guest. Accountment 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

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.

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

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 \$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.