



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 Breaks Packages*

LARGE SCALE EVENTS AND CELEBRATIONS

Our selection of full-sized cakes and sweet packages are perfect for buffets, casual meetings or birthdays. These items are priced according to the size of your party; please inquire with our special events team.

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

Madeline

Madeleine sponge cake layered with fresh lemon curd and fresh raspberries

Frasier

Madeleine sponge cake layered with fresh custard cream and fresh strawberries

Notre Dame

Layers of chocolate mousse and vanilla bavarian cream over a chocolate biscuit

Louvre

Chocolate mousse, hazelnut mousse, hazelnut dacquoise and hazelnut wafer

PLATED DESSERTS

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

\$12.50

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 ^{GF}

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

Gourmandise

Classic pate a choux, hazelnut cream, lightly dusted with snow sugar

Opera Cake

Almond sponge cake soaked in espresso syrup, layered with coffee buttercream and chocolate ganache

Louvre

Chocolate mousse, hazelnut mousse, hazelnut dacquoise and hazelnut wafer

Beaux-Arts

Cassis mousse with passion fruit crèmeux and raspberry coulison a sable breton

Mont St Michel

Mango mousse, passion fruit mousse and raspberries, ginger filling

Sacre Cœur

Mandarin mousse, matcha panna cotta, almond pound cake

Mendiant Tart

Almond tart shell, salted caramel ganache with mixed dry fruits topped with milk chocolate Chantilly

Trianon

Decadent chocolate mousse with caramel crèmeux, fleur de sel, flourless chocolate cake, and sable breton

Pistache Cerise

Pistachio mousse with cherry compote, vanilla pound cake, and pistachio crumbles

Lemon Meringue Tart

Fresh lemon curd, candied lemon zest, Italian meringue on almond tart shell

Tiramisu Cake

Layers of espresso soaked sponge cake and mascarpone cream dusted with espresso powder

Millefoglie (Napolean)

Crisp layers of puff pastry filled with pastry cream and decorated with powdered sugar

Lemon Meringue

Short pastry base filled with tart lemon cream, topped with golden baked meringue

PLATED DESSERTS (CONTINUED)

Black Forest Cake

Chocolate sponge cake, layers of chocolate and chantilly cream, studded with amarena cherries, and garnished with delicate chocolate ribbons

White Chocolate Mousse Cake

Delicate white chocolate mousse, sponge cake base, garnished with chocolate flakes

Dark Chocolate Mousse Cake

Chocolate sponge cake topped with dark chocolate mousse and cocoa

Espresso Crème Brûlée

Creamy espresso custard topped with caramelized sugar

Chocolate Soufflé

Moist chocolate cake served warm with gooey chocolate center

Chocolate Pecan Tart

Crisp pastry shell filled with toasted pecans, chocolate chunks and caramel

Caramel Apple Walnut Cake

Three layers of apple cake studded with walnuts, iced and studded with caramel cream, dotted with crumble topping and caramel sauce

ACCOUTREMENT ADDITIONS

Our accoutrement additions offer a nice alternative for guests who prefer smaller fare or who wish to enhance another item.

Sliced or chopped seasonal fruit	\$6
Gelato <i>Sea salt caramel, peanut butter chocolate chip or vanilla bean</i> (\$2 to accompany one of our plated desserts)	\$7
Sorbetto <i>Blood orange, passion fruit or mixed berry</i> (\$2 to accompany one of our plated desserts)	\$7
Assorted Mini Chocolates, Truffles, and Macaroons by Françoise Payard (\$2 to accompany one of our plated desserts)	\$8
Assorted Miniature Pastries and Cookies by Françoise Payard (\$2 to accompany one of our plated desserts)	\$8

**Functions that contain food or beverages require a waiter fee or a delivery charge. The waiter fee is \$28.00 per hour/per waiter with a 4.5 hour minimum booking block.*