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.

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 catering sales 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

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

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

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
$14.00

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

**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

**Passion Fruit Mango Éclair**
Choux pastry filled with passion fruit and mango pastry cream

**Chocolate Éclair**
Choux pastry filled with chocolate guanaja pastry cream

**Trianon**
Decadent chocolate mousse with caramel crémeux, fleur de sel, flourless chocolate cake, and sable breton

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

**Dulce Creme Brulee Tart**
Almond tart shell, dulce de leche ganache, caramel sacher biscuit, vanilla bean mascarpone cream

**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
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 Brulée
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 may want to enhance another item.

Sliced or chopped seasonal fruit $6

Gelato $7
Sea salt caramel, peanut butter chocolate chip or vanilla bean
(+$4 to accompany one of our plated desserts)

Sorbetto $7
Blood orange, passion fruit or mixed berry
(+$4 to accompany one of our plated desserts)

Hard and Soft Miniature Cookies $7

Assorted Macaroons GF $8

Assorted Miniature Pastries $9
(+$4 to accompany one of our plated desserts)

Assorted Miniature Italian Cookies $4

Miniature Cannoli’s $7
Plain or chocolate shells freshly filled with traditional ricotta cream
(+$4 to accompany one of our plated desserts)

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.