



# 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*

## 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 crèmeux, 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 <sup>GF</sup>**

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 crèmeux, 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 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 may want to enhance another item.*

<b>Sliced or chopped seasonal fruit</b>	<b>\$6</b>
<b>Gelato</b>	<b>\$7</b>
Sea salt caramel, peanut butter chocolate chip <b>or</b> vanilla bean (+\$4 to accompany one of our plated desserts)	
<b>Sorbetto</b>	<b>\$7</b>
Blood orange, passion fruit <b>or</b> mixed berry (+\$4 to accompany one of our plated desserts)	
<b>Hard and Soft Miniature Cookies</b>	<b>\$7</b>
<b>Assorted Macaroons</b> <sup>GF</sup>	<b>\$8</b>
<b>Assorted Miniature Pastries</b>	<b>\$9</b>
(+\$4 to accompany one of our plated desserts)	
<b>Assorted Miniature Italian Cookies</b>	<b>\$4</b>
<b>Miniature Cannoli's</b>	<b>\$7</b>
Plain <b>or</b> 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.*