

MENU





# Pick Up Sweets

Our favorite bites, custom pricing.

Praline and Caramel Gateau

Chocolate Tahini Tart

Mirlintons (gf)

Strawberries Dipped in Popping Sugar

Raspberry Coconut Bites

Salted Caramel Shortbread Bites

Atlantic Beach Pie Bites

Mini Banana Pudding Eclairs

Chocolate "B-52"

Key lime Chocolate Cups

Mini Cream Puffs

White Chocolate Brownie Bites

**Coconut Kisses** 

French Macarons

Cheesecake Bites Platter

**Melting Moments** 

## Cookies, Brownies & Signatures

Homemade favorites.

**Assorted Dessert Bars** 

**Diablo Cookies** 

**Rice Crispy Treats** 

Fresh baked Cookies & Brownies

Seasonal Cheesecake Squares

Mexican Chocolate Cake Squares

**Blackberry Lemon Cupcakes** 

Seasonal Cupcakes & Cookies







### Elevated Plates

Our most exquisite plated desserts, a perfect finale for a sit down dinner.

Coconut Almond Joy Tart

Chocolate Mousse with Macadamia Nuts

White Chocolate Mousse with Passion Fruit Gelee

**Passion Domes** 

Banana Bread Pudding

Fresh Fruit Tart

Gianduja Panna Cotta

Milk Chocolate Lavender Panna Cotta

Paris Brest

Pavlova with Lemon Curd & Fresh Fruits

Vanilla Passion Rice Pudding

Honey Chevre Mousse Dome With Stawberry

Filling

Yuzu Parfait

Baked Alaska with Salted Caramel Gelato

Milk Chocolate Brownie with Graham Ice Cream

Chocolate Cherry Cake with Honey Cream SpicedWine

Apple Frangipane Tart with Cinnamon Gelato

# Dessert Displays & Stations

Station or Displayed. Some of these selections require station attendants.

**Bananas Foster** 

Cannoli Bar

**Crepe Station Dessert** 

**Gelato Station** 

**Gourmet Smores Station** 

Strawberry Shortcake Station

Viennese Table

Cookies and Milk

Popcorn Bar

**Donut Bar** 

Cupcake Bar

Fondue Bar

Frozen Cappucino



Create custom donuts with the Dip, Dunk & Sprinkle Donut Bar



# Specialty Dessert Presentations

Unique desserts in a variety of different vessels, these include some of our most trendy dessert options available..

Baklava Cheesecake in Mason Jar
Vanilla Passion Rice Pudding
Strawberry Champagne Cosmo
Vegan Coconut Chocolate Mousse
Passion Fruit Mousse with Fresh Berries
English Trifle
Chocolate Raspberry Mousse with
Whipped Cream







# Cakes





# Nuts for Caramel

Almond cake filled with salted caramel mousse and iced with Nutella buttercream.





# The Liz Lemon Chiffon

Named for our favorite sassy character from 30 Rock, this White Cake with Lemon Mousse filling, Lemon buttercream and white chocolate glaze.





# Very Berry & Dairy

White Cake with diplomat cream and fresh berries, enrobed in Vanilla Buttercream and Silken Berry Glaze.





# Carottopia

A truly perfect expression of goodness, our Carrot and Raisin cake iced with Classic Cream Cheese icing and Pecan Caramel gooey filling.





# Birthday Cake

Yellow, White or Chocolate cake with Strawberry and Chocolate buttercream and custom greeting.

9 inch Serves 20 – 25 ...... \$55





## Wicked Chocolate

A chocolate lover's dream; Chocolate Cake with Chocolate Mousse and Chocolate Ganache, garnished with chocolate ruffles and 24K gold edible leaf.





# Tiers of Joy

Our signature Lemon Cake with Blackberry Curd filling and Lemon infused icing, customers say they "hear angels singing" when they savor this delicious creation!





## Coconut Dreams

White Cake layered with toasted coconut cream filling and coconut infused buttercream, dressed with fresh coconut flakes, this cake is a trip.





## Black Forest Cake

Chocolate Cake filled with Chocolate Mousse, whipped cream and poached cherries, iced with Chocolate Ganache.





# Off the Wheaten Path

A scrumptious gluten free White Cake with fresh Strawberries and Buttercream icing.





# Cake My Day

Go ahead with our Clint Eastwood caliber confection; a dark, dense dream of Mocha Fudge Torte, sans flour but full of rich chocolatey goodness. (gf)

