

DESSERTS

H = Served Hot

P = Best When Hand Passed

25 piece
blocks

Bananas Foster; hand-flamed bananas in true caramel sauce over vanilla ice cream, flambéed right before your eyes \$3.75 per person (minimum 50 people)

Sabayon; vanilla pudding, whipped cream and Grand Marnier served in a Martini glass with fresh strawberries \$2.40 Each

German Chocolate Martini; sweetened whipped cream layered with coconut, pecans, chocolate and caramel, served in a Martini glass \$3.10 Each

Angel Cream; sponge cake filled with layers of creamy filling and fresh fruit, served in a wine glass \$2.90 Each

White or Dark Chocolate Mousse; served in a Martini glass with fresh berries \$2.90 Each

Chocolate Bazaar; Angel Food Cake with Grand Marnier Dark Chocolate Mousse, topped with fresh Raspberries & White Chocolate shavings \$2.95 Each

P Pear Belle Helene; Poached Pear with Ice Cream covered with Warm Chocolate Ganache \$3.00 Each

Strawberries Romanoff; strawberries in almond liquor chilled and served in a Martini glass topped with mint leaf and toasted slivered almonds \$3.35 Each

Chocolate Fountain; assorted seasonal fresh fruits, Angel Food Cake, marshmallows, graham crackers & pretzels accompanied by a chocolate fountain for dipping \$3.50 per person (minimum 50 people)

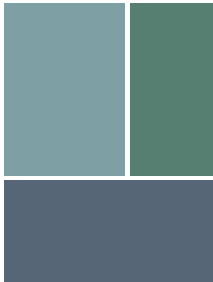
Chocolate Nemesis Martini; Chocolate Truffle Cake served in a martini glass with fresh Strawberries and Grand Marnier Crème Anglaise \$3.00 Each

Apple Tatins; crispy puff pastry topped with caramelized apples \$44

Cheesecake Bites; bite size pieces of homemade cheesecake \$44

Cream Puff Dessert; crispy puff pastry topped with whipped cream and pudding, finished with chocolate, caramel and a cherry \$62

Death by Chocolate; bite-size pieces of a triple chocolate tart \$46



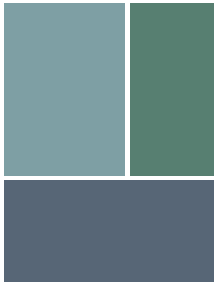
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Dipped Fruit; hand dipped fresh strawberries and pineapple coated with sweet dark chocolate	Market Price
Double Chocolate Raspberry Bars; raspberry filling smothered between layers of chocolate	\$47
Mini Tiramisu	\$58.75
Peanut Butter and Chocolate Fudge; homemade fudge so rich and smooth it will melt in your mouth	\$29
Peanut Clusters; rich, smooth chocolate blended together with dry roasted peanuts	\$45
Pecan Tassies; a delicious bite-size Pecan pie	\$45
Pumpkin Bars; homemade and finished with velvety cream cheese frosting	\$41
Baklava; a favorite Old World treat with chopped nuts, cinnamon and spices, rolled in buttered Phyllo sheets, baked then topped with a spiced honey syrup	\$60
Chocolate Mousse Spoons; white or dark chocolate mousse piped on decorative spoons then topped with fresh berries	\$42
Fresh Strawberries filled with white chocolate mousse	\$58
Assorted Cheesecake Lollipops	\$48
Large Crème Brulé Cups	\$75
Pear Crème Brulé Cups	\$74
Fruit Tarts with White Chocolate Mousse & Fresh Berries	\$44
Medium-sized Fruit Tarts filled with White Chocolate Mousse & Fresh Berries	\$58
Ranee's Lemon Bars	\$45
Chocolate Nemesis; Chocolate Truffle Cake	\$75
Cookies	\$37



230 S. Phillips Avenue. Sioux Falls, SD. 57104
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Medium Crème Brulé Cups	\$62.50
Strawberry Napoleon; layers of puff pastry, strawberries and pastry cream drizzled with chocolate ganache	\$62
Hazelnut Truffle Lollipop	\$60
Chocolate Tarts; filled with Dark Chocolate Mousse and topped with Cocoa powder	\$44
Strawberry Creme Patisserie; puff pastry topped with pastry cream, Fresh Strawberries and an Apricot Glaze	\$68.75
Chocolate Bouchons	\$36.25
Lemon Parfait; lemon mousse served in a lemon	\$3.50 per person (minimum 25 people)
Strawberry Tarte Tatins; crispy puff pastry topped with caramelized strawberries	\$48
Pineapple Tarte Tatins; crispy puff pastry topped with caramelized pineapple	\$48
Meringue Tarte; mini meringue nests filled with homemade whipped cream and fresh berries or fresh berries & crushed pistachios	\$57.50
Mango Tartlettes; crispy puff pastry topped with fresh mango slices then brushed with an apricot glaze	\$46.25
Caramel Profiteroles; bite-size profiterole filled with white chocolate mousse then dipped in caramel	\$47.50
Meringue Kisses; dark chocolate and cream sandwiched between chocolate meringue kisses	\$50

Refined



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