



## 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 \$4.10 per person (minimum 50 people)

**Sabayon Martini;** vanilla pudding, whipped cream and Grand Marnier served in a Martini glass with fresh strawberries \$2.62 Each

**German Chocolate Martini;** sweetened whipped cream layered with coconut, pecans, chocolate and caramel, served in a Martini glass \$3.16 Each

**Angel Cream Martini;** sponge cake filled with layers of creamy filling and fresh fruit, served in a Martini glass \$3.16 Each

**White or Dark Chocolate Mousse Martini;** served in a Martini glass with fresh berries \$3.16 Each

**Key Lime Mousse Martini;** refreshing homemade Key Lime mousse finished with graham crackers & lime zest then garnished with a fresh raspberry, served in a Martini glass \$3.16 Each

**Chocolate Bazaar Martini;** Angel Food Cake with Grand Marnier Dark Chocolate Mousse topped with fresh Raspberries & White Chocolate shavings then served in a Martini glass \$3.21 Each

**Chocolate Bazaar;** Angel Food Cake with Grand Marnier Dark Chocolate Mousse topped with fresh Raspberries & White Chocolate shavings then served in a demi-tasse cup \$2.91 Each

**P Pear Belle Helene;** Poached Pear with Ice Cream covered with Warm Chocolate Ganache \$5.27 Each

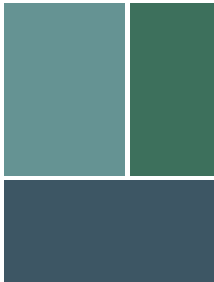
**Strawberries Romanoff;** strawberries in almond liquor chilled and served in a Martini glass topped with mint leaf and toasted slivered almonds \$3.66 Each

**Chocolate Fountain;** assorted seasonal fresh fruits, Angel Food Cake, marshmallows, graham crackers & pretzels accompanied by a chocolate fountain for dipping \$3.86 per person (minimum 50 people)

**Chocolate Nemesis Martini;** Chocolate Truffle Cake served in a martini glass with fresh Strawberries and Grand Marnier Crème Anglaise \$3.28 Each

**Apple Tatins;** bite-size crispy puff pastry topped with caramelized apples \$48.01

**Cheesecake Bites;** bite size pieces of homemade cheesecake \$48.01

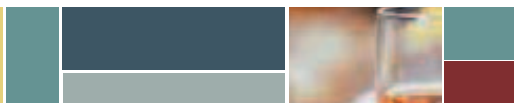


## DESSERTS

<b>Cream Puff Dessert;</b> crispy puff pastry topped with whipped cream and pudding, finished with chocolate, caramel and a cherry	\$67.75
<b>Chocolate Wonder;</b> chocolate cookie crust topped with hot fudge, chocolate mousse, and whipped cream	\$68.25
<b>Death by Chocolate;</b> bite-size pieces of a triple chocolate tart	\$50.25
<b>Dessert Bars or Brownies;</b> ask for selections	\$49.25
<b>Chocolate Dipped Apricots sprinkled with crushed Pistachios</b>	\$23.25
<b>Little Black Dress &amp; Tuxedo Strawberries;</b> hand dipped fresh strawberries decorated with sweet dark chocolate to look like little black dresses and tuxedos	\$75.06
<b>Dipped Fruit;</b> hand dipped fresh strawberries and pineapple coated with sweet dark chocolate	\$70.81
<b>Double Chocolate Raspberry Bars;</b> raspberry filling smothered between layers of chocolate	\$51.25
<b>Lemon Blueberry Bars</b>	\$51.25
<b>Mini Tiramisu</b>	\$64.19
<b>Peanut Butter and Chocolate Fudge;</b> homemade fudge so rich and smooth it will melt in your mouth	\$31.75
<b>Peanut Clusters;</b> rich, smooth chocolate blended together with dry roasted peanuts	\$49.25
<b>Pecan Tassies;</b> a delicious bite-size Pecan pie	\$49.25
<b>Pumpkin Bars;</b> finished with velvety cream cheese frosting	\$44.56
<b>Medium Pumpkin Crème Brule Cups</b>	\$68.25
<b>Pumpkin Roll with a Cream Cheese filling</b>	\$68.25
<b>Carrot Cake;</b> finished with velvety cream cheese frosting	\$44.56
<b>Baklava;</b> a favorite Old World treat with chopped nuts, cinnamon and spices, rolled in buttered Phyllo sheets, baked then topped with a spiced honey syrup	\$65.51



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<b>Chocolate Mousse Spoons;</b> white or dark chocolate mousse piped on decorative spoons then topped with fresh berries	\$45.89
<b>Fresh Strawberries filled with white chocolate mousse</b>	\$63.10
<b>Assorted Cheesecake Lollipops</b>	\$52.25
<b>Large Crème Brulé Cups</b>	\$82.00
<b>Pear Crème Brulé Cups</b>	\$80.63
<b>Fruit Tarts with White Chocolate Mousse &amp; Fresh Berries</b>	\$48.01
<b>Medium-sized Fruit Tarts filled with White Chocolate Mousse &amp; Fresh Berries</b>	\$63.13
<b>Ranee's Lemon Bars</b>	\$49.25
<b>Chocolate Nemesis;</b> Chocolate Truffle Cake	\$81.96
<b>Cookies;</b> ask for selections	\$40.50
<b>Medium Crème Brulé Cups</b>	\$68.25
<b>Strawberry Napoleon;</b> layers of puff pastry, strawberries and pastry cream drizzled with chocolate ganache	\$67.75
<b>Hazelnut Truffle Lollipop</b>	\$65.51
<b>Chocolate Tarts;</b> filled with Dark Chocolate Mousse and topped with Cocoa powder	\$48.01
<b>Strawberry Crème Patisserie;</b> puff pastry topped with pastry cream, Fresh Strawberries and an Apricot Glaze	\$75.06
<b>Martha's Chocolate Bouchons;</b> bite size pyramid chocolate brownies with a rich chocolate filling then topped with powdered sugar	\$36.05
<b>Lemon Parfait;</b> lemon mousse served in a lemon	\$3.82 per person (minimum 25 people)
<b>Strawberry Tarte Tatins;</b> bite-size crispy puff pastry topped with caramelized strawberries	\$52.25



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	<b>Pineapple Tarte Tatins;</b> bite-size crispy puff pastry topped with caramelized pineapple	\$52.25
	<b>Meringue Tarte;</b> mini meringue nests filled with homemade Grand Marnier whipped cream, a fresh strawberry & crushed pistachios	\$62.59
	<b>Mango Tartlettes;</b> crispy puff pastry topped with fresh mango slices then brushed with an apricot glaze	\$50.50
	<b>Caramel Profiteroles;</b> bite-size profiterole filled with white chocolate mousse then dipped in caramel	\$57.02
	<b>Chocolate Profiteroles;</b> bite-size profiterole filled with dark chocolate mousse then dipped in European chocolate	\$58.25
	<b>Meringue Kisses;</b> dark chocolate and cream sandwiched between chocolate meringue kisses	\$54.50
<b>H</b>	<b>Homemade Peach Cobbler;</b> served with whipped cream on the side	\$69.00
<b>P</b>	<b>Amaretto Milkshake;</b> served in a shot glass with a mini chocolate chip cookie on top	\$58.75
	<b>Strawberry Shortcake;</b> Angel Food Cake served with whipped cream and fresh strawberries	\$68.25
	<b>Assorted Macarons;</b> raspberry, pistachio, chocolate, lemon, vanilla, & coffee	\$45.06
	<b>Key Lime Mousse Tart;</b> refreshing homemade Key Lime mousse served in a mini tartlette shell then topped with lime zest	\$45.32
	<b>Cake Lollipops;</b> varieties include Oreo, Smores, Animal Cracker, Praline, & Strawberry Shortcake – (25 minimum per flavor required)	\$50.50
	<b>Kuchen;</b> homemade German coffee cake - flavors include Peach or Strawberry (chose 1)	\$68.17

*Refined*