



## Desserts

### **S'MORES STATION**

*No campfire needed for this version of classic s'mores. Hershey's chocolate bars, graham crackers, peanut butter cups and marshmallows. Goody goodness!*  
(Minimum 25 people)

### **MINI CHOCOLATE MOUSSE TULIP CUPS**

*Chocolate Tulip cups filled with creamy chocolate mousse and topped with fresh berries and finished with chocolate decorations*

### **ITALIAN CANNOLIS**

*Crispy Italian pastry shells filled with sweet and smooth ricotta filling and decorated with chocolate chips.*  
(Minimum order 2 dozen)

### **SFOGLIATELLE**

*The quintessential Italian pastry with shell shaped delicate leaf-like outer layer, and crunchy sweet and creamy ricotta filling interior*

### **INDIVIDUAL DESSERTS**

#### **KEY LIME TOWERS** - Gluten Free

*Gluten free almond flour shortbread crust topped with a layer of white chocolate key lime silk and finished with a layer of white chocolate mousse and white chocolate curls (Minimum order 1 dozen)*

#### **BANANA'S FOSTER** – Gluten Free

*Gluten Free Shortbread crust topped with banana's foster, fresh banana's, brown sugar, cinnamon, Meyers dark rum, butter and lemon. Layer of white chocolate vanilla silk mousse, glazed with our white chocolate banana silk and decorated with caramel*

#### **CHOCOLATE PYRAMID** - Gluten Free

*Cocoa nibs base topped with a layer of dark chocolate mousse, a layer of milk chocolate silk (cinnamon, orange, and espresso), dark chocolate silk, white chocolate frosting and topped with duo mocha bean*  
(Minimum order 1 dozen)

**TURTLE SILK** - Gluten Free

*Roasted pecan and caramel bottom is topped with a layer of dark chocolate mousse, a layer of ganache, roasted pecans and local artisan Yukon Jackson caramel (Minimum order 1 dozen)*

**CARAMEL MADNESS** - Gluten Free

Base of sea salted peanuts and caramel, chocolate ganache with a center of white chocolate peanut butter silk mousse surrounded by dark chocolate silk mousse and topped with chocolate ganache, generous peanuts and caramel (*Minimum order 1 dozen*)

**BLACK FOREST**– Gluten Free

*Devils' food cake base topped with a layer of dark chocolate mousse, Griottine Kirsch marinated cherries and which chocolate Kirsch mousse and finished with chocolate curls (Minimum order 1 dozen)*

**TROPICAL THUNDER**– Gluten Free

*Gluten Free Shortbread base with white chocolate lemon mousse glazed with coconut milk white chocolate silk glaze and finished with a ring of oven roasted Red Mill Coconut Flakes (Minimum order 1 dozen)*

**UNINTERRUPTED CHOCOLATE** - Gluten Free

*Semi sweet cake with nibs, layer of ganache, layer of dark chocolate mousse, topped with milk chocolate vanilla bean silk and and finished with chocolate thimble filled with Griottine Cherry and chocolate Griottine cherry sauce. (Minimum order 1 dozen)*

**CHOCOLATE SUMAPAZ**

*Rich chocolate cake made with dark Columbian chocolate and infused with coffee liqueur (Minimum order 1 dozen)*

**LEMON CREMEUX**

*Fresh lemon mousse layered with vanilla chiffon cake and buttery macadamia brittle, topped with a zesty lemon curd. (Minimum order 1 dozen)*

**RASPBERRY CHARLOTTE**

*Fresh raspberries enrobed in semi-sweet chocolate mousse topped on a chocolate chiffon cake (Minimum order 1 dozen)*

**PASSIONATE STRAWBERRY**

*Semi-sweet chocolate cake base with white chocolate passion fruit mousse and white chocolate strawberry mousse glazed with dark chocolate silk and topped with chocolate decorated fan (Minimum order 1 dozen)*

**EXCLUSIVELY MINI BITES** – Gluten Free

(2 dozen of each flavor, total of 144 pieces)

*Beautiful assortment of mini desserts in unique shapes including:*

**Square:** *Almond Flour crust with white chocolate crème brulee cheesecake*

**Oval:** Coconut crust, lemon white chocolate cheesecake and passion fruit

**Coffee Cup:** Bottom cup is dark chocolate espresso and topped with white chocolate espresso cream, coffee sprinkle and a chocolate covered mocha bean

**Pyramid:** Quad chocolate Silk mousse/cheesecake/ganache with a white chocolate top

**Triple Chocolate Cup:** Chocolate Cup, dark chocolate silk, ganache

**Raspberry Cup:** Dark chocolate raspberry mousse topped with glazed raspberries

### **KEY LIME SHOOTERS**

Individual shooter cups filled with refreshing key lime filling, graham crackers and topped with fresh whipped cream and lime zest. (Minimum order 2 dozen)

### **PUMPKIN OREO SHOOTERS**

Individual shooter cups filled with pumpkin pie pilling, crushed Oreo cookies and topped with fresh whipped cream and chocolate decorations. (Minimum order 2 dozen)

### **STRAWBERRY TUXEDO SHOOTERS**

Individual shooter cups filled with chocolate brownies, fresh strawberries and topped with fresh whipped cream and chocolate decorations (Minimum order 2 dozen)

### **MINI CUPCAKES**

Mini Cupcakes decorated with our signature chocolate curls. Pick from our choice of flavors – Chocolate, White, Yellow or Red Velvet (Minimum order 4 dozen)

### **CHOCOLATE DIPPED STRAWBERRIES**

Premium strawberries hand dipped in rich dark chocolate and finished with a fine white chocolate drizzle (Minimum order 2 dozen)

### **RASPBERRY HEART COOKIES**

Beautiful cookies with smooth raspberry jam sandwiched between two buttery and Rich shortbread cookies (Minimum order 2 dozen)

### **PANNA COTTA DESSERT CUPS *with* FRESH BERRIES**

Vanilla infused Italian custard made with cream and finished with choice of fresh berries and chocolate curls or fresh berries and candied almonds (Minimum order of 3 dozen)

### **PANNA COTTA DESSERT CUPS *with* PINEAPPLE & CANDIED ALMONDS**

Vanilla infused Italian custard made with cream and finished with Sweet Pineapple compote and caramelized almonds (Minimum order of 3 dozen)

### **LIMONCELLO FLUTE**

Refreshing lemon gelato swirled with Limoncello served individually in an Elegant glass flute (Minimum order 8 flutes)

### **INDIVIDUAL NEW YORK CHEESECAKE**

*The traditional creamy cheesecake rich and smooth with a graham cracker crust and served with choice of raspberry coulis, strawberry compote, or blueberry glaze*

*Add fresh whipped cream - \$1.00 per person (Minimum order 2 dozen)*

### **RASPBERRY TARTLET**

*Freshly made pastry crème in a buttery sugar dough shell topped with raspberries*

*(Minimum order 2 dozen)*

### **STRAWBERRY KIWI TARTLET (Seasonal)**

*Fresh kiwis and strawberries lightly glazed with a pastry crème filling in a buttery pastry dough*

*(Minimum order 23)*

### **BLUEBERRY TARTLET**

*Glazed fresh blueberries and pastry crème in a buttery sugar dough shell*

*(Minimum order 23)*

### **APPLE TARTLET**

*Whole baked green apples thinly sliced on a bed of flaky pastry dough with a light golden apricot glaze (Minimum order 23)*

### **DARK CHOCOLATE TARTLET**

*Smooth dark chocolate couverture in a butter dough shell (Minimum order 23)*

### **MINI OPERA CAKE**

*Alternating layers of mocha butter crème and chocolate ganache on top of an almond biscuit with a hint of rum (alcohol is baked off) and topped with a thin layer of chocolate ganache*

*(Minimum order 2 dozen)*

### **MINI CHOCOLATE TULIP CUPS**

*Tulip shaped chocolate cups filled with creamy chocolate mousse, raspberry, blueberry and chocolate cigarette decoration*

*(Minimum order 2 dozen)*

### **RASPBERRY NAPOLEON**

*Layers of flaky pastry dough alternating between rich vanilla pastry Crème, with fresh raspberries*

*(Minimum order 2 dozen)*

### **TIRAMISU SLICE**

*Chocolate and white genoise both soaked in rum (the alcohol is baked off) divided by layers of smooth Mascarpone cheese and whipped cream (Minimum order 2 dozen)*

### **DOUBLE CHOCOLATE BROWNIES**

*Fudgy chocolate brownie made with pure melted chocolate and loaded with chocolate chips*

*(Minimum order 2 dozen)*

## **CREAM CHEESE CHOCOLATE BROWNIES**

*Classic New York Cheesecake and classic American brownie combined for a sweet tooth's dream come true (Minimum order 2 dozen)*

## **HEAVENLY BARS**

*Delicious bars with butterscotch blended with chocolate chips and marshmallows and chopped walnuts, a taste of heaven (Minimum order 2 dozen)*

## **CRANBERRY WHITE CHOCOLATE COOKIES**

*Sweet cream, butter and finest white chocolate with dried cranberry fruit for a delicious cookie (Minimum order 2 dozen)*

## **LEMON COOLER COOKIES**

*Delightful refreshing cookie with real butter, white chocolate, coconut and natural lemon flavor (Minimum order 2 dozen)*

## **"ROYALE" COOKIES**

*A special blend created for chocolate lovers made with Hawaiian Macadamia nuts, coconut and semi-sweet chocolate. (Minimum order 2 dozen)*

## **SIGNATURE CAPPUCCINO DIPPED SHORTBREAD**

*Rich coffee shortbread hand molded into a coffee bean shape and dipped in chocolate (Minimum order 2 dozen)*

## **PARISIAN MACARONS**

*The adorable French Macaron with its light as air taste. Handmade in classic French tradition, sandwiching two petite meringue cookies creating a delicate yet light crunch followed by the sweetest mousse crème filling. Assortment of pistachio, vanilla, chocolate, raspberry, lemon, caramel (Minimum order 3 dozen)*

*Seasonal Flavors available – Spring European Flavors  
Blood orange, Lemon, Strawberry, and Lavender*

*Specialty Flavors: Venezuelan Chocolate, Passion Fruit, Strawberry Fields, Toasted Pistachio, Café Latte, Orange Lemonade*

## **CHOCOLATE COVERED CHEESECAKE BITES (Minimum order 56 pieces)**

*Choose from the following flavors*

### **New York Cheesecake**

*Milk Chocolate covered New York cheesecake with white drizzle*

### **Chocolate Truffle**

*Chocolate cheesecake covered in milk chocolate with a dark chocolate drizzle*

### *Specialty Gelato*

#### **LEMON RIPIENO** *(frozen item)*

*Refreshing lemon sorbetto served in the natural fruit shell  
(Minimum order 2 dozen)*

#### **COCONUT RIPIENO** *(frozen item)*

*Creamy coconut sorbetto served in the natural fruit shell  
(Minimum order 2 dozen)*

#### **COPPA SPAGNOLA** *(frozen item)*

*Vanilla and Amerena cherry gelato swirled together topped with real Amerena cherries*

#### **COPPA PISTACHIO** *(frozen item)*

*Custard gelato swirled with chocolate and pistachio gelato topped with praline pistachios*

#### **COPPA STRAWBERRIES AND CARAMEL** *(frozen item)*

*Fior di latte gelato swirled with caramel, almond crunch and wild strawberries, topped with slivered almonds (Minimum order 6)*

### **WHOLECAKES**

#### **NEW YORK CHEESECAKE** (14 servings)

*Classic smooth New York Cheesecake served with fresh strawberries, rich and delicious*

#### **CHOCOLATE GANACHE CHEESECAKE** (16 servings)

*New York Cheesecake topped with a generous and rich layer of chocolate ganache over a chocolate sponge cake base*

#### **MONTEROSA CHEESECAKE** (12 servings)

*A creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge caked topped with wild strawberries*

#### **PISTACHIO CHEESECAKE** (16 servings)

*Creamy pistachio cheesecake filled with pistachio pieces, topped with a light pistachio mousse and sprinkled with pistachio, on a cookie crumb base*

#### **MIDNIGHT TRUFFLE CHOCOLATE CAKE** (14 servings)

*Rich and moist chocolate cake brushed with Grand Marnier syrup and layered with chocolate ganache and enrobed with a dark chocolate glaze*

#### **CHOCOLATE HAZELNUT WHOLE TORTE** (14 servings)

*Hazelnut shortbread crust and dense chocolate cake studded with Oregon hazelnuts, topped with white and dark chocolate mousse*

**CHOCOLATE TEMPTATION CAKE** (12 servings)

*Chocolate cake made with Ecuador's cocoa seeds filled with chocolate and hazelnut cream and hazelnut crunch between two layers of cocoa sponge cake and covered with chocolate glaze*

**TRIO CHOCOLATE MOUSSE CAKE** (12 servings)

*White and dark chocolate mousse on a sponge base, coated with chocolate topped with white chocolate shavings*

**CAPPUCCINO CAKE** (12 serving)

*Alternating layers of espresso drenched with chocolate sponge cake and coffee cream, decorated with cocoa powder*

**CIOCCALATO E LAMPONI** (Chocolate and Raspberries) (12 servings)

*Layers of chocolate sponge cake, chocolate cream and raspberry sauce finished with whole raspberries, made with cocoa nibs from the Dominican Republic*

**SALTED CARAMEL VANILLA CRUNCH CAKE** (14 servings)

*Light, buttery vanilla -flecked cake with waves of caramel cake and layered with salted caramel crunch and a creamy custard layer*

**FRANGOLINE** (12 servings)

*Shortcrust pastry base filled with Chantilly cream, a layer of sponge cake and topped with glazed wild strawberries*

**MANGO MOUSSE CAKE** (12 servings)

*Mango mousse on a sponge base, decorated with juicy mango chunks and glaze*

**COCONUT LEMON CAKE** (14 servings)

*Moist and buttery coconut cake layered with zesty lemon custard and frosted with cream cheese filling*

**FRESH FRUIT WHOLE TART 7"** ( 6-8 servings) (Seasonal Spring and Summer)

*Creamy vanilla custard in a buttery shell topped with a mix of fresh fruit and berries*

**STRAWBERRY TART 7"** (6-8 servings) (Seasonal Spring and Summer)

*Buttery tart shell filled with a vanilla pastry cream and topped with fresh strawberries and an apricot glaze*

**RASPBERRY LIMONCELLO CAKE** (16 servings)

*Layers of limoncello soaked sponge cake filled with lemon cream and raspberry marmalade, decorated with raspberry miroir and white chocolate piping*

**TIRAMISU CAKE** (14 servings)

*Traditional Italian treat of coffee and rum infused sponge cake layered with creamy mascarpone and Topped with dark chocolate ganache and a dusting of cocoa powder*

**RED VELVET CAKE** (14 servings)

*Red hued three-layered chocolate cake, filled and iced with a smooth cream cheese frosting, finished with chocolate drizzles and surrounded by red cake crumbs*

**MIXED BERRY CAKE** (12 servings)

Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake, and lavishly garnished with an assortment of blackberries, raspberries, red currants and strawberries

This is a sample menu of some of our more popular items. Please contact us directly for pricing and to customize a menu for your event. You can contact us at the number below or through the contact us form on our website.