

A Table for Two Private Chef Service

Desserts

Freshly prepared, and delivered ready to serve!

New York Style Cheesecake

The classic flavor. Finished with a fresh berry garnish.

Serves 12-16, \$28.00

Cappacino Cheesecake

A bi-layer cheesecake – one layer of light lemon, one layer of espresso cheesecake. Garnished with whipped cream and, lemon zest, and chocolate curls.

Serves 12-16, \$33.00

Banana Split Cheesecake

A chocolate cookie crust, banana cheesecake, topped with fresh sliced bananas, strawberries, nuts, coconut, drizzled with chocolate, and finished with fresh mint. A crowd pleaser!

Serves 12-16, \$38.00

Cheesecake Lollipops

Vanilla bean cheesecake is skewered, dipped in chocolate, and rolled in nuts, chocolate shavings, dragees, or just drizzled with colored chocolate – the choice is yours! (min order is 1 dozen)

\$20.00 per dozen

Sacher Torte

Two layers of chocolate almond torte with apricot marmalade and covered with chocolate icing

Serves 10-14, \$25.00

Black Forest Cherry Cake

On old family recipe – 3 layers of dark chocolate genoise laced with Kirsh, then layered with Kirsh soaked cherries and chantilly cream, iced with chantilly cream and garnished with chocolate shavings and chocolate covered cherries.

Serves 14-18, \$35.00

Deep Dish Southern Pecan Pie

Hand selected pecans, brown sugar, butter in a rich pastry crust.

Serves 8-10, \$23.00

Brownies and Blondies Assortment

Freshly baked Double Chocolate Brownies, Peanut Butter Brownies, Cheesecake Brownies, and the classic Blondies (each is about 3" square; min order is 2 dozen)

\$15.00 per dozen

Gourmet Cookies Assortment

Almond Slices, Chocolate Chip Orange Swirls, Viennese Triangles, Gianduja Cubes, and Meringue Bubbles (min order is 3 dozen – you may mix and match, or opt for an assortment)

\$14.00 per dozen

Classic Cookies Assortment

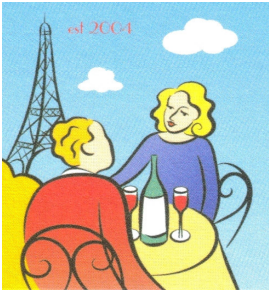
Chocolate Chip, M&M Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Macademia (min order is 3 dozen – you may mix and match, or opt for an assortment)

\$11.00 per dozen

Chocolate Truffle Torte

Our interpretation of the classic flourless chocolate tart, with the texture of the center of a truffle.

Serves 12-16, \$20.00



A Table for Two Private Chef Service

Desserts

Freshly prepared, and delivered ready to serve!

Dessert Shooters

\$24.00 per dozen

Presented in a 2 ounce shooter, your choice of the following (min 1 doz per flavor)

Key Lime – graham crackers with ground pistachios, key lime cheesecake filling, white chocolate mousse

Red Velvet – classic red velvet cake, cream cheese buttercream, whipped cream, chocolate curls

German Chocolate – chocolate genoise, chocolate mousse, German Chocolate buttercream, toasted coconut

Black Forest Cherry – chocolate genoise laced with Kirsch, chocolate cherry mousse, Chantilly cream, garnished with a chocolate covered cherry

Tiramisu – Lady fingers sponge soaked with espresso syrup, mascarpone mousse, topped with whipped cream, chocolate shavings

Strawberry Shortcake – vanilla poundcake soaked with brandy, fresh strawberries, Chantilly cream, fresh mint

Cannolis

\$25.00 per dozen

Classic Sicilian style, with lightly sweetened ricotta, dipped in crushed pistachios (standard dessert sized)

Deep Fried Chocolate Covered Cannoli

\$32.00 per dozen

A classic Sicilian style cannoli, dipped in funnel cake batter and deep fried, then dipped in chocolate and pistachios

Decadent, sinful, delicious, and unusual!

Classic Layer Cakes

8 inch cake (serves 6-10) \$25.00

10 inch cake (serves 10-14) \$33.00

12 inch cake (serves 12-18) \$40.00

Carrot – Four layers of moist carrot cake with raisins, filled with light cream cheese buttercream, iced with cream cheese buttercream and buttercream “carrots”

Red Velvet – Three layers of classic light chocolate sponge cake filled with and iced with cream cheese buttercream and topped with white and dark chocolate curls

Chocolate Genoa - Three layers of chocolate sponge cake filled with chocolate mousse and topped with chocolate ganache

Raspberry Ganache Cake - Three layers of chocolate sponge cake, 2 layers of chocolate mousse with raspberries covered in chocolate ganache and topped with fresh raspberries

Strawberry Grand Marnier Torte - Two layers of yellow cake, one layer of chocolate cake filled with strawberry marmalade iced with Grand Marnier cream

Tiramisu Torte - Three layers of lady finger sponge soaked with espresso syrup filled with mascarpone mousse and iced with whipped cream and cocoa powder and chocolate shavings

Opera - Almond sponge cake layered between chocolate ganache and mocha cream

Cassata - Three layers of white chiffon cake and two layers of cannoli cream

Strawberry Delight - Three layers of yellow sponge cake filled with fresh strawberries and fresh chantilly cream and iced with chantilly cream and toasted almonds

Chocolate Strawberry Royal - Three layers of chocolate cake with strawberries, one layer of chocolate mousse & chantilly cream, and iced with chocolate cream

Triple Chocolate Torte - Three layers of chocolate sponge cake filled with chocolate mousse and iced with rich chocolate ganache