



Dessert Menu

MINIMUM ORDER OF 24 EACH

Specialty Cupcakes

\$2.00 each

Red Velvet

WITH CREAM CHEESE FROSTING

Strawberry Cupcakes

WITH CREAM CHEESE FROSTING

Apple Cinnamon

WITH VANILLA BEAN FROSTING

Pumpkin Cupcakes

WITH SPICE CREAM CHEESE

Carrot Cupcakes

WITH SPICE CREAM CHEESE OR PLAIN CREAM CHEESE

Cookie Monster

TOPPED WITH BUTTERCREAM AND DARK CHOCOLATE GANACHE

Traditional Cupcakes
WITH BUTTERCREAM SWIRL
\$1.75 each

Flavors Dark Chocolate, Vanilla, Lemon, Red Velvet or Cinnamon

Mini Cupcakes
WITH BUTTERCREAM SWIRL
\$1.25 each

Cake Pops
\$3.00 and Up

Cheesecake
\$2.00 each

Lemon Cheesecake
THIN LAYER OF LEMON CURD TOPPED WITH WHIPPED CREAM

Creamy Cheesecake
THIN LAYER OF MIXED BERRY COULIS OR FRESH BERRIES TOPPED
WITH WHIPPED CREAM

Oreo Crust Cheesecake
WHIPPED CREAM, AND DARK CHOCOLATE GANACHE DRIZZLE

Dark Chocolate Cheesecake
TOPPED WITH DARK CHOCOLATE GANACHE

Pumpkin Swirl Cheesecake

Mixed Berries Cheesecake

GLUTEN FREE CHEESECAKE



Bite Size Desserts

\$3.00 each

Individual Desserts

\$5.00 each

Tiramisu

DELICATE LADYFINGERS SOAKED IN EXPRESSO COFFEE LAYERED WITH MASCARPONE CHEESE AND HEAVY WHIPPED CREAM FINISHED WITH COCOA POWDER

Tangy Lemon Tart and Sweet Meringue

Fruit Tarts

CREAMY VANILLA CREAM GARNISHED WITH FRESH FRUITS

Pineapple, Roasted Coconut and Rum (Optional)

Eclairs

CHOUX DOUGH FILLED WITH VANILLA CUSTARD DIPPED IN DARK CHOCOLATE GANACHE AND DRIZZLED WITH WHITE CHOCOLATE

Apple Tartlets

Parlova

BAKED MERINGUE CUP FILLED WITH YOUR CHOICE OF VANILLA CREAM, LEMON CURD OR ALMOND CREAM

Baileys Dark Chocolate Tarts



Pecan Pie Tart

Coconut Cream

Individual Desserts

\$6.50 each

Napoleons

FLAKY MILLE FEUILLE FILLED WITH BAVARIAN AND RASPBERRY JAM
FINISHED WITH GLAZE OR GANACHE

Carlotta's Italian Ladyfingers

FILLED WITH CREAMY RASPBERRY, STRAWBERRY MOUSSE TOPPED
WITH FRESH BERRIES

Triple Chocolate Mousse Tower Flourless Cake

DARK CHOCOLATE MOUSSE, MILK CHOCOLATE MOUSSE AND WHITE
CHOCOLATE MOUSSE

Strawberry Boston Cake

FRENCH VANILLA CAKE, BAVARIAN CREAM AND FRESH STRAWBERRIES

Creme Brule

Flourless Chocolate Cake

Dark Chocolate Coffee Cups

FILLED WITH CHOCOLATE MOUSSE OR CAPPUCCINO MOUSSE,
CHOCOLATE CAKE SOAKED WITH BAYLEE'S



Cookies

\$1.25 each

Chocolate Chip Cookie

Butter Cookies

White Chocolate and Macadamia Nut Cookies

Oatmeal and Raisin Cookie

Mexican Wedding Cookies

Peanut Butter

Traditional Coconut Macaroons

NAKED OR DIPPED IN CHOCOLATE

Brownies

DUSTED WITH SUGAR

Rocky Road Brownies

GANACHE, ALMONDS, MARSHMALLOWS AND
CHOCOLATE CHIPS

\$2.50 each

Caramel Brownies

\$2.50 each

Sea Salt Caramel Brownies

\$2.50 each



Mini Desserts in a Cup

\$2.50 each

Large Shooters

\$4.00 each

Strawberry Mousse Cup

S'mores

Banana Foster

Mango Mousse Cups

Raspberry Mousse and Lemon Curd

Dark Chocolate Mousse cup

CUP WITH CHOCOLATE CAKE TOPPED WITH GANACHE

Assorted Desserts

\$2.75 each

Mini Eclairs

FILLED WITH OUR DELICIOUS VANILLA BEAN BAVARIAN CREAM DIPPED
IN DARK CHOCOLATE GANACHE



Cream Puffs

WITH SWEET CREAM AND FRESH STRAWBERRIES

Mini Cannoli's

RICOTTA CHEESE, WHIPPED CREAM, MINI CHOCOLATE CHIPS AND
ROASTED ALMONDS

ALLERGY WARNING

Our facility is **NOT** gluten, nut, dairy, shellfish or soy free, please be aware of any allergy concerns.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

