



"The No Worry Caterer"

Plated Desserts

just a sampling

Lemon Raspberry Torte

delicate cake layers with fresh raspberries, white chocolate mousse & lemon curd

Chocolate Truffle Cake

dense & decadent with truffle garnish
served on a seasonal berry coulis

Banana Cream Tartlettes

pastry cream layered with fresh bananas & fluffy coconut cream

Almond Cake with Strawberries

a delicious butter cake baked with cream filling
finished with ripe berries in juice

Key Lime Parfait

key lime curd layered with white chocolate mousse & crunchy graham crackers in a footed glass

Elegant Fruit Parfait "Romanoff"

a lighter choice with fresh fruits of the season, a hint of basil & vanilla crème fraiche

Espresso Crème Brulée Tartlette

a chocolate pastry shell holds espresso-infused custard
garnished with a chocolate straw

Chocolate Martini

dark chocolate ganache, chocolate mousse & whipped cream
served in a chocolate-rimmed martini glass with a fresh berry swizzle stick

Fresh Berry Napoleon

white chocolate mousse & flaky pastry layers with fresh berries in a port wine compote

24 Carrot Cake

a signature dessert
fully loaded with cream cheese frosting

Black Forest Cake

our dark chocolate cake filled with imported cherries
finished with ganache & a crown of coconut pecan frosting

Seasonal Fruit Tartlettes

with lemon curd filling on all butter pastry

Dessert Station Displays

an elegant & contemporary way to serve dessert

Spring/Summer Small Bites

seasonal fruit tartlettes, strawberry shortcake minis, dark chocolate truffles,
apricot almond bars, chocolate mint cheesecakes, assorted cookies & chef's touches

Autumn/Winter Small Bites

seasonal fruit tartlettes, apple brandy cake, dark chocolate truffles, buttermilk glazed plum cake, chocolate bark,
pumpkin cobbler minis, blood orange parfaits, assorted cookies & chef's touches

Not a Chocolate Fountain

dark, white & milk chocolate fondues with strawberries,
cherry-chocolate brownies & assorted other dip-ables