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## DESSERTS

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### DESSERTS, TARTS, PIES AND CAKES

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New York Style Cheese Cake with Honey-Lemon Granola and Strawberry-Pomegranate Sauce

Kahlua and Chocolate Pot De Crème with Espresso Tuile Cookie and Fresh Cream

Honey-Lemon Panna Cotta Topped With Pistachio Baklava and Strawberries

Chocolate Mouse in a Chocolate Lily Cup Topped with Oreo Cookie Crumbs

Peanut Butter Cream in a Chocolate Lily Cup Topped with Chocolate Shavings

Individual Apple Cobbler with Crisp Crumb Topping and Freshly Whipped Cream

Strawberry Short Cake Trifle with Fresh Strawberries, and Sweet Whip Cream Topped with Shortcake Cookie

Greek Yogurt Parfait with Lemon Honey Yogurt, Toasted Pistachios, Fresh Pomegranate Seeds and Fresh Mint

Chocolate Mouse Cake

Italian Tiramisu Cake

Black Forest Cake

Fresh Berry Panna Cotta with Honey Tuile Cookie and Crème

Chocolate Chip Fudge Brownies with Ganache and White Chocolate Drizzle

Pistachio Baklava with Cardamom Sugar Syrup

Peanut Butter Pie

Chocolate Cream Pie

Chocolate Covered Strawberries

Assorted Cookies

Mini Chocolate Mousse Cake

Mini Assorted Tarts



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DESERTS

Mini Cheesecake Squares

Mini Chocolate Mousse in a Chocolate Lily Cup Topped with Oreo Cookie Crumbs

Mini Peanut Butter Cream in a Chocolate Lil Cup Topped with Chocolate Shavings

Assorted Chocolate and White Chocolate Dipped Cheesecake Lollipops with Coconut Flakes, Toasted Pecans, Sprinkles, Toasted Pistachios, Oreo Crumbles, Chocolate Shavings and Butterfinger Crumbles

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DESSERTS

**TARTS AND PIES**

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**FRESH FRUIT**

Light Pastry Cream Filled Shortbread Crust; Topped with an Assortment of Season Fresh Fruit

**KEY LIME**

Tangy Key Lime Filling in a Shortbread Crust Topped with Fresh Whip Cream & White Chocolate Shavings

**LEMON MERINGUE**

Classic Lemon Curd in a Buttery Crust Topped with Meringue

**CHOCOLATE PECAN**

Sweet and Goopy Pecan Pie Filling Baked in a Flaky Pastry Shell; Drizzled with Dark Chocolate

**CRÈME BRÛLE**

Creamy & Rich Custard Baked in Shortbread Shell or in Dishes Provided (Can also be Flavored)

**CHOCOLATE CARAMEL**

Rich Chocolate Ganache Topped with a Buttery Caramel Sauce Filled into a Shortbread Crust

**RUSTIC APPLE**

Thick Rustic Crust Filled with Frangipane and Sautéed Apples; Topped with a Buttery Crumble

**APRICOT ALMOND OR PEAR ALMOND**

Frangipane Topped with a Plump Apricot or Pear Halve; Baked in a Butter Crust

**COCONUT CREAM**

Light and Sweet Coconut Custard Filling in a Shortbread Crust Topped with a Rosette of Cream

**BANANA CREAM**

Creamy Custard Filled with Fresh Sliced Bananas Set in a Shortbread Crust; Topped with Fresh Whipped Cream

**SPICED CHOCOLATE CREAM**

Rich Chocolate Custard Filling Infused with an Assortment of Spices; Topped with Whipped Cream & Dusted with Cinnamon

**PASSION FRUIT**

Tangy and Sweet Curd Filling; Topped with Meringue

DESSERTS

**STRAWBERRY RHUBARB**

Thick Rustic Crust Filled with Strawberry Rhubarb Compote; Topped with Buttery Crumble

**STRAWBERRY CHIFFON**

Light Mousse like Strawberry Filling Topped with Whipped Cream and Fresh Strawberry Slices

**CHERRY LATTICE**

Shortbread Crust filled with Sour Cherries and Almond Cream; Topped with Shortbread Lattice

**FRENCH APPLE**

Frangipane Filled Crust Topped with Fresh Sliced Apples and Baked to Perfection