




we are passionate about food!

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DESSERTS

SINGLE LAYER SHEET CAKES

<p>Chocolate Fudge Cake This cake is always a hit with chocolate lovers! A moist chocolate cake layered with chocolate fudge and decorated with chocolate buttercream.</p>		<p>½ sheet Full sheet</p>
<p>Chocolate Mousse A layer of velvety chocolate mousse is placed on top of a chocolate cake base. This cake is then covered with ganache, drizzled with white chocolate.</p>		<p>½ sheet Full sheet</p>
<p>German Chocolate A layer of coconut-walnut custard covers this rich chocolate cake. This cake is then decorated with chocolate buttercream rosettes.</p>		<p>½ sheet Full sheet</p>
<p>Almond Hazelnut Mousse An almond cake topped with hazelnut mousse and drizzled with hazelnut-praline paste. An apricot glaze is then brushed over the top to create a marble effect.</p>		<p>½ sheet Full sheet</p>
<p>Key Lime Mousse Single layer of vanilla cake covered with key lime mousse. It is finished off with a dollop of key lime curd on top of chantilly cream rosettes.</p>		<p>½ sheet Full sheet</p>
<p>Lemon Mousse Single layer of white cake topped with a refreshing layer of lemon mousse, then a thin layer of lemon curd.</p>		<p>½ sheet Full sheet</p>
<p>Chocolate Duet (PR) Layers of genoise, dark chocolate mousse and milk chocolate mousse, garnished with a chocolate glaze.</p>		
<p>Chocolate Crisp (PR) Dark chocolate sponge cake topped with caramelized hazelnuts, layered with dark chocolate ganache and milk chocolate mousse.</p>		

<p>Caramel Emotion (PR) Hazelnut and almond biscuit layered with dark chocolate mousse, trimmed with confit oranges and caramel mousse, and garnished with a chocolate glaze.</p>		
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GOURMET CAKES - complex, multi-layered and artfully decorated

<p>Almond Hazelnut Almond cake layers with hazelnut mousse, marbled with hazelnut-praline paste and edged with toasted almond crumb and vanilla buttercream to finish the cake.</p>		<p style="text-align: center;">9" ¼ sheet ½ sheet Full sheet</p>
<p>Black Forest A rich chocolate cake is layered with cherry preserves and airy chantilly cream. Chocolate shavings are sprinkled on top along with maraschino cherries for decoration.</p>		<p style="text-align: center;">9" ¼ sheet ½ sheet Full sheet</p>
<p>Boston Cream Pie Delicately sweet vanilla custard is spread between two layers of soft white cake and topped with dark chocolate ganache.</p>		<p style="text-align: center;">9" ¼ sheet ½ sheet Full sheet</p>
<p>Cafe Cappuccino For the coffee lover, this three-layer cake is filled with cappuccino feuilletine mousse and then decorated with a ganache finish.</p>		<p style="text-align: center;">9" ¼ sheet ½ sheet Full sheet</p>
<p>Caramel Pear Harlequin A chocolate cake layered with caramel mousse and pear chunks is topped with chantilly cream, and drizzled with caramel sauce and decorated with pear slices.</p>		<p style="text-align: center;">9"</p>






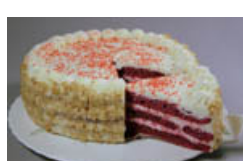

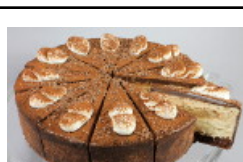
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<p>Carrot Cake This dense classic cake is packed with fresh carrots, raisins, nuts and sweetened with fruit juices. A citrus cream cheese icing compliments the rich flavor of this cake.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Chocolate Banana Foster An intense chocolate cake is filled with caramel cream and caramelized banana pieces. It is then decorated with a caramel sauce and chantilly cream.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Chocolate Supreme Raspberry puree complements the richness of our dark chocolate cake and chocolate mousse, which is topped with chantilly cream rosettes and chocolate plaques.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Chocolate Truffle Dark chocolate cake layers filled with dark chocolate ganache and completely covered with more ganache. Small truffles decorate this bittersweet chocolate cake, which is truly a chocolate lover's dream.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Chocolate Waltz A chocolate cake covered with a layer of rich creamy N.Y. cheesecake and then topped with a silky chocolate mousse and finished with a chocolate ganache glaze.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Coconut Haupia A vanilla cake with coconut rum custard filling and decorated with chantilly cream and then sprinkled with coconut shavings.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Coffee Crunch Layers of vanilla cake with coffee whip cream and decorated with coffee crunch pieces on top.</p>	<p>Image Coming Soon</p>	<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Double Chocolate Fudge Two layers of chocolate cake with two layers of dark chocolate fudge and finished with chocolate buttercream rosettes.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>

<p>Duo Chocolate Mousse A layer of chocolate cake topped with a layer each of dark chocolate mousse and white chocolate mousse. This cake is then finished with dark chocolate ganache and chocolate cigarettes.</p>		<p style="text-align: center;">9"</p>
<p>Flourless Date nut Mascarpone A chocolate flourless cake baked with Medjool dates and chopped walnuts. Filled with maple mascarpone mousse then decorated with candied pecans and Medjool date pieces.</p>		<p style="text-align: center;">9"</p>
<p>Flourless Decadence A flourless chocolate cake with chocolate mousse layered on top. It is then finished with a chocolate ganache glaze and decorated with handmade chocolate pieces.</p>		<p style="text-align: center;">9" ¼ sheet ½ sheet Full sheet</p>
<p>Flourless Macadamia Chocolate A flourless chocolate cake with a macadamia-hazelnut mousse layer on top. Cover with dark chocolate ganache. Chopped, roasted macadamia nuts are sprinkled over the top and then decorated with chantilly cream rosettes.</p>		<p style="text-align: center;">9" ¼ sheet ½ sheet Full sheet</p>
<p>Gourmet German Chocolate Three layers of rich chocolate cake are sandwiched by three layers of coconut-walnut custard. This cake is then decorated with chocolate ganache rosettes.</p>		<p style="text-align: center;">9"</p>
<p>Green Tea Passion Fruit Two layers of green tea cake made with the best quality green tea powder, layered by passion fruit mousse, topped with chantilly cream and passion fruit drizzle.</p>		<p style="text-align: center;">9" ¼ sheet ½ sheet Full sheet</p>
<p>Lady Strawberry A three layer cake made with pureed strawberries giving it an intense strawberry flavor. It is then layered and covered with a light and fluffy strawberry cream cheese frosting.</p>		<p style="text-align: center;">9" ¼ sheet ½ sheet Full sheet</p>
<p>Lemon Mousse Two vanilla cake layers and two layers of mousse made with fresh lemon juice.. This cake is topped with a layer of fresh lemon curd and chantilly cream rosettes.</p>		<p style="text-align: center;">9" ¼ sheet ½ sheet Full sheet</p>



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<p>Mango Mousse Mango puree and mango chunks intensify the flavor of the mousse between layers of moist vanilla cake. This cake is finished with chantilly cream and ground roasted almonds topped with dollops of mango preserve.</p>	<p>Image Coming Soon</p>	<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Oreo Cookie A two-layer chocolate cake filled with oreo cookies and cream. This cake is then decorated with chantilly cream and oreo cookie.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Passion Fruit Strawberry A delicate vanilla cake with strawberry cream and a passion fruit curd drizzled on top.</p>	<p>Image Coming Soon</p>	<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Princess Perfect for birthday parties, this cake combines vanilla custard, raspberry jam and chantilly cream filling in between layers of vanilla cake covered with a thin layer of marzipan and ground almonds for a pleasing pairing.</p>		<p>9" Full sheet</p>
<p>Raspberry Chocolate Mousse A layer each of silky chocolate mousse and raspberry mousse in between layers of chocolate cakes. Topped with a thin layer of raspberry jam with whipped cream rosettes and raspberries preserve.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Red Velvet A popular flavor, this moist red cake is made with buttermilk. It is filled and topped with a cream cheese frosting and sprinkled with red crystal sugar on top.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Strawberry Shortcake A summer favorite, this vanilla cake has a layer of fresh strawberries that are infused with Grand Marnier and is topped with fluffy whipped cream and fresh strawberries.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Tiramisu Espresso coffee and rum soaked lady fingers are layered in between espresso mascarpone mousse on top of a rich chocolate cake. A sprinkling of cocoa powder and finely grated chocolate shavings give this cake another flavor dimension for your palate.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>



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<p>Tres Leches Three layers of white cake soaked in a velvety mixture of cream, condensed milk, and evaporated milk. Then the cake is filled with whipped cream and dusted with ground almonds, topped with a drizzle of white chocolate ganache.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Triple Chocolate Mousse Chocolate cake topped with a layer each of white, milk and dark chocolate mousse. Garnished with generous shavings of dark chocolate and chantilly cream.</p>		<p>9"</p>
<p>Chocolate Roulade A moist chocolate jelly roll cake filled with dark chocolate mousse and then covered with ganache for a full chocolate flavor.</p>		<p>16"</p>
<p>Lemon Roulade A refreshing summer dessert, this jelly roll is made of vanilla sponge cake and lemon curd covered with vanilla buttercream, and decorated with lemon curd on top.</p>		<p>16"</p>






SIMPLER CAKES

<p>Carrot Cake This dense classic cake is packed with fresh carrots, raisins, nuts and sweetened with fruit juices. A citrus cream cheese icing compliments the rich flavor of this cake.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Chocolate Fudge This cake is always a hit with chocolate lovers! A moist chocolate cake layered with chocolate fudge and decorated with chocolate buttercream.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Chocolate Hazelnut Chocolate cake with hazelnut cream filling and chocolate buttercream frosting.</p>		<p>9"</p>

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<p>French Raspberry A delectable chocolate cake with raspberry buttercream.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>German Chocolate Layers of rich chocolate cake are sandwiched by layers of coconut-walnut custard. This cake is then decorated with chocolate butter cream.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Lemon Coconut Perfect for the summertime, this white cake has lemon curd filling and is decorated with vanilla buttercream frosting and coconut flakes.</p>		<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Mocha Cream A chocolate cake with mocha custard filling and mocha buttercream frosting.</p>		<p>9" Full sheet</p>
<p>Pineapple Coconut A soft vanilla cake with a pineapple filling and decorated with vanilla buttercream and covered in coconut flakes.</p>	<p style="text-align: center;">Image Coming Soon</p>	<p>9" ¼ sheet ½ sheet Full sheet</p>
<p>Strawberry Cream A moist vanilla cake with a strawberry cream filling and decorated with vanilla buttercream and strawberry jam drizzle. The sides of the cake are covered in almond crumb.</p>		<p>9"</p>

CHEESECAKES

<p>Amaretto A cheesecake flavored with Amaretto and decorated with almonds.</p>		
<p>Apple Cinnamon A traditional cheesecake with cinnamon swirls and apple chunks</p>		



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Blueberry A traditional cheesecake with sweet blueberry jam swirls.	
Cafe Mocha A cheesecake flavored with espresso and dark chocolate.	
Chocolate Caramel Marble A cheesecake with chocolate and caramel sauce swirls.	
Cranberry A cheesecake baked with tart cranberry sauce.	
Dark Chocolate This cheesecake is a mixture of cheesecake batter and dark chocolate ganache—a sure hit with chocolate fans!	
Eggnog (seasonal) This cheesecake is baked with eggnog.	
Lemon For citrus fans, this traditional cheesecake is baked with fresh lemon juice and lemon zest.	
Chocolate Marble A traditional cheesecake with dark chocolate swirls.	
Mascarpone This airy cheesecake is a mix of traditional cheesecake batter and mascarpone cheese.	
Mixed Berry A traditional cheesecake with mixed berries sauce swirls—perfect for summer picnics!	
New York Cheese Cake A tangy sour cream cheesecake, this is a quintessential American favorite!	
Pumpkin This cheesecake is a mixture of cheesecake batter and pumpkin puree, which produces a delicious alternative to pumpkin pie at Thanksgiving.	
Raspberry A traditional cheesecake with raspberry jam swirls	
Strawberry A traditional cheesecake with a strawberry jam swirl.	



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PIES (all are 9")

Apple

Slices of apples and raisins spiced with cinnamon are baked until the crust is flaky and golden brown.

Apple Crumb

Apple cinnamon compote baked in a flaky shell and topped with buttered crumbs.

Baked Custard

Vanilla custard is baked inside a pie shell until the custard top is golden brown.

Banana Cream

A flaky pie shell is filled with ripe banana custard and decorated with swirls of fresh whipped cream and chopped walnuts.

Blueberry

This pie is filled with a sweet blueberry filling and baked until the crust is golden brown.

Cherry

A sweet cherry pie filling is baked until the crust turns a caramel brown color.

Chocolate Cream

Silky chocolate mousse fills this pie shell centered with chocolate shavings and garnished with fluffy whipped cream rosettes.

Coconut Cream

Coconut custard fills the flaky pie shell and is topped with fluffy whipped cream and coconut shavings.

Key Lime

Fresh key lime juice gives this pie a citrus punch. This pie is then decorated with airy whipped cream rosettes.

Lemon Meringue

A pie shell filled with lemon curd and topped with light and fluffy meringue swirls, torched until a caramelized golden brown.

Peach Crumb

Instead of being covered by a pastry crust, this pie consists of baked peach slices covered with buttery crumbs.

Pecan

Honey-glazed pecans fill this chewy, golden brown pie. Experience the complex flavors of caramel, vanilla, and the rich deep flavoring of roasted nuts.

Pumpkin

A Thanksgiving tradition, our pumpkin pie is made from pumpkin puree and spices.

TARTS (all are 9")

Apple Caramel

Slices of apples are baked in frangipane and custard cream and then drizzled with caramel sauce.

Baked Lemon Curd

This bright and fresh tasting lemon custard is baked in a sweet tart shell until just set.

Chocolate Ganache

Rich dark chocolate fills this baked tart shell and is decorated with ganache rosettes.

Chocolate Peanut Butter

A delicious layer of peanut butter lines the bottom of this rich chocolate ganache-filled tart and decorated with peanut brittle.

Cranberry Walnut

A favorite autumn dessert, stewed cranberries line the bottom of this tart, which perfectly balances the caramelized, crunchy walnut filling.



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French Apple

Slices of fresh apples are artfully arranged in frangipane and custard cream and topped with cinnamon sugar.

French Cherry

Sweet dark cherries layered on top of frangipane and vanilla custard cream in a tart shell.

French Peach

Ripe peach slices baked in frangipane and vanilla custard cream inside of a tart shell.

French Pear

Slices of juicy pears are decoratively baked in frangipane and vanilla cream.

French Seasonal Fruit

Seasonal fresh fruit artfully layered and baked in brown butter and almond paste with powdered sugar sprinkled on top.

Fresh Berries with Ganache

Seasonal berries such as strawberries, raspberries, and blackberries are beautifully arranged in a tart shell filled with rich dark chocolate ganache.

Fresh Mixed Fruit

Fresh fruits are arranged on top of vanilla custard in buttery tart shells.

Key Lime

An alternative to Key Lime Pie, this tart is lined with a cream cheese filling and key lime curd is layered on top.

Lemon Cream

A sweet tart shell lined with a cream cheese filling and then topped with lemon curd.

Lemon Meringue

A tart shell filled with lemon curd and topped with light and fluffy meringue swirls, torched until a caramelized golden brown.

Linzer

An Austrian dessert made from raspberry preserves is lined and covered with a flaky, tender hazelnut lattice pastry.

Powder sugar is then sprinkled on top.

Macadamia Coconut Cherry

A combination of macadamia nuts, cherries, and shredded coconut gives this tart a distinctive flavor and texture.

Pecan

A popular dessert during the holidays, honey-glazed pecans fill this chewy, golden brown tart.

Strawberry Rhubarb

A fruity tart filled with slices of rhubarb and strawberries and topped with powdered sugar.



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INDIVIDUAL DESSERTS

Mini Assorted Macarons

Made in the classic French tradition, sandwiching two petite cookies together with a flavored filling.

Vanilla, Salted Caramel, Chocolate, Passion Fruit, Raspberry, Coffee, Earl Grey, Lemon, Orange

Assorted Les Chouchous

5 layers! On the inside is a center of mousseline (soft, light mousse) surrounded by a layer of cream. Covered by a layer of choux pastry with a crispy chocolate base and decorative topping.

Black Currant and Vanilla, Double Chocolate, Double Raspberry, Nutty Caramel and Vanilla, Mango and Passion Fruit, Pistachio and Chocolate.

Mini Cheesecakes

Tropical: *Key Lime, Coconut, Mango*

Citrus: *Lemon, Blueberry, Key Lime, Raspberry Swirl*

Chocolate: *Chocolate Raspberry, Chocolate Swirl, Rocky Road*

Cappuccino Cheese Bites

A creamy cappuccino flavored cheesecake topped with puffs of mocha frosting.

Lemon Blueberry Bites

A layer of moist white cake baked with a dense lemon filling mixed with plump blueberries.

Chocolate Truffle Cheese Bites

A chocolate brownie baked with a dark creamy chocolate cheesecake.

Raspberry Cheese Bites

A creamy cheesecake with swirls of raspberry baked on a graham cracker crust. Marbled on top with raspberry preserves, topped with puffs of white chocolate.

Triple Chocolate Bites

Chocolate cake layered with chocolate mousseline and topped with a chocolaty mirror glaze.

Maple Cake Bites

Maple cake layered with maple mousseline and decorated with caramel.

Strawberry & Vanilla Cake Bites

Vanilla cake layered with strawberry filling and vanilla cream and decorated with white chocolate shavings.

Mini Dessert Cups

White Chocolate & Raspberries, Lemon Meringue Crumble, Dark Chocolate Mousse Ganache, Tiramisu coffee.



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Les Tart Passion

Coated on all sides in milk chocolate.

Caramel Almond, Lemon, Pear Chocolate, Apple Vanilla, Chocolate Praline, Apricot Almond.

Chocolate Duet Cake

A delicious genoise covered with a dark chocolate mousse layer and a milk chocolate mousse layer, finished with a chocolate glaze.

Caramel Emotion Cake

Hazelnut and almond biscuit layered with dark chocolate mousse, trimmed with confit oranges and caramel mousse, and garnished with a chocolate mirror.

Chocolate Crisp Sheet Cake

Dark chocolate sponge cake topped with caramelized hazelnuts, layered with dark chocolate ganache and milk chocolate mousse.

Caramel Churros

Churros from Spain, filled with caramel sauce.

Chocolate Churros

Churros from Spain, filled with chocolate sauce.

French Mini Beignet

A light and airy dough filled with Chocolate Hazelnut cream, Caramel, Red Fruit

Cookies

Bacio di Dama

Sandwich cookie filled with a chocolate hazelnut cream.

Chocolate Bacio di Dama

Chocolate hazelnut sandwich cookie filled with a vanilla cream.

Cantucci

Traditional Italian biscotti with almonds.

Fiorentini

An extraordinary crisp, continental confection with rich smooth chocolate between almond wafers.



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Chocolate Chip Cookies

Snickerdoodle

Peanut Butter Blast

Oatmeal Raisin

Macadamia White Chip

Bars

Blueberry

Lemon

Pumpkin

Apple Crumb

Apricot

Chocolate Brownies