

**Individual Dessert Tastes - \$5.95 - \$7.95 per person**

**Cups and Tartlets:**

- a. Crosttate with apricot, raspberry, peach, or cherry marmalade
- b. Fresh fruit baked tartlets (with seasonal fresh fruit available)
- c. Lemon tartlets topped with vanilla whipped cream
- d. Pecan-Caramel tarts topped with brown sugar bourbon whipped cream
- e. Cheesecake cups
- f. Caramel cups topped with brown sugar bourbon whipped cream
- g. Mini Spanish rice pudding cups
- h. Miniature edible chocolate cups filled with variety mousses (cookies n cream, mocha, peanut butter, chocolate etc.)
- i. Miniature fruit filled phyllo shells topped with whipped cream

**Cake Rolls – Slices and Entire Cakes:**

- a. Pumpkin roll with cream cheese filling
- b. Chocolate soufflé roll with vanilla bean cream filling
- c. Coconut lemon roll with marshmallow cream filling
- d. Ginger-Walnut roll with molasses cream
- e. Dark Chocolate Espresso cake with hazelnut or peanut butter buttercream and dark chocolate ganache frosting
- f. Banana Espresso cake with banana espresso custard and espresso buttercream frosting

**Gourmet Cookies:**

- a. Clothes pin cookies (light puff pastry rolls filled with a rich vanilla cream)
- b. Clothes pin cookies filled with mocha filling then drizzled with espresso chocolate sauce
- c. Soft and chewy almond powdered cookies
- d. Cream puffs filled with zabaione cream and topped with espresso chocolate sauce or dark chocolate ganache
- e. Kolachi (nut or apricot filled horn cookies in soft dough)
- f. Rugelach (eastern European roll cookies with walnut and raising topped with powdered sugar)
- g. Finikia (Greek honey dipped spiced cookies coated with cinnamon and minced walnuts)
- h. Rum Balls (walnut and honey balls rolled in powdered sugar with a hint of rum liquor)
- i. Bourbon Balls (bourbon soaked walnuts mixed with butter and powdered sugar then dipped in dark chocolate)
- j. Kourabiedes (Greek melt in your mouth butter cookies, coated with powdered sugar)
- k. Chocolate dipped macaroons (coconut baked cookies)
- l. Lime butter melt aways
- m. Chocolate cookie disks layered with cream and hazelnuts
- n. Coconut cream filled mini meringues

**Brownies:**

- a. Chocolate Caramel Pecan brownies
- b. Chocolate Butterscotch brownies
- c. Cream Cheese brownies
- d. Blondies (chewy blond brownies made with nuts and white chocolate)
- e. Black & White Brownie (a dark chocolate brownie with a cream cheese brownie swirl)

**Pies and Cobblers:**

- a. Tart Apple pie
  - b. Golden Delicious apple pie with sharp cheddar cheese crust
  - c. Tart Cherry pie (flavored with almond extract)
  - d. Pecan pie
  - e. Chocolate Pecan pie
  - f. Peanut Butter Fudge pie
  - g. Blueberry pie (flavored with cinnamon, vanilla and a hint of nutmeg)
  - h. Special Berry pie (fresh seasonal raspberries, blackberries and boysenberries)
  - i. Peach pie (seasoned with cloves and brown sugar)
  - j. Blueberry cobbler (fresh lemon-vanilla and brown sugar seasoned blueberries with a golden crumbly and light topping)
  - k. Blackberry cobbler
  - l. Peach cobbler
  - m. Sour cherry cobbler
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**Fruit and Miscellaneous Desserts:**

- a. Zuppa Inglese (Italian cream layered cake soaked with liquor and chocolate shavings)
- b. Cannoli filled with ricotta cream and semi sweet chocolate morsels
- c. Chocolate bourbon pecan bundt cake
- d. Chocolate pistachio bundt cake
- e. Cashew brittle
- f. Red wine poached pears with either a creamy blue cheese, mascarpone or rich creamy Swiss cheese filling
- g. Brie and fruit puff pastry bites (raspberry and chocolate, blueberry, apricot etc.)
- h. Baked fresh seasonal fruit with fresh nut topping
- i. Tiramisu (traditional espresso dipped lady finger cake coated with mascarpone cream and dark chocolate and cocoa)
- j. Berry misu (fresh berry fruit salad with dipped lady fingers coated with mascarpone cream and white chocolate shaving)
- k. Chocolate molten lava cakes served with a bourbon whipped cream and topped with a rich vanilla bourbon sauce

**Specialty Breads:**

- a. Chocolate-Walnut wheat banana bread
- b. Strawberry-Pecan bread
- c. Zucchini bread
- d. Pumpkin Bread

Note: Additional desserts can most likely be accommodated with advance notice. The above menu is a sampling of items that can be provided. Please inquire about any special request. Most requests can be accommodated with advance notice.

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