

## CHEESECAKES

Each 11" round cheesecake serves 16 to 24 depending upon serving size. These may be pre-sliced for easy serving. These may also be served in bite size portions with 35 to 42 portions per 9x13 cheesecake. The price for each cheesecake listed below is **\$27.00** plus tax.

**Fudge Truffle Cheesecake** - A rich chocolate New York style cheesecake, topped with decorative whipped cream and chocolate garnish.

**Truffle Turtle Cheesecake** - A very rich dessert! Chocolate truffle cheesecake topped with caramel, chocolate pieces and pecans. Finished with a ring of fresh whipped cream.

**Raspberry Ganache Cheesecake** - A rich New York cheesecake with a ribbon of raspberry throughout, baked in a chocolate crust. Topped with decorative whipped cream, fresh raspberry sauce and ribbons of chocolate.

**Peach Cream Cheesecake** - A smooth New York cheesecake with fresh peaches throughout, atop a cinnamon crust. Topped off with fresh peaches in a sauce, and a streusel topping. A beautiful frame of whipped cream finishes this dessert.

**Black 'n' Blue Cheesecake** - Appropriately named because it is "painfully" good. Also, the marbling of sauce made from blackberries and blueberries makes this special cheesecake as beautiful on the inside as it is on the outside. Topped off with a wagon wheel of whipped cream.

**New York Style Cheesecake** - Traditional cheesecake (except creamier). Can be served plain or you may add your own toppings such as Chocolate sauce, Cherry sauce and Strawberry sauce.

**Pumpkin Swirl Cheesecake** - A smooth New York cheesecake swirled throughout with a mixture of pumpkin and pumpkin pie spices, in a cinnamon crust. Topped off with mounds of real whipped cream.

**Apple Streusel Cheesecake** - Traditional cheesecake, with a cinnamon crust. Topped off with fresh apples in a sauce and a streusel topping. Decorative whipped cream garnishes this dessert.

**Lemon Cream Cheesecake** - A rich New York cheesecake topped with a fresh lemon pudding. Garnished with your choice of fresh whipped cream or brown sugar meringue.

**Raspberry Swirl Cheesecake** - Fresh raspberry sauce is swirled throughout a New York cheesecake creating a wonderfully light raspberry flavor. Framed with whipped cream.

**Fudge Ripple Cheesecake** - For anyone who loves chocolate, but not to be overpowered by it. Fudge cheesecake is marbled throughout the smooth New York, in a graham cracker crust and decorated with real whipped cream and ribbons of chocolate.

**Kaluha Truffle Cheesecake** - This rich chocolate truffle cheesecake is flavored with Kaluha. Topped with a chocolate Kaluha sauce and decorative whipped cream.

**Apricot Cheesecake** - Rich New York cheesecake with a swirl of apricot sauce baked throughout. Topped with apricot sauce and garnished with a decorative whipped cream frame.

**Fudge Truffle Raspberry Cheesecake** - A rich chocolate cheesecake in a chocolate crust, baked with a raspberry sauce swirled throughout. Topped with raspberry sauce and decorative mounds of real whipped cream and chocolate ribbons.

**Peppermint Schnapps Truffle Cheesecake** - A chocolate truffle cheesecake is infused with mint giving it a fabulous Bavarian mint flavor. Topped with a special chocolate mint sauce and rings of real whipped cream to create a beautiful finish.

**Apple Butter Swirl Cheesecake** - Homemade apple butter (an old family recipe) is swirled throughout a New York cheesecake in a cinnamon crust. Framed with stars of real whipped cream.

**Cherry Truffle Cheesecake** - A chocolate truffle cheesecake with a hint of cherry flavor throughout is topped with a homemade bright red cherry sauce. A decorative ring of whipped cream finishes off this taste sensation.

**The Ultimate Chocolate Dipped Strawberry Cheesecake** - The name speaks for itself. A New York cheesecake with a ribbon of strawberry sauce inside is nestled in a chocolate crust. It is then topped off with a layer of chocolate sauce covered by a strawberry sauce with stars of real whipped cream, which are covered with ribbons of chocolate for the ultimate garnish.

**Amaretto Truffle Cheesecake** - A rich chocolate truffle cheesecake is flavored throughout with amaretto. Topped with a

*special chocolate sauce and chopped walnuts. Garnished with real whipped cream, caramel sauce and ribbons of chocolate.*

**German Chocolate Truffle Cheesecake** - *A milk chocolate cheesecake is a chocolate crust is topped off with a German Chocolate Frosting, real whipped cream, covered in toasted coconut and ribbons of chocolate.*

**Bavarian Mint Cheesecake** - *A bright green New York cheesecake, swirled with chocolate, is at home in a chocolate crust. Topped with a ring of whipped cream and drizzled with a special chocolate sauce.*

**Chocolate Covered Cherry Cheesecake** - *A New York cheesecake, swirled with cherries in a chocolate crust. Topped with a chocolate sauce, then a layer of cherries in a sauce, finished with a ring of whipped cream and drizzled with a special chocolate sauce.*

**White Chocolate Macadamia Nut Truffle Cheesecake** - *A twist to our rich truffle cheesecake. Changing the chocolate to white adds an incredible sweet flavor in a graham cracker crust. Topped with our own white ganache sauce, chopped macadamia nuts and white chips with a whipped cream garnish. Unforgettable!*

**Jagermeister Cheesecake** - *This combination turns a chocolate truffle cheesecake into a dark chocolate. The flavors combine, but don't overpower. Topped with a chocolate sauce and whipped cream garnish drizzled with caramel.*

**Rootbeer Float Cheesecake** - *All the wonderful combinations of an old fashioned root beer float are found in this new cheesecake.*

**Amaretto Mocha Cheesecake** - *Rich coffee adds an unbelievable fabulous flavor in this light chocolate cheesecake. A rich chocolate, coffee ganache sauce tops off this one.*

**Peanut Butter Cup Cheesecake** - *All of the richness of our truffle cheesecakes come together for a nice combination of fudge truffle and peanut butter truffle. Topped with our chocolate ganache and garnished with Milk Chocolate Bavarian Cream crowned with chopped peanut butter cups.*

**Banana Foster Cheesecake:** *Traditional New York cheesecake is "kicked up a notch" incorporating the fabulous flavors of Banana Foster.*

## TORTES

*The price for each torte listed below is **\$27.00** plus tax.*

*Each torte serves 30 to 50 depending on serving piece size. These are 9x13 full size. A 9" square size of each of these tortes is available to serve approximately 15 pieces.*

**Chocolate Mint Torte** - *Rich chocolate cake, 4 layers with layers of green mint Bavarian cream between all layers. Topped with the green mint cream, real whipped cream garnish and ribbons of melted chocolate. A light refreshing mint dessert..not overpowering.*

**Raspberry Torte** - *White cake is layered with raspberry sauce and a filling of real whipping cream and cream cheese. Topped with a delicious raspberry sauce centered in a ring of rich whipped cream.*

**Apricot Torte** - *White cake layered and topped with apricot preserves and a whipped cream filling.*

**Chocolate Raspberry Torte** - *Deep chocolate cake with layers of fresh raspberry sauce and real whipped cream and cream cheese filling. Topped with fresh raspberry sauce with a ring of whipped cream and lacy ribbons of chocolate.*

**Strawberry Torte** - *White cake is filled with a strawberry sauce and whipped cream filling. Topped off with clouds of whipped cream and fresh strawberry sauce. A step above strawberry shortcake.*

**Lemon Torte** - *White cake with a layer of lemon cream then a whipped cream filling. Topped with the lemon cream surrounded by a whipped cream garnish.*

**Bavarian Torte** - *An all time favorite. Chocolate cake with a layer of whipped cream and cream cheese filling. Topped with a cloud of the whipped cream mixture with ribbons of chocolate.*

**Chocolate Mousse Torte** - *Chocolate cake, layered with rich chocolate mousse. Topped with the homemade mousse with a whipped cream garnish and ribbons of melted chocolate.*

**Pumpkin Torte** - *Pumpkin spice cake, layered with a whipped cream filling. Garnished with English walnuts. (optional)*

**Carrot Cake Torte** - *Four layers of homemade carrot cake with a whipped cream and cream cheese filling. Topped with a cream cheese frosting and decorations of piped carrots or walnut pieces. Rave reviews on this torte.*

**Black 'n' Blue Torte** - Four layers of white cake with a homemade blackberry and blueberry sauce layered between a whipped cream filling. Beautifully topped off with the purple sauce which is surrounded by a ring of whipped cream. This is "painfully" delicious!

**Kaluha Mousse Torte** - Chocolate cake layered with a homemade Kaluha Mousse. Topped with the rich mousse and garnished with fresh whipped cream and chocolate accents.

**Red, White & Blue Torte** - Fours layers of white cake alternating a red raspberry sauce and blueberry sauce with a whipped cream filling. Topped with stripes of red sauce and blue sauce which are framed with whipped cream stars.

**Chocolate Strawberry Torte** - Four layers of chocolate cake cradling layers of fresh strawberry sauce and a Bavarian cream filling. Topped with the strawberry sauce surrounded by clouds of real whipped cream. Sliced fresh strawberries on the top are drizzled with a special chocolate sauce.

**German Chocolate Bavarian Torte** - Layers of chocolate cake with a German Chocolate frosting and Bavarian cream between each layer. Topped with the coconut and pecan spread surrounded by whipped cream garnish and finished with toasted coconut and ribbons of chocolate.

**Banana Cake Torte** - A homemade banana cake is layered with a cream filling and topped with a cream cheese frosting. This unbelievably delicious combination has had fabulous reviews!

**Cherry Torte** - White cake is layered with a homemade cherry sauce and Bavarian cream. Topped off with a whole cherry sauce and whipped cream garnish.

**Black Forrest Torte** - Our version of Black Forrest cake. Layering the chocolate cake with a cherry sauce and Bavarian cream filling. Topped off beautifully with cherries in a sauce and real whipped cream garnish.

**Milk Chocolate Bavarian Swirl Torte** - A milk chocolate Bavarian cream is layered between a marble cake. Topped with the milk chocolate cream, real whipped cream and ribbons of chocolate sauce.

**Peach Cream Torte** - A fresh peach sauce is layered between white cake and fabulous Bavarian cream for this refreshing taste of summer. Topped with the golden sauce and framed with real whipped cream.

**Tuxedo Torte** - Alternating layers of white and chocolate cake separated by a milk chocolate Bavarian cream filling. Topped off with whipped cream and ribbons of chocolate.

**Root Beer Float Torte** - We have combined a light white cake with root beer Bavarian cream to make this fabulous old fashioned taste. Garnished with fresh whipped cream and two straws!

## OTHER DESSERTS

**White Chocolate Fresh Fruit Tart** - A 12 inch tart pastry cradling a white chocolate filling, topped off with a beautifully decorative presentation of fresh strawberries, kiwi, pineapple and mandarin oranges. The entire dessert is covered with a fresh fruit glaze. Serves 16. **\$22.00**

**Fresh Peach Tart** - A 12 inch pastry shell with a cream cheese filling covered with slices of fresh peaches glazed with a pureed apricot jam. **\$22.00**

**Lemon Tart** - A 12 inch pastry shell with a cream cheese filling covered with a lemon curd and clouds of real whipped cream. **\$20.00**

**Raspberry Charlotte Rouse** - An 11" dessert made in a spring form pan. Lady fingers brushed with a port wine form the base and the sides of this beautiful dessert. It is filled with a fresh raspberry and gelatin whipped filling which is decoratively topped with whipped cream, sugared slivered almonds and raspberries. Serves 16. **\$24.00**

**Chocolate Mousse Cups** - A rich homemade chocolate mousse is cradled in a molded chocolate candy shell. Topped with real whipped cream. **\$24.00/one dozen**

**Toffee Tiramisu** - Pound cake, drizzled with a coffee liquor. It is topped with a thick layer of a chocolate whipped filling. Garnished with candy toffee pieces. 9x13 size. Serves 12 to 16. **\$20.00**

**Fresh Strawberry Cream Puffs** - A platter of homemade puffs, filled with a delicious vanilla whipped cream center with slices of fresh strawberries peeking out. Garnished with a dusting of powdered sugar. **\$26.00/50 puffs**

**Additional Cream Puff Variations:** Lemon Blackberry, Chocolate Mint, Root beer Float, Milk Chocolate, Chocolate Mousse, Chocolate Raspberry, Chocolate Strawberry

*Sugar Free Fresh Strawberry Cream Puffs- Platter of 50 count* **\$28.00**

**Double Chocolate Brownie Bites** - Moist chocolate brownies dipped in a chocolate candy coating and drizzled with a milk chocolate garnish. **\$18.00/30 brownies**

**Candy Bar Brownies** - Snickers candy bars are baked into rich, moist brownies, then dipped in chocolate. This one will put a chocolate lover over the top! **\$18.00/30 brownies**

**Birch Tree Cookie Twigs** - A delicate shortbread cookie dipped in white chocolate and garnished to resemble a twig of a Birch tree. **\$13.00/30 cookies**

**Bavarian Apple Tart** - Fresh apples with cinnamon and sugar are baked atop a cream cheese mixture and flaky crust. Serves 16. **\$22.00**

**Pecan Pie Pastries** - A flaky pastry crust is baked with a rich pecan topping like you would find in your favorite pie. **\$18.00/30 squares**

**Pumpkin Roll** - A fabulous pumpkin cake is rolled with a creamy center. The entire log is rolled in crushed pecans. It takes Thanksgiving to a whole new level! 12 Servings. **\$18.00**

**Lattice Meringue Cookies** - Light and airy meringue cookies are baked into a beautiful lattice presentation. Topped with sugared almonds. **\$15.00/30 cookies**

**Key Lime Bars** - 2x2 bars of luscious Key Lim filling on a pastry crust. Refreshing flavor for a fabulous finish. **\$15.00/30 bars**

**Streusel Cream Cheese Cake** - Can be served as a rich dessert or fabulous coffee cake. Each round cake has 20 servings. You'll love this, as it is one of our favorites! **\$20.00**

**Loca Luna (Cream Cheese Turtle Cake)** - Chocolate cake with toasted pecans and almonds baked with a swirled cream cheese filling, topped with more nuts, caramel and a special chocolate icing. Beautiful presentation and fabulous flavor! 9x13 cake serves 15. **\$22.00**

**Chocolate Roll** - A wonderful chocolate sponge cake is rolled into a log, cradling a sweet whipped cream filling. The entire dessert is covered with a cooked fudge frosting. Serves 12. **\$18.00**

**\*\*Chocolate Dipped Strawberries** - (24) **20.00** - Large fresh strawberries dipped in a chocolate or white chocolate. (for an extra special surprise, you have the option of an injected liquor inside the strawberry) Additional **\$2.00** per dozen. (adults only)

**Homemade Pies** - Homemade pies are available upon request. (Apple, Cherry, Peach Pumpkin, etc) Serves 6 to 8. **\$8.50.**

**Homemade Sugar Cookies with Icing:** Large, round sugar cookies with colored icing. A favorite among all ages.

**Cookies:** Chocolate Chip.....Snickerdoodle.....Peanut Butter....White Chocolate Macadamia Nut....Chocolate Peanut Butter Chip. **\$12.00 per dozen.**

**Cupcakes w/icing:** Deliciously moist cupcakes with any flavor imaginable! (Ex. Chocolate, Vanilla, Swirl, Coconut Bon Bon, Rootbeer Float, German Chocolate, Red White & Blue w/Red Velvet Cake, Kaluha Mousse, Bavarian Mint, etc.) **Base price per cupcake is \$1.25.** Minimum order is 1 Dozen. Price will increase based upon chosen decoration/topping.

## *OTHER FUN IDEAS*

**Shortcake Buffet:** Homemade shortcakes with a variety of sauces and whipped cream on the side **\$1.95 per person.**

**Donut Hole Buffet:** Vanilla Cake Donuts with a variety of toppings on the side to "Create Your Own" donut! **\$1.95 per person.**

**Homemade Cookies:** Chocolate Chip, Peanut Butter, Chocolate w/Peanut Butter Chips, Gingersnaps, White Chocolate Macadamia nut: 3 inch round cookies. **1 dozen for \$9.00.**

**Apple Crisp Portions:** Homemade apple Crisp served in 2 ounce portion cups. Topped with caramel and fresh whipped cream 20 count for **\$15.00**

# *FUDGE & CANDIES*

Listed below are options to replace the traditional mints. I recommend that you choose 3 from the list. These will be served in bite size pieces, in candy papers (resembling miniature cupcake papers) for guest friendly selections. **\$17.00 per pound** (approximately 80 pieces per pound)

**Chocolate Mint Fudge**

**Peanut Butter Fudge**

**Chocolate Fudge** with a choice of nuts (cashew, walnut, pecan, or macadamia nut)

**Butterscotch Fudge**

**Chocolate Peanut Butter Fudge**

**Coconut Bon Bons**

**Peanut Butter Bon-Bons**

**Chocolate Covered French Truffles**

**Chocolate Covered Orange Meltaways**

**Chocolate Covered Mint Meltaways**

**Chocolate Covered Raspberry Meltaways**

**Chocolate Covered Peanut Butter Meltaways**

**Chocolate Covered Kaluha Meltaways**

**White Chocolate Covered Amaretto Meltaways**

**White Chocolate Covered Butterscotch Meltaways**

**White or Chocolate Covered Brandy & Cream Meltaways**