



WEDDING CAKE AND DESSERT MENU



TRADITIONAL WEDDING CAKES

Option One: Design-Your-Own Wedding Cake

- Minimum of 75 Guests
- Up to Five (5) Tiers
- Custom Choice of Cake, Filling, and Frosting

Option Two: Centerpiece Cakes

- Minimum One Cake per 16 Guests
- Custom Choice of Cake, Filling, and Frosting

Option Three: Cupcakes

- Custom Choice of Cake and Frosting

Option Four: Sheet Cakes

- Full Sheet per 96 Guests
- Half Sheet per 48 Guests
- Custom Choice of Cake, Filling, and Frosting
- Decoration starts at \$150.00 for full size or \$80.00 for half size (*price increases with level of decoration*)

See Next Page for Choices in Cake, Filling, and Frosting

Prices Are Based Upon Level of Decoration and Skill

Level One: \$3.50 per person

Piped Frosting, Flowers, and/or Garland (*limited to 2-3 colors*)
No fondant

Level Two: \$4.50 per person

Piped Frosting, Flowers, and/or Garland (*4+ colors*)
Nonpareils (*colored flakes, shaped candy pieces, sugar beads*)
No fondant

Level Three: \$5.00 per person

Base Fondant (*2-3 colors*)
Fondant Décor (*drapes, swags, beads*)
Gum Paste Flowers (*roses, lilies, orchids, etc.*)

Level Four: \$5.50 per person

Patterned Fondant (*4+ colors*)
Tempered Chocolate or Royal Icing Filigree (*candy lace*)
Custom Designed Centerpiece Cakes



TRADITIONAL WEDDING CAKE – CUSTOM CHOICES

Cake Flavors:

Classic Flavors

White	Yellow
Chocolate	Marble
Sponge	Pound
Angel Food	

House Specialties

Carrot	Spice
Red Velvet	Banana
French Genoise	
Chocolate Genoise	
Orange Chiffon	

Fillings:

Lemon Curd
 Raspberry Jam
 Strawberry Jam
 Apricot Jam
 Cherry Jam

White Chocolate Ganache
 Chocolate Ganache
 Crème de Menthe
 Pastry Crème
 Caramel

Frostings:

Butter Cream Flavors

Swiss Vanilla	French Vanilla
Italian Vanilla	Chocolate
Cinnamon	Lemon
Peanut Butter	Praline
Caramel	Mint
Bailey's Irish Crème	
Poire William {Pear}	

Other Flavors

Vanilla Cream Cheese
 Flavored Whipped Cream
 Decorator's Icing
 Creamy Fudge
 Royal Frosting
 Fondant (all varieties)



SPECIALTY CAKES AND DESSERTS

Specialty Cakes

- Swiss Sponge Roll *Sponge rolled with choice of buttercream frosting and chocolate ganache* \$4.25
- Boston Cream Pie Cake *Rich White cake filled with pastry cream, with chocolate ganache glaze* \$4.50
- Opera Cake *Layers of espresso soaked sponge, caramel buttercream, & chocolate glaze* \$5.75
- Kransakaka *Danish Ring Cake with Vanilla Icing and Traditional National Flag* \$4.75
- Dobos Cake *7 layers of sponge and caramel buttercream, topped with ¼" caramel* \$5.75
- Croquembouche *Pate au choux puffs with pastry cream and dipped in caramel, in cone display* \$5.50
- Double Chocolate Torte *with Chantilly Crème and Macerated Strawberries* \$4.75
- Flourless Chocolate Torte *with Vanilla Crème Anglaise and Blackberries* \$5.25

Other Specialty Desserts

- Tiramisu *Layered sweet mascarpone cheese, espresso soaked ladyfingers and shaved chocolate* \$4.50
- Frozen Lemon Soufflé *with Fresh Seasonal Berries* \$4.25
- Puff Pastry Tart *Chocolate Mousse, Caramel, Raspberry-Mint Jam and Duo Chocolate Straw* \$4.75
- Banana Foster Station *Vanilla Ice Cream topped with Flambé Rum-Caramelized Banana Sauce* \$5.50
- Chocolate-Cognac Infused Profiteroles *with Strawberry Coulis* \$4.50
- Crème Brule *Vanilla, Chocolate, Caramel, Hazelnut, Fruit Varietals, etc.* \$4.50
- Sweet French Crepes *Mousse and Fresh Seasonal Berries* \$4.75
- Tempura Fried Fuji Apple *with Cinnamon Gelato and Fresh Caramel* \$5.75
- Vanilla Panna Cotta *with Strawberry Coulis and Sugar Cookie Tuille* \$4.75

Prices Are Per Person



HOUSE BAKED PIES

Classics

\$18.50 Each Pie *serves 8 to 12 guests*

Apple

Cherry

Peach

Strawberry-Rhubarb

Mixed Berry

Pumpkin

Specialties

\$24.25 Each Pie *serves 8 to 12 guests*

Key Lime

Lemon Chiffon

Boston Crème

French Silk

Peanut Butter Mousse

Bourbon-Pecan

Lingonberry Crumble

All pies are house made with a butter-flake crust

All fruit pies can be served with lattice crust or full crust



SIGNATURE  CUISINE

CHEESECAKES

Build your own Cheesecakes

Perfect as a Table Centerpiece

Crust:

Oreo Cookie Crumbs
Graham Cracker
Gingersnap
Flaky Butter
Shortbread
Sugar Cookie Crumb

Custom Options Also Available

Fillings:

Vanilla
Chocolate
Caramel
Lemon Swirl
Pumpkin
Bailey's Irish Cream

Custom Options Also Available

Toppings:

Strawberries
Raspberries
Blackberries
Blueberries
Chocolate Ganache
White Chocolate Ganache

Flavored Whipped Creams
Caramel
Pecans, Walnuts, Other Nuts
Custom Options Also Available

Price:

\$30.00 per Cheesecake
Choice of One (1) Filling and one (1) Crust
serves 12 to 16 Guests
\$5.50 for Each Topping

**** Custom Options Also Available for Centerpiece Cheesecakes****



SIGNATURE  CUISINE

MINI DESSERTS

Perfect for a Passed Dessert or as a Tiered Food Station

Mini Pear and White Chocolate Turnovers with
Cinnamon and Caramelized Sugar
\$1.00

Milk Chocolate Dipped Strawberries
with White Chocolate Drizzle
\$2.50*

Tiramisu with Fresh Strawberries
In Dark Chocolate Liqueur Cups
\$2.25

Ricotta-Vanilla Mousse Mini Cannolis
with Candied Pistachios and Milk Chocolate Drizzle
\$2.25

Key Lime Tartlets with
Fresh Seasonal Berries
\$1.25

Blueberry Strudel Medallions with
Chantilly Cream and Candied Pecans
\$1.75

Banana Rum Mousse filled Profiteroles
with Caramel Drizzle
\$1.50

Mini Popovers stuffed with
White Chocolate Mousse and Mango
\$1.50

Pecan Fudge Brownie Bites with
Duo Chocolate Truffle Ganache
\$.75

Caramelized Pear Spring Rolls
with Confection Sugar
\$1.25

Meringue Tartlets with
Lemon Curd and Blueberries
\$1.25

Apple Crisp Tartlets
with Cinnamon Cream
\$1.25

Petite Fours with Raspberries
and Duo Chocolate Ganache
\$1.50

Honey-Pecan Toffee Bites
with Milk Chocolate Chunks
\$.75

Phyllo Tartlet with White Chocolate
Mousse and Fresh Raspberries
\$1.25*

Lemon Ripple Cheese Cake Bites
with Butter Crust and Candied Zest
\$.75

Port Poached Pear Tartlet with
Double Crème Brie and Caramel Walnut
\$2.00

Chocolate Mousse and Fresh Caramel
in Dark Chocolate Sobinet
\$2.25

Prices Are Per Person

*Seasonal item, price may change if your event is scheduled out of season



PROP DESSERTS

Dessert Shooters (Layered Mousse Dessert in a Shot Glasses) \$3.50 per person

Martini Desserts (Layered Mousse Dessert in a Martini Glass) \$5.50 per person

Banana Split (*Banana Mousse, Creamy Marshmallow Nougat, Cherry Syrup*)

Caramel Apple (*Caramel, Apple Cider, Cinnamon*)

Irish (*Bailey's, Crème de Menthe, Chocolate*)

Mojito (*Crème de Menthe, Sweet Cream, Hard Rock Candy*)

Peanut Butter Cup (*Peanut Butter, Milk Chocolate, Candied Peanuts*)

Pumpkin Pie (*Pumpkin, Vanilla Cream, Butter Crust Crumbles*)

Salted Nut Roll (*Creamy Marshmallow Nougat, Crushed Salted Peanuts, Fresh Caramel*)

South of the Border (*Crème Caramel, Ancho Chili Chocolate, Vanilla Custard*)

Toffee Crunch (*Chocolate, Crumbled Toffee Bites, Vanilla*)

Triple Chocolate (*Dark, White and Milk Chocolate*)

Tropical (*Mango, Kiwi and Coconut*)

Spooned Dessert (Individual Bites on a Teaspoon) \$1.25 per person

Any Mousse from Shooter/Martini Menu Above

Bavarian Crème with Crushed Strawberries

Crème Brulee (*Vanilla, Chocolate, Caramel, Hazelnut, fruit varieties, etc.*)

Crème Caramel with Roasted Apples

Lemon Panna Cotta with Toasted Coconut

Sabayon with Macerated Seasonal Berries



CHEESE COURSE

Price includes an Associate Chef to Cut and Serve

Domestic

Chefs Selection 3 Regional Cheeses	\$4.50 to market
Chefs Selection 5 Regional Cheeses	\$5.75 to market

Imported

Chefs Selection 3 Imported Cheeses	\$6.50 to market
Chefs Selection 5 Imported Cheeses	\$8.75 to market

**All Cheese Courses Served with Red Grapes, Fresh Clover Honeycomb, Toasted Whole Almonds, Spiced Walnuts, Quince Preserves, Dried Fresh Fruits (depends on region and availability), and Assorted Specialty Crackers and Crisps.

**Please consult with Chef for specific varieties and availability for your event

Prices Are Per Person