

9115 Whiskey Bottom Road, Suite E Laurel, Maryland 20723

1-800-213-7427 301-725-4244 Fax

Dessert Gelections

*Note: Selections may be combined to create a customized dessert display. Pricing will vary based upon the number and type of selections.* 

# **MINIATURE CAKES**

Individual Portions of Classic Dinner-Style Cakes featuring House-Made Boston Cream Pie, Triple Chocolate, Black Forest, Peanut Butter and Red Velvet \$4.75 Per Person

# **PETITE TORTE TOWERS**

Miniature Layer Cakes featuring our House-Made Pineapple Mango, Green Tea-Pear, Strawberry Mimosa and Chocolate Chambord Cake \$4.25 Per Person

### CHOCOLATE POT DE CRÈME

A Classic French Dessert Custard Topped with Mint Whipped Cream Garnished with a Chocolate Espresso Chili Crisp \$2.95 Per Person

#### **CUPCAKE DISPLAY**

Black Bottom, Chocolate Peanut Butter, Wedding Cake, S'mores and Lemon Raspberry \$3.00 Per Person

#### **CHOCOLATE-COVERED FRUIT**

Sliced Fruit with Dark Melted Chocolate Fondue for Dipping \$3.95 Per Person

#### MELTED CHOCOLATE FANTASY

Dark Melted Chocolate Served with Skewers of Sliced Fruits, Biscotti, Marshmallows, Graham Crackers, Pretzel Sticks, Gaufrette Rolled Wafers and Shredded Coconut for Dipping \$4.95 Per Person Optional Chocolate Fountain Rental \$250.00

# **CHEF'S CONFECTIONS**

Homemade Lace Cookies, French Almond Macaroons, Whoopee Pies and Chocolate Truffles \$3.95 Per Person

# **CRÈME BRULE SPOONS**

A Chilled, Stirred Custard Sprinkled with Sugar and Caramelized by a Flame \$3.95 Per Person Assorted Mini French Pastries \$5.95 - \$9.95 Per Person

# **ASSORTED PIES**

Selected from the following: Apple, Banana Cream, Blueberry, Boston Cream, Cherry, Chocolate Cream, Coconut Cream, Key Lime, Lemon Meringue, Peach, Pecan, Pumpkin \$3.50 - \$7.00 Per Person

# ASSORTED MOUSSE CAKES & CHEESE CAKES DISPLAY

Chef's Selection from the following: Bailey's Irish Cream, Old-Fashioned Carrot, White Chocolate Mousse Chocolate Chambord, Strawberry Romanoff, Tiramisu Turtle Cheesecake, Key Lime Cheesecake, High Plain Cheesecake White Chocolate Raspberry Cheesecake \$6.50 Per Person

# ICE CREAM SUNDAE BAR

With Assorted Toppings \$5.95 Per Person

# MARTINI ICE CREAM, BROWNIE & HOT FUDGE SUNDAE BAR

Fill Your Martini Glass with Vanilla Ice Cream, Brownies, Hot Fudge, Assorted Sundae Bar Toppings, Whipped Cream and Cherries \$7.95 Per Person

# MOUSSE DISPLAY WITH CANDY TOPPINGS

Chocolate Mud Pie, Vanilla Bean, Strawberry, Peanut Butter and Malted Milk Shake With Crumbled Heath Bar, Oreo's, M&M's, Reese's Pieces and Graham Cracker \$3.50 Per Person

# **PETITE APPLEDORE ISLAND APPLE CRISPS**

Named for an Island off of the Coast of Maine Topped with a Cinnamon Scented Crispy Crust, Served A La Mode with Vanilla Bean Ice Cream Drizzled with Creamy Caramel \$3.50 Per Person

# S'MORES STATION

A Real Campsite Treat Brought Indoors with Roasted Marshmallows, Hershey's Chocolate and Crispy Graham Crackers \$3.95 Per Person

### **ROOT BEER FLOAT BAR**

\$2.00 Per Person

# **DESSERT FLAMBÉ STATION**

An Interactive Station featuring Guest's Choice of: Traditional Bananas Foster with Banana Liqueur served over Vanilla Ice Cream Apples Flambé with Apple Liqueur served over Cinnamon and Brown Sugar Beignets Peaches on Fire with Peach Liqueur served over Homemade Cobbler \$8.95 Per Person (Plus \$150.00 per Station Attendant)

# JUMBO COOKIES, BROWNIES AND BLONDIES

\$3.00 Per Person

# **ASSORTED SHEET CAKES**

Featuring Chocolate, Carrot, German Chocolate and Red Velvet \$3.95 Per Person

### **CARAMEL APPLE STATION**

Freshly Sliced Red Apples dipped in Caramel with Sprinkles, Chopped Peanuts, Heath Bar Pieces, Oreo Pieces and Peanut Butter Candy \$5.25 Per Person

#### **PETITE CARAMELIZED APPLE SHORTCAKE**

Caramelized Apple Slices and Madagascar Vanilla Cream served with Sugar-Crusted Biscuits in a Miniature Martini Glass \$2.95 Per Person

### **PETITE STRAWBERRY SHORTCAKE (PEACH ALSO AVAILABLE)**

Grilled Sweet Strawberries with Madagascar Vanilla Cream served with Sugar-Crusted Biscuits in a Miniature Martini Glass \$2.25 Per Person

# **CHEESECAKE LOLLIPOPS**

Dipped in Chocolate and Decorated \$3.95 Per Person

### **CHEESECAKE TRIANGLES**

Bite-Size Triangles of Creamy Cheesecakes in Assorted Flavors \$5.00 Per Person

### **CHOCOLATE PROFITEROLES**

A Traditional Italian Culinary Offering! Cocoa-Laced Pate A Choux Pastry filled with Bittersweet Chocolate Mousse and Espresso Chocolate Sauce \$4.95 Per Person

### **CHURROS STATION**

Fried Pastry Dough Sprinkled with Cinnamon Served with Guest's Choice of Raspberry or Chocolate Sauce \$3.95 Per Person

# **Funnel Cake Station**

Topped with Powdered Sugar \$2.00 Per Person (plus \$250 rental for deep-fryer)

#### **MASCARPONE STRAWBERRIES**

A Sweet Mascarpone Filled Strawberry, topped with Crispy Pancetta and Fresh Cracked Black Pepper \$2.00 Per Person

# MILK SHOOTERS (OR MILKSHAKE)

Served with Miniature Whoopie Pies or Chocolate Chip Cookies \$1.50 Per Person (\$2.50 Per Person for Milkshakes)

#### **RAINBOW PETITE FOURS**

\$1.50 Per Person

Served Desserts

*Note: Selections may be combined to create a customized dessert tasting plate. Pricing will vary based upon the number and type of selections.* 

### **CHOCOLATE PROFITEROLES**

Cocoa Laced Pâte à Choux Pastry Filled with Bittersweet Chocolate Mousse and Espresso Chocolate Sauce \$4.95 Per Person

#### **NEW YORK-STYLE CHEESE CAKE**

\$7.00 Per Person; \$8.50 Per Person with Fruit Topping

### **CARAMELIZED APPLE SHORTCAKE**

Caramelized Apple Slices and Madagascar Vanilla Cream served with Sugar-Crusted Biscuits in a Martini Glass \$5.95 Per Person

### STRAWBERRY SHORTCAKE (PEACH ALSO AVAILABLE)

Grilled Strawberries and Madagascar Vanilla Cream with Sugar-Crusted Biscuits in a Martini Glass \$5.25 Per Person

#### **BANANAS FOSTER BREAD PUDDING**

Rich Bread Pudding Laced with Cinnamon, Topped with Fresh Bananas Foster Sauce \$5.50 Per Person

# **APPLEDORE ISLAND CRISP**

Cinnamon Scented Crispy Crust, with Vanilla Bean Ice Cream and Caramel Drizzle \$4.50 Per Person

# LAYER CAKES

Bailey's Irish Cream Cake, Chocolate Chambord Layer Cake, Pineapple Upside Down Cake Strawberries Romanoff Layer Cake, Tiramisu, White Chocolate Mousse Layer Cake \$4.95 - \$8.50 Per Person

# CHEESECAKES

Chocolate Cheesecake, Dulce de Leche with Crème Caramel Sauce, Key Lime, New York-Style with Cherry Topping, Turtle Cheesecake, White Chocolate-Raspberry \$5.95 - \$9.00 Per Person