



9115 Whiskey Bottom Road, Suite E
Laurel, Maryland 20723

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Dessert Selections

*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
\$6.25 Per Person

PETITE TORTE TOWERS

Miniature Layer Cakes featuring our House-Made Pineapple Mango, Green Tea-Pear, Strawberry Mimosa and Chocolate Chambord Cake
\$6.50 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

PETITE BOOZY CUPCAKE DISPLAY

An Assortment of Petite Cupcakes to include Old fashioned, Margarita, Irish Cream, Peanut Butter and Banana Toffee and Almond Amaretto
\$2.00 Per Person

SUMMER PIE SHOOTERS

Key Lime Pie and Lemon Meringue Pie Shooters Served in Shot Glasses
\$4.50 Per Person

CHOCOLATE-COVERED FRUIT

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

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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 HOMEMADE CONFECTIONS

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

CRÈME BRULÉ 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

Chef's Selection of Assorted Pies may include some of 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 LAYER CAKES, MOUSSE CAKES & CHEESECAKES DISPLAY

Chef's Selection of Assorted Cakes may include some of the following:
Bailey's Irish Cream, Old-Fashioned Carrot, White Chocolate Mousse, Chocolate Chambord, Strawberry Romanoff, Tiramisu, Coconut Cake, Lemon Layer Cake, Turtle Cheesecake, Key Lime Cheesecake, New York Cheesecake, White Chocolate Raspberry Cheesecake
*Note Number of Total Cakes Based on Guest Count
\$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

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SORBET BAR

Guests Choice of Lemon, Mango and Raspberry Sorbet Topped with Mixed Berries
\$3.95 Per Person

PETITE APPLEDORE ISLAND APPLE CRISPS

Named for an Island off 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

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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

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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 CHEESECAKE

\$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

TRIPLE CHOCOLATE CHARLOTTE

Layers of Dark, Semi-Sweet and White Chocolate Mousse Nestled Upon a Layer of Moist Dark Chocolate Sponge Cake and Finished with a Poured Semi-Sweet Chocolate Glaze
\$6.90 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

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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

MOLTEN LAVA CAKE

A Popular Dessert Combining the Elements of a Flourless Chocolate Cake and a Soufflé
with a Liquid Chocolate Center
\$7.95 Per Person

DULCE DE LECHE CHEESECAKE

Served with a Crème Caramel, Whipped Cream and Mint Sprig
\$4.95 Per Person