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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

### **PETITE TORTE TOWERS**

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

### **CHOCOLATE POT DE CRÈME**

A Classic French Dessert Custard Topped with Mint Whipped Cream  
Garnished with a Chocolate Espresso Chili Crisp

### **CUPCAKE DISPLAY**

Black Bottom, Chocolate Peanut Butter, Wedding Cake, S'mores and Lemon Raspberry

### **PETITE BOOZY CUPCAKE DISPLAY**

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

### **SUMMER PIE SHOOTERS**

Key Lime Pie and Lemon Meringue Pie Shooters Served in Shot Glasses

### **CHOCOLATE-COVERED FRUIT**

Sliced Fruit with Dark Melted Chocolate Fondue for Dipping

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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  
Optional Chocolate Fountain Rental \$250.00

### **CHEF'S HOMEMADE CONFECTIONS**

Homemade Lace Cookies, French Almond Macaroons, Whoopee Pies and Chocolate Truffles

### **CRÈME BRULE SPOONS**

A Chilled, Stirred Custard Sprinkled with Sugar and Caramelized by a Flame

### **ASSORTED MINI FRENCH PASTRIES**

### **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

### **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

### **ICE CREAM SUNDAE BAR**

With Assorted Toppings

### **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

### **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

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### **SORBET BAR**

Guests Choice of Lemon, Mango and Raspberry Sorbet Topped with Mixed Berries

### **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

### **S'MORES STATION**

A Real Campsite Treat Brought Indoors with Roasted Marshmallows, Hershey's Chocolate  
and Crispy Graham Crackers

### **ROOT BEER FLOAT BAR**

### **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

(Station Attendant Required)

### **JUMBO COOKIES, BROWNIES AND BLONDIES**

### **ASSORTED SHEET CAKES**

Featuring Chocolate, Carrot, German Chocolate and Red Velvet

### **CARAMEL APPLE STATION**

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

### **PETITE CARAMELIZED APPLE SHORTCAKE**

Caramelized Apple Slices and Madagascar Vanilla Cream served with Sugar-Crusted Biscuits in a  
Miniature Martini Glass

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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

**CHEESECAKE LOLLIPOPS**

Dipped in Chocolate and Decorated

**ASSORTED CAKE TRIANGLES**

Bite-Size Triangles of Cheesecakes, Lemon Bars and Apple Cakes

**CHOCOLATE PROFITEROLES**

A Traditional Italian Culinary Offering!

Cocoa-Laced Pate A Choux Pastry filled with Bittersweet Chocolate Mousse and Espresso Chocolate Sauce

**CHURROS STATION**

Fried Pastry Dough Sprinkled with Cinnamon

Served with Guest's Choice of Raspberry or Chocolate Sauce

**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

**MILK SHOOTERS (OR MILKSHAKE)**

Served with Miniature Whoopie Pies or Chocolate Chip Cookies

**RAINBOW PETITE FOURS****CHEF'S DESSERT BAR SELECTION**

Apple Crumb Cake, Lemon, Layered Chocolate, Chocolate Peanut Butter and a Trio of Brownies (Chocolate Fudge, Oreo and Toffee)

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### **BEIGNETS STATION**

Fresh Beignets Served with Powdered Sugar and Cinnamon, Melted Chocolate, Raspberry and Caramel Sauces for Dipping and Whipped Cream

### **CHOCOLATE TRUFFLES**

Chef's Selection of Assorted Truffles

### **MACARONS**

Colorful Classic French Meringue Cookie in Assorted Flavors and Fillings

### **ASSORTED CANNOLI AND CREAM PUFFS**

### **DESSERT PIZZA STATION**

Bite Size Dessert Pizzas Cooked to Order to Include:

Grilled Cherry, Goat Cheese and Arugula

Blackberry and Fennel

Cantaloupe and Sweet Ricotta

Raspberry and Brie with Rosemary and Candied Pecans

(Station Attendant Required)

### **CREPE STATION**

Fruit Filled Crepes with Bananas, Blueberries and Strawberries

Served with Whipped Cream, Chocolate Sauce and Powdered Sugar

(Station Attendant Required)

### **OLD-FASHIONED ICE CREAM CART**

Chef-Selected Assortment of Individually Wrapped Good Humor and Other Brands of Ice Cream Bars

Selected from Chocolate Éclair, Ice Cream Sandwich, Strawberry Shortcake, Drumstick Cones,

Fudgesicle, Creamsicle, Crunch Bar, Heath Bar and Chocolate Chip Cookie Sandwiches

(\$250.00 Ice Cream Cart Rental Required)

\*Upgraded Selections (Häagen Daz, etc.) Available at an Additional Cost

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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

## **NEW YORK-STYLE CHEESECAKE**

## **CARAMELIZED APPLE SHORTCAKE**

Caramelized Apple Slices and Madagascar Vanilla Cream served with Sugar-Crusted Biscuits in a Martini Glass

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

Grilled Strawberries and Madagascar Vanilla Cream with Sugar-Crusted Biscuits in a Martini Glass

## **BANANAS FOSTER BREAD PUDDING**

Rich Bread Pudding Laced with Cinnamon, Topped with Fresh Bananas Foster Sauce

## **APPLEDORE ISLAND CRISP**

Cinnamon Scented Crispy Crust, with Vanilla Bean Ice Cream and Caramel Drizzle

## **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

## **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

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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

## **MOLTEN LAVA CAKE**

A Popular Dessert Combining the Elements of a Flourless Chocolate Cake and a Soufflé with a Liquid Chocolate Center

## **DULCE DE LECHE CHEESECAKE**

Served with a Crème Caramel, Whipped Cream and Mint Sprig

## **SMITH ISLAND CAKE**

The Official Dessert of Maryland Featuring Nine Stunning Layers Available in Assorted Flavors