



*"The No Worry Caterer"™*

## Plated Desserts

*Just a sampling...*

### **Lemon Raspberry Torte**

delicate cake layers with fresh raspberries, white chocolate mousse and lemon curd

### **Chocolate Truffle Cake**

dense and decadent with truffle garnish served on a seasonal berry coulis

### **Banana Cream Tartlettes**

pastry cream layered with fresh bananas and fluffy coconut cream

### **Almond Cake with Strawberries**

a delicious butter cake baked with cream filling finished with ripe berries in juice

### **Key Lime Parfait**

key lime curd layered with white chocolate mousse and crunchy graham crackers in a footed glass

### **Elegant Fruit Parfait "Romanoff"**

a lighter choice with fresh fruits of the season a hint of basil and vanilla crème fraiche

### **Espresso Crème Brulee Tartlette**

a chocolate pastry shell holds espresso infused custard garnished with a chocolate straw

### **Chocolate Martini**

dark chocolate ganache, chocolate mousse and whipped cream in a chocolate rimmed martini glass with a fresh berry swizzle stick

### **Fresh Berry Napoleon**

white chocolate mousse and flaky pastry layers with fresh berries in a port wine compote

### **24 Carrot Cake**

a signature dessert, fully loaded with cream cheese frosting

### **Black Forest Cake**

our dark chocolate cake filled with imported cherries finished with ganache and a crown of coconut pecan frosting

### **Seasonal Fruit Tartlettes**

with lemon curd filling on all butter pastry

### **Dessert Station Displays**

An elegant and contemporary way to serve dessert.....

### **Spring/Summer Small Bites**

seasonal fruit tartlettes, strawberry shortcake minis, dark chocolate truffles, apricot almond bars, chocolate mint cheesecakes, assorted cookies and chef's touches

### **Autumn/Winter Small Bites**

seasonal fruit tartlettes, apple brandy cake, dark chocolate truffles, buttermilk glazed plum cake, chocolate bark, pumpkin cobbler minis, blood orange parfaits, assorted cookies and chef's touches

### **Not a Chocolate Fountain**

dark, white and milk chocolate fondues with strawberries, cherry-chocolate brownies, and assorted other dip-ables