



## Desserts

- 1300** -Apple Pie: Tart Apples in a Lightly-Spiced Filling Baked with a Flaky Double Crust
- 1301** -Boston Cream Pie: Moist Vanilla Sponge Cake & Pastry Cream Filling, Iced with Semi-Sweet Ganache
- 1302** -Brownie Ice Cream Pie: Tall Slab of Walnut-Fudge Brownie with Heath Bar Crunch, Chocolate & Vanilla Ice Creams (**ADDED PRICING**)
- 1303** -Warm Brownie Pie: Warm Double Dutch Brownie with a Huge Scoop of Vanilla Ice Cream, Drizzled with Hot Fudge
- 1304** -Derby Pie: Chocolate Chip Cookie Dough Baked in a Pie with Walnuts & Hints of Kentucky Bourbon Served with Vanilla Ice Cream
- 1305** -French Apple Tart: Shingles of Thinly-Sliced Apples Baked with a Delicate Almond Cake Filling in a Cookie Crust
- 1306** -Triple-Berry Tart: Blueberries, Raspberries & Blackberries Baked in a Cookie Crust with Frangipane & Cinnamon Streusel
- 1307** -Chocolate-Pecan Toffee Tart: Pecan Cookie Crust, Swirls of Rich Chocolate Mousse & Creamy Toffee Drizzle
- 1308** -Pecan-Crusted Key Lime Tart: Michael's Signature Restaurant-Style Tart with Balsamic-Black Pepper Strawberry Salsa
- 1309** -Macadamia Tart: Crunchy Macadamia Nuts, White & Dark Chocolate and Caramel-Custard Filling
- 1310** -Myer's Truffle Cake: Ultra-Rich Bittersweet Chocolate Mousse Cake, Copiously Spiked with Myer's Dark Rum Enrobed in Textured Ganache & Cocoa
- 1311** -Chocolate Ganache Torte: Classic Layers of Chocolate Cake & Mousse Enrobed in Ganache
- 1312** -Classic Black Forest Cake: Imported Tart Cherries in Kirsch, Chocolate Whipped Cream, Chocolate Cake & Shaved Dark Chocolate
- 1313** -German Chocolate Cake: Moist Chocolate Cake Sandwiched Between Caramel-Pecan Coconut Icing
- 1314** -Flourless Chocolate Cake: The Incredibly Dense, Rich & Decadent Chocolate Cake
- 1315** -Flourless White Chocolate Torte: A Michael's Signature, Melt-In-Your-Mouth Fallen Soufflé Cake Made with Ground Almonds & White Chocolate



**1316** -Amaretto Cheesecake: Toasted Almonds Folded into Creamy Amaretto Cheesecake Topped with Whipped Cream & Almonds

**1317** -New York Style Cheesecake: The Rich, Dense, Creamy Graham-Crusted Classic Served with Fresh Berry Compote

**1318** -Perfect Carrot Cake: Moist Home-Style Version with Chunks of Walnuts & Pineapple Bits with Swirls of Delicious Cream Cheese Frosting

**1319** -Lemon Mousse Cake: Moist, Lemony Sponge Cake & Light Lemon Mousse, Topped with Whipped Cream & White Chocolate Shavings

**1320** -Classic Tiramisu: Rich Mousse of Mascarpone Cream & Hints of Marsala, Surrounded by Espresso-Soaked Ladyfingers with a Dusting of Cocoa

**1321** -Chocolate Blackout Cake; Layers of Dense Chocolate Custard Cake Covered with Chocolate Jimmie

**1322** -White Chocolate-Banana Cream Tart: Chunks of Ripe Bananas Folded into a Delicate Filling, Covered with Thinly-Shaved White Chocolate

**1323** -Apple Strudel: Classic Strudel of Apples, Raisins & Spices Rolled into a Delicate Crust Served with Vanilla Sauce

**1324** -Tartlette Tatin: The Classic French Upside-Down Caramelized Apple Tart Individually Baked & Served with Softly-Whipped Cream **(ADDED PRICING)**

**1325** -Bananas Foster: Sliced Ripe Bananas in Warm Caramel Rum Sauce with Hints of Orange & Cinnamon Served Over Vanilla Ice Cream

**1326** -Pavlova: A Light Meringue Shell Filled with Raspberry Sorbet Topped with Fresh Berries **(GLUTEN FREE)**

**1327** -Fresh Berry Shortcake: Buttery Cranberry-Orange Scone, Sugar-Macerated Fresh Berries & a Scoop of Whipped Mascarpone

**1328** -Crème Brûlée: Silky Vanilla Bean Custard & a Thin Burnt Sugar Shell Topped with Fresh Berries

**1329** -Flan: Creamy, Caramelized Custard Flecked with Vanilla Beans Served with Fresh Fruit

**1330** -Chocolate Dome: Rich Chocolate Mousse & Cake Under a Thin Layer of Semisweet Ganache

**1331** -Chocolate Infatuation: Warm Chocolate Cake, Bittersweet Molten Center, Caramel Ice Cream & Malted Milk Chocolate Anglaise



**1332** -Chocolate Tuile Cookie: Buttery Tuile Bowl Coated in Pure Chocolate Filled with Fresh Berries & a Scoop of Our Homemade Seasonal Sorbet

**1333** -Chocolate Hazelnut Dome: Rich Chocolate & Hazelnut Mousses Veiled in Pure Chocolate

**1334** -Chocolate Mountain a.k.a."Tall Timbale": Layers of Rich Chocolate Mousse, Chocolate Cake & Ganache Wrapped in an Abstract Chocolate Shell **(ADDED PRICING)**

**1335** -Opera Cake: Layers of Almond Joconde Biscuit, Coffee Butter Cream & Semi-Sweet Chocolate Ganache

**1336** -Profiteroles: Miniature Cream Puffs Filled with Homemade Macadamia Crunch Ice Cream with Chocolate Sauce & Whipped Cream

**1337** -Malva Pudding; Apricot Infused Pudding with Vanilla Anglaise and Mango Ice Cream Garnished with Mint

**1338** -Chocolate Crème Brûlée; Silky Chocolate Custard & a Thin Burnt Sugar Shell Topped with Fresh Berries

## **Mini & Full Martini Glasses**

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**1400** -Double Chocolate: White & Dark Chocolate Mousses with Chocolate Ganache & Chocolate Crunchies

**1401** -Lemon Blueberry: Tangy Lemon Curd, Fresh Blueberries, Crispy Pastry Flakes & a Dollop of Torched Meringue

**1402** -Banana- Nilla Pudding: Vanilla Pastry Cream & Fresh Bananas with Crushed Vanilla Cookies, Whipped Cream & Toasted Almonds

**1403** -Key Lime Martini: Layers of Tart Key Lime Cream, Crunchy Hazelnut Dacquoise & Berry Compote Topped with Torched Meringue & Garnished with a Chocolate Stick

**1404** -Boston Cream: Vanilla Pastry Cream & Cake Iced with Chocolate Ganache

**1405** -Berry Chantilly: Our Most Popular Birthday Cake in a Shot! White Cake, Orange Liqueur, Fresh Berries, Light Pastry Cream & Whipped Cream

**1406** -Chocolate Pecan Toffee: Pecan Cookie Crumbles & Rich Chocolate Mousse Drizzled with Creamy Toffee Sauce

**1407** -Black Forest: Chocolate Sponge, Brandied Cherries, Chocolate Whipped Cream & Shaved Chocolate

**1408** -Tiramisu: Espresso Soaked Ladyfingers & Mascarpone Zabaglione Dusted with Cocoa



**1409** -Blueberry Cheesecake: Fresh Blueberries & Creamy Cheesecake with a Dollop of Whipped Cream

**1410** -Tres Leches: Vanilla Sponge Cake Soaked in Three Milks Topped with Whipped Cream Garnished with a Maraschino Cherry

**1411** -Baba au Rhum: Little Cakes Soaked in Dark Rum Syrup Topped with Fresh Berries & Whipped Cream

**1412** -Toasted Coconut: Coconut Pastry Cream, Crisp Pastry Flakes & Whipped Cream

**1413** -Salted Peanut: Peanut Butter Mousse, Chocolate Ganache, Caramel & Crushed Chocolate-Dipped Pretzels

**1414** -Rice Pudding Martini: Creamy Rice Pudding, Diced Pineapple Salad & Vanilla Sponge Cake

**1415** -Florida Trifle: Fresh Orange Curd, Local Strawberries & Vanilla Sponge Cake, Topped with Whipped Cream

**1416** -Mini Crème Brûlée

**1417** -Macadamia Nut, White & Dark Chocolate & Caramel Custard

**1418** -Amish Style Peanut Butter Pie with Peanut Butter Crumbs & Custard

**1419** -Chocolate Brownie, Chocolate Fudge, Toffee Sauce & Whipped Cream

**1420** -Chocolate Blackout Cake, Chocolate Custard, Chocolate Jimmies & Shaved Chocolate

**1421** -Malva Pudding & Mango Pastry Cream

## **Miniature Pastries**

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**1450** -Fresh Fruit Tartlet

**1451** -Key Lime Tartlet

**1452** -Chocolate Chip Peanut Butter Bars

**1453** -Macadamia Chocolate Tartlet

**1454** -Turtle Tartlet

**1455** -Almond Macaron Sandwiches

**1456** -Homemade Baklava

**1457** -Chocolate Chip Cannoli



- 1458** -Bad-Ass Brownies
- 1459** -Paris-Brest with Chocolate-Hazelnut Mousse
- 1460** -Mini Peanut Butter Cup Cheesecake
- 1461** -Pineapple Upside Down Petit Fours
- 1462** -Assorted Fruit Turnovers
- 1463** -Carrot Cake Cupcakes with Cream Cheese Icing
- 1464** -Chocolate Fudge Cupcakes with Salted Caramel Frosting
- 1465** -Mini Red Velvet Cupcakes
- 1466** -Passion Fruit Tart
- 1467** -Chocolate Chip-Coconut Bars
- 1468** -Lemon Bars
- 1469** -Moon Pies
- 1470** -Raspberry Cheesecake
- 1471** -Limoncello Lemon Drop Petit Fours
- 1472** -Rice Krispie Treats
- 1473** -Almond Butter Crunch
- 1474** -White Chocolate Coconut-Cashew Clusters
- 1475** -Dark Chocolate Coconut-Cashew Clusters
- 1476** -Tuxedo Strawberries
- 1477** -Pecan Pralines
- 1478** -Amaretto Baby Cheesecake
- 1479** -S'mores Tarts
- 1480** -Chocolate Hazelnut Tarts
- 1481** -Assorted Ruggalach
- 1482** -Madeline's
- 1483** -Raspberry Macarons



- 1484** -Classic Coconut Macaroons
- 1485** -Assorted Cookies
- 1486** -Ultimate Dipped Jumbo Pretzels
- 1487** -White Chocolate Coconut Clusters
- 1488** -Truffke Pops
- 1489** -Assorted Candy Topping Dipped Marshmallow Sticks
- 1490** -Chocolate Whoopie Pies Filled with Marshmallow
- 1491** -Pecan Pie Wedges
- 1492** -Blueberry Lemon Meringue
- 1493** -Almond Coconut Chews