

Desserts

Cakes:

- Banana Cake with Cream Cheese Icing
- Black Forest (*Chocolate Genoise, Whipped Cream & Dark Sweet Cherries*)
- *Carrot Cake with Cream Cheese Icing
- Cheese Cake (*Plain, Cherry, Blueberry, Pumpkin or Fresh Fruit*)
- *Chocolate Ganache (*3 Layers of Chocolate Genoise, 2 layers of Rich Chocolate Ganache*)
- *Fraisier (*Fresh Strawberries, French Pastry Cream & Vanilla Genoise*)
- *Marjolaine (*Almond Meringues, Ganache, Mocha Mousse, Whipped Cream & Caramelized Almonds*)
- Mocha Mousseline Cake (*Mocha Mousse, Vanilla Genoise, Espresso Buttercream*)
- Red Velvet Cake with Cream Cheese Icing
- **Top Selling cakes for birthdays & special occasions*
- (Genoise is a very light sponge. Cakes made with Genoise are finished with a light buttercream frosting)*

Individual Pastries:

- Cannoli
- Cheese Cake-Assorted
- Chocolate Fudge Brownie
- Triple Chocolate Mousse
- Chocolate Saucy Cake
- Chocolate & Vanilla Éclair
- Crème Brûlée
- Napoleon
- Paris Brest (*Mocha Cream Puff*)
- Profiteroles (*Choux Pastry filled with Ice Cream topped with Housemade Chocolate Sauce*)
- Strawberry, Blueberry & Kiwi Fruit Tart
- Strawberry Napoleon (*Puffed Pastry, Fresh Whipped Cream & Sliced Strawberries*)
- Tiramisu
- Assorted Bars (*Oatmeal-Raspberry; Lemon, Apple-Crumb; Coconut-Chocolate Chip; Pecan-Chocolate Chunk*)

Pies:

- Apple or Apple Crumb
- Mixed Fruit (*Strawberry, Rhubarb, Apple, Raspberry & Blueberries*)
- Blueberry Pie or Cherry Pie
- Pumpkin Pie
- Tollhouse Cookie Pie
- Strawberry-Rhubarb Custard Pie & more...

Assorted Miniature Pastries:

- Cream Puffs
- Walnut Brownies
- Napoleon & Éclair
- Cannoli
- Chocolate Ganache Tartelettes
- Miniature Bars (*Oatmeal-Raspberry; Lemon, Apple-Crumb; Coconut-Chocolate Chip; Pecan-Chocolate Chunk*)
- Miniature Fresh Fruit Tartelettes
- Bande aux Fruits (*Puffed Pastry Fruit Strips*):
- Rustic Country Apple; Fresh Strawberry & Kiwi with Crème Pâtissière
- Pear or Peach with Almond Cream & Sliced Almonds