

Specialty Cakes & Mini Desserts

Mini Desserts

- **Apple Crumb Pie** | Apples Baked in a Buttery Tart Shell, Topped with Crispy Crumble
- **Pecan Tartlets** | Pecan Pie Baked in a Mini Chocolate Tart Shell
- **Opera Torte** | Hazelnut Sponge Cake, Layered with Mocha Buttercream and Dark Chocolate Ganache
- ***Paris Brest** | Cream Puff Pastry Ring Topped with Almonds, Filled with Praline Pastry Cream and Whipped Cream, Dusted with Confectioner's Sugar
- ***Panna Cotta** | Light & Airy Italian Custard
- ***Bête Noir** | Our Signature Flourless Chocolate Cake, Topped with Chocolate Ganache
- **Fruit Tart** | Vanilla Custard in a Flaky Crust, Topped with Whipped Cream, Apricot Glaze & Fresh Berries
- **Lemon Tart** | Tangy Lemon Curd, Garnished with Whipped Cream & Fresh Berries in a Flaky Crust
- **Carrot Cake** | Moist Carrot Cake with Cream Cheese Frosting
- ***Chocolate Cups** | Filled with White Chocolate, Tropical Fruit or Raspberry Mousse
- **Peanut Butter Bar** | Rice Krispie Bar Topped with a Creamy Peanut Butter Filling, Covered in Milk Chocolate
- **White Chocolate Coconut Brownie** | White Chocolate Mousse set in a White Chocolate Coconut Brownie, Glazed with Dark Chocolate Ganache
- **NY Style Cheesecake** | Traditional NY Style Cheesecake Baked in a Mini Graham Cracker Tart Shell, Topped with Whipped Cream and Fresh Raspberries
- **Pumpkin Cheesecake** | In a Ginger Cookie Crust (Seasonal)
- **Raspberry Swirl Cheesecake**
- **Espresso Cheesecake** | With Chocolate Crust
- **Tiramisu Shooter** | Vanilla Cake Soaked in Coffee, Topped with Coffee Flavored Mascarpone Mousse & Whipped Cream
- ***Chocolate Ganache Tartlet** | Chocolate Cup Filled with a Rosette of Dark Chocolate Ganache
- ***Chocolate Covered Strawberries** | Choose from Dark, Milk or White Chocolate
- **Cannolis** | Mini Flaky Cannoli Shells Filled with Traditional Cannoli Cream
- ***Cream Puff** | Puff Pastry filled with Vanilla Pastry Cream
- **Cupcakes** | Choice of Any Cake or Icing Flavors (Fillings are Unavailable for Mini Cupcakes)

*Prepared Gluten Free

Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

Specialty Cakes & Mini Desserts

Specialty Cakes & Cupcakes

- **Cake Flavors**
 - Black & White (Alternating Layers of Chocolate & Vanilla)
 - Chocolate
 - Vanilla
 - Carrot
 - Pumpkin
 - Coconut
 - Cinnamon Spice Chiffon
 - Lemon Chiffon
 - Mocha Chiffon
 - German Chocolate
 - Red Velvet
 - Almond*
 - Pistachio*
 - Hazelnut*
- **Fillings**
 - Caramel Mousse
 - Chocolate Hazelnut Mousse
 - Dark Chocolate Mousse
 - Milk Chocolate Mousse
 - Lemon Cream Mousse
 - Peanut Butter Mousse
 - Raspberry Mousse
 - White Chocolate Mousse
 - Mascarpone Mousse*
 - Cannoli Custard Filling*
 - Mint Chocolate Fudge
 - Chocolate Fudge
 - Coconut Cream
 - Cream Cheese Frosting
 - Fresh Berries
 - Lemon Curd
 - Vanilla Bean Custard
 - Preserves (Raspberry, Strawberry or Apricot)
- **Icings**
 - Caramel Buttercream
 - Chocolate Buttercream
 - Chocolate Hazelnut Buttercream
 - Coconut Buttercream
 - Lemon Buttercream
 - Mocha Buttercream
 - Vanilla Buttercream
 - White Chocolate Buttercream
 - Bettercream
 - Chantilly Cream
 - Cream Cheese Frosting
 - Vanilla Frosting
 - Dark Chocolate Glaze
 - Liquor Infused
 - Fondant**

* Extra \$1.00 pp
** Extra \$2.00 pp

Pricing

- **Round Cakes (3 Layers)**
 - 8" | Serves 10-15 pp | \$38.00
 - 10" | Serves 15-25 pp | \$50.00
 - 12" | Serves 35-45 pp | \$75.00
 - 14" | Serves 50-60 pp | \$90.00
 - 16" | Serves 80-100 pp | \$100.00
- **Sheet Cakes (2 Layers)**
 - Half Sheet | Serves 50-60 pp | \$70.00
 - Full Sheet | Serves 110-120 pp | \$115.00
- **Tiered Round Cakes**
 - Starting at \$4.00 pp
- **Square/Hexagonal Cakes**
 - Extra \$1.00 pp
- **Cupcakes**
 - Regular for \$2.00 ea
 - Mini for \$1.00 ea
 - 1 Doz. Minimum Order

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