

## DESSERT FINALE

Available with any of our on-premise packages.

Select Three

\$4 per guest

**Cappuccinos, Lattes, Espresso & Chai Lattes** ~ Available for all your guests, made traditionally or in a variety of flavors.

**Assorted Italian Pastries** ~ A rich assortment of Italian pastries.

**Mini Cannolis** ~ The Italian classic garnished with chocolate chips.

**Zeppoles** ~ An Italian favorite made of homemade sweet dough dusted with confectioner's sugar & served with fudge for dipping.

**Toscanello** ~ Cream puffs atop puff pastry layered with a mix of pastry cream & Chantilly cream. Topped with a chocolate ribbon.

**Mini Sfogliatella** ~ A flaky puff pastry crust filled with ricotta cheese & topped with confectioner's sugar.

## GOURMET DESSERT SELECTIONS

**Italian Pastries, Mini Cannolis & Chocolate Bites Tray** ~ A delicious assortment beautifully arranged. \$4 per guest.

**Chocolate Fountain** ~ A beautiful centerpiece of flowing chocolate for dipping fruits and select items. \$6 per guest.

**Chocolate Dipping Stand** ~ Strawberries, pretzels, dried apricots & cream puffs ready for individual dipping. \$7 per guest.

## DISTINCTIVE SHEET CAKES

Custom decorations & inscriptions can be accommodated. Asterisk indicates an additional charge.

### CAKE FLAVORS

Vanilla

Chocolate

Shadow

*Two Layers: Chocolate Cake Over Vanilla Cake*

Half Vanilla-Half Chocolate

*Only ½ or full sheet cakes*

### ICINGS

Buttercream

Whipped Cream\*

### FILLINGS

Banana\*

Buttercream

Chocolate Mousse\*

Chocolate Pudding\*

Cannoli\*

Cherry\*

Peach

Pineapple

Raspberries\*

Raspberry Preserves

Strawberries\*

Strawberry Preserves

Vanilla Custard

Whipped Cream\*

### SIZES

¼: \$89 (15-20 guests)

½: \$119 (30-40 guests)

¾: \$159 (45-60 guests)

Full: \$189 (65-80 guests)

## GOURMET CAKE SELECTIONS

\$38 per cake

**Vesuvius** ~ Dark chocolate brownie cake topped with cheesecake then dipped in chocolate, surrounded by toasted nuts, mounded with chocolate mousse & drizzled with white chocolate. 16 pieces.

**Frutta Di Bosca** ~ Fragrant short crust filled with pastry cream then decorated with a rich assortment of black and red currants & raspberries. 14 pieces.

**Tiramisú** ~ Ladyfingers soaked in rum-flavored coffee, layered with zabaglione cream & dusted with rich cocoa powder. 16 pieces.

**Midnight in Venice** ~ Chocolate and vanilla cake layered with cannoli filling then covered with bittersweet chocolate & sliced almonds. 16 pieces.

**Napoleon** ~ Layers of puff pastry filled with Chantilly cream and glazed with fondant. 16 piece.

**Double Fudge Chocolate Cake** ~ Rich chocolate cake layered with creamy fudge. A chocolate lover's delight! 14 pieces.

**NY Cheesecake** ~ Prepared New York-style with a graham cracker crust and a rich, smooth cream cheese filling. 14 pieces.

**Carrot Cake** ~ Traditional carrot cake made with raisins, nuts & cream cheese icing topped with caramel. 14 pieces.