



## Desserts

Mark Thompson, Director of Catering | Tel: (617) 287 – 5114 | Fax: (617) 287 – 5024

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### Desserts

*(priced per person)*

<b>Apple Blossom</b>	4.79
Freshly Baked Pastry, Filled with Apples, Cinnamon and a Dash of Nutmeg and Topped with a Crunchy, Crumble Finish	
<b>Asian Pear Tartlette</b>	5.49
<b>Chocolate Blackout Cake</b>	4.79
<b>Chocolate Raspberry Fudge Tartlette</b>	5.49
<b>Chocolate Lava Cake</b>	5.29
<b>Chocolate Mousse Layer Cake</b>	4.79
<b>Forest Berry Tart</b>	5.29
<b>Chocolate Layer Cake</b>	4.79
<b>Tiramisu</b>	4.79
Lady Fingers, Mascarpone Mousse, Soaked with Coffee Liqueur and Sprayed with Dark Chocolate	
<b>Carrot Torte</b>	4.29
Three Layers of Traditional Carrot Cake, Filled with Raisins, Nuts and Carrots, Finished with Cream Cheese Icing and Crushed Walnuts	
<b>Lemon Cake</b>	3.79
<b>Lemon Torte</b>	6.49
Lemon Genoise filled with Lemon Curd and Lemon Buttercream	
<b>Mountain Berry Cake</b>	4.29
<b>Sacher Torte</b>	4.79
<b>Pumpkin Cheesecake</b>	5.29



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Smooth and Creamy Cheesecake Infused with Seasonal Pumpkin

**Vanilla Bourbon** 4.29

**Black Forest Cake** 4.79

Chocolate Layers with Cherry Kirsch and Filled with Tart Cherries, Fresh Whipped Cream and Topped with Dark Chocolate Shavings

**White Chocolate Raspberry Mousse Cake** 4.79

**Cheesecake** 4.29

Traditional Recipe

**Boston Cream Pie** 3.79

Classic Sponge Cake filled with Bavarian Cream and Topped with Chocolate Frosting

**Boston Cream Deluxe Pie** 4.79

**Flavored Ice Cream** 2.99

**Flavored Sorbet** 3.19

*Let us custom design your event!*