



INDIVIDUAL DESSERT MENU

TARTLETS

LEMON CURD

PECAN

SEASONAL FRESH FRUIT

APRICOT FRANGIPANE TRUFFLE

PATE CHOUX

PATE CHOUX WITH RUM CUSTARD, TOPPED WITH POWDERED SUGAR OR CHOCOLATE

PATE CHOUX ÉCLAIR FILLED WITH RUM CUSTARD AND TOPPED WITH CHOCOLATE FUDGE

BON-BON WITH WHIPPED CREAM, TOPPED WITH POWDERED SUGAR OR CHOCOLATE

COOKIES

SHORTBREAD

CHOCOLATE CRINKLES

PALMIER

MERINGUE

BISCOTTI WITH ANISE SEED AND HAZELNUTS

MACAROONS

RUGELACH

OTHER DELICACIES

CHOCOLATE SIPPED STRAWBERRIES

CHEESECAKE SQUARES

DOUBLE CHOCOLATE BROWNIES

PANFORTE

FRENCH ALMOND MERINGUES FILLED WITH BAVARIAN CRÈME

CHOCOLATE CUPS FILLED WITH MOUSSE

\$6.50 PER PERSON

30 PERSON MINIMUM

CHOICE OF FOUR INDIVIDUAL DESSERTS