



STRESSED = DESSERTS

Fruit Selections

- Assorted Seasonal Fruit ~ an assortment of hand selected, market fresh, seasonal fruits
- Assorted Fruit Salad ~ diced seasonal fruit marinated in sweet spiced syrup
- Assorted Whole Fruit Basket ~ whole fruit pieces
- Assorted Cheese Board/Platter ~ with crackers and fresh fruit garnishes
- Fruit Kebabs ~ An assortment of market fresh seasonal fruits, on a skewer with dipping sauce
- “Sunburst” Salad ~ with mango, blackberries, strawberries, raspberries with sweet spiced syrup [seasonal]

Individual Desserts / Tray Selections

- Assorted Pastries
- Assorted 3”-4” Desserts ~ various styles cheeses cakes, mousses, tarts etc...
- Petite Fours ~ various styles of petite fours glaces or petite fours sec
- Chocolate Truffles ~ hand rolled white or dark flavoured chocolates
- Assorted Italian Biscotti
- Sheet Cookies ~ Chocolate Chip, Day & Night, Oatmeal Raisin, Triple Crown, Shortbread & White Chocolate

Ice Cream Selections



Fruit Shaped Ice Cream – Gelato

Large – Flavours & Shape:
Apple, Banana, Grape, and Orange
Flavours per dozen [12] – \$39.00 – 3.25 per unit

Small – Flavours & Shape:
Strawberry [__doz.], Peach [__doz.], Pear [__doz.], Walnut [__doz.]
Flavours per dozen – \$18.00 – 1.50 per unit

Tartufo – Flavours per dozen – \$30.00 – 2.50 per unit

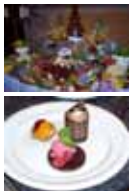
Individual Servings - Classic, Cappuccino, Raspberry, Amaretto, Primavera, Royale, Strawberry, Zabione, Tango Mango

Assorted Ice Cream Flavours – 5 litre tubs – \$28.00 – 5.60 per litre

BANANA, COFFEE, PISTACHIO, VANILLA, CHOCOLATE, CHOCOLATE TRIFLE, HAZELNUT, STRAWBERRY, SPUMONI, TIRAMISU, CHOCOLATE CHIP, RUM & RAISIN, TORRONE, COOKIES & CREAM, BACIO, MAPLE WALNUT, PRALINES & CREAM, JAMOCHA ALMOND FUDGE

SORBETS

LEMON, ORANGE, MANGO, RASPBERRY



Cake Selections

- Cappuccino Dacquoise hazelnut meringue layered with coffee buttercream, coffee whipped cream & bittersweet chocolate glaze; with white chocolate drizzle. 10”
- Chocolate Raspberry Truffle Four luxurious layers of light chocolate cake, raspberry buttercream and rich chocolate truffle cream. 10”
- Lemon Parfait lemon mousse & lemon sponge cake surround mounds of pure whipped cream; garnished with fresh glazed lemon & white chocolate shavings. 10”
- Raspberry Vanilla Charlotte Lighter than air vanilla bean mousse surrounded by classic ladyfingers and covered with juicy, whole raspberries. 10”
- Tiramisu Cake Ladyfingers surround a mascarpone filling, layers of sponge soaked in coffee liqueur syrup; garnished with coffee glaze & cream and cocoa dust. 10”
- Turtle Fudge Cake Flourless nut cake layers filled with crunchy almond meringue, sweet cream and caramel; covered with bittersweet chocolate fudge glaze 10”
- White Chocolate Mousse White sponge cake layered with white chocolate mousse & a touch of strawberry compote; garnished with a white chocolate ruffle. 10”
- Cheesecakes – a variety of Blueberry Lemon, Carmel Pecan Fudge, Chocolate Grand Marnier, New York Raspberry, Sour Cherry and Toffee Apple 10”
- Banana Cream – Four rich layers of banana cake with fresh banana slices, creamy banana icing and shaved coconut garnish. 9”
- Milk Chocolate Vanilla – Four layers of buttery vanilla sour cream cake blanketed in clouds of luscious milk chocolate frosting 9”
- Carrot – Densely delicious with pineapple, coconut and walnuts; layered and iced with lots of cream cheese and honey icing. 9”
- Pink Velvet Cake – Red Velvet Cake using all natural colours. Moist layers of cocoa and spice cake filled with rich pink cream cheese icing. 9”
- Cakelets – 3.5” or 5.5” - Apple Spice, Black & White, Carmelita, Devil’s Raspberry, Hazelnut, Lemon, Lemon Raspberry, Mocha and Strawberry Vanilla

We feature an assortment of Pies, Flans, Bunt Cakes, Coffee Cakes & Sponge Cakes in a variety of shapes & sizes:

*All products may contain traces of peanuts or other nuts