

# The Grand Finale!



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## Catering and Special Event Design

Let us crown your event with the most memorable course of all,  
**DESSERT!**

Choose from this extensive list of dessert options and treat your  
guests to a true Confection Fantasy!

### *Petite Sweets*

An assortment of bite size pastries for the ultimate in sweet tooth sampling! Including specialties such as: Chocolate Irish Cream, Butter Cream Delight, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Carmel Oatmeal Fingers, Goey Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Chocolate Dipped Strawberries  
\$1.75 per person (includes 2 per person)

### *Petite Sweets Tray*

15 piece assortment of the above, displayed on a silver tray and served 1 tray per guest table.  
\$15.00 per tray  
(actual assortments may vary)

### *Decadent Pleasures*

Plated and garnished with whipped cream rose and fresh strawberry these confections are served buffet style.

<i>Triple Chocolate Tiger Cake</i>	\$3.50
<i>Classic New York Cheese Cake</i>	\$3.50
<i>German Chocolate Supreme</i>	\$2.50
<i>Triple Layer Strawberry Short Cake</i>	\$3.50
<i>Chocolate Caramel Pecan Cheesecake</i>	\$3.50
<i>Chocolate Rush Cake</i>	\$2.00
<i>White Chocolate Raspberry Cheese Cake</i>	\$2.00
<i>Lemon Chiffon Layer Cake</i>	\$3.50
<i>Pistachio Lime Marquise Cake</i>	\$2.50
<i>Amaretto Toasted Almond Cheese Cake</i>	\$3.00

## ***Chef Signature Desserts***

<i>Hazelnut Mascarpone Cheesecake with Poached Pears and Port Wine Sauce</i>	<i>\$4.00</i>
<i>Amaretto Chocolate Mousse Bombe with Crème Anglaise and Chocolate Cigarette</i>	<i>\$4.50</i>
<i>Spiced Apple Cake with Chef's Cream Cheese Ice Cream and Rum Caramel Sauce</i>	<i>\$4.00</i>
<i>Vanilla Mousse coated with White Chocolate Ganache, Peach Blossom Sauce</i>	<i>\$4.50</i>
<i>Flourless Chocolate Indulgence Torte with Raspberry Framboise</i>	<i>\$4.00</i>
<i>Tiramisu with Cappuccino Cream Mocha Sauce</i>	<i>\$4.00</i>

## ***Hot from the Oven***

These old world favorites are baked from scratch and served warm, from a self service buffet.

<i>Apple or Cherry Crisp</i>	<i>\$1.00</i>
<i>Cherry, Peach, or Apple Cobbler</i>	<i>\$1.00</i>
<i>White Chocolate Brioche Bread Pudding with Vanilla Rum Sauce</i>	<i>\$3.50</i>
<i>Cinnamon Apple Spice Cake with Caramel Sauce</i>	<i>\$2.50</i>

## ***Sweet Dreams Dessert Station***

*\$5.00*

An abundant assortment of whole cakes, gourmet cookies, cheese cakes, petit pastries, and chocolate dipped Strawberries, dramatically displayed as an unlimited station of indulgence for your guests.

## *Orlando's Fountain of Chocolate*

-a dramatic presentation of warm rich chocolate that cascades perpetually down a three foot tall, tiered fountain with an assortment of treats for dipping:  
*Strawberries, Cherries, Marshmallows, Soft Pretzel Nuggets, Dried Fruit, Wafers and Cookies*

Choose your favorite and place it into the deluge of chocolate to create a chocolate coated piece of heaven!

\$600.00

(serves up to 200 guests)

+ \$2.00 per person for over 200 guests

### *Simple Treats*

Chocolate Chip and Cream Cheese Fudge Brownies	\$1.00
Luscious Lemon Bars	\$1.00
Assorted Cookies: Chocolate Chip, Sugar and Oatmeal Raisin	\$1.00
Chocolate Iced Devils Food Cake with Peanut Sprinkles	\$1.00
Home Made Pineapple Upside Down Cake	\$1.00

### *Grandma Jan's Cookie Jar*

Home Baked Tollhouse Cookies	\$2.00
White Chocolate Macadamia Nut Cookies	\$2.00
M & M Cookies	\$2.00
An assortment of all of the above!	\$3.00