

TORTES

Alpine Lace

Devils food cake filled and frosted with white chocolate mousse and covered with white chocolate shavings.

Autumn Leaves

Yellow chiffon cake filled and frosted with chocolate mousse and covered with milk chocolate shavings.

Baileys Torte

Irish cream infused devils food cake layered with chocolate mousse, surrounded by a wall of dark chocolate and topped with chocolate shavings.

Black and White Torte

Alternating layers of yellow chiffon cake with white chocolate mousse and devils food cake with dark chocolate mousse; frosted with buttercream, topped with a dark chocolate glaze.

Black Forest

Layers of devils food cake and cherry mousse frosted with buttercream and garnished with maraschino cherries and chocolate shavings.

Carrot Cake

Carrot spice cake with pecans and raisins layered with cream cheese filling topped with a cream cheese basket weave frosting.

Cheesecake

New York style available in Strawberry, Raspberry and White Chocolate, Fresh Fruit, Plain, and Double Chocolate. Topped with fresh whipped cream.



Chocolate Architecture

Yellow chiffon cake layers filled with chocolate mousse, surrounded by a wall of dark chocolate and topped with spikes of chocolate.

Chocolate Hazelnut

Layers of devils food cake filled with hazelnut mousse, covered with rich chocolate ganache.

Chocolate Raspberry

Devils food cake layered with chocolate raspberry mousse, all frosted with a whipped chocolate ganache.

Chocolate Strawberry

Devils food cake with chocolate strawberry mousse, frosted in chocolate buttercream with a smooth chocolate glazed top.

Cream de Menthe

Refreshing mint mousse layered with devils food cake and frosted with a chocolate ganache glaze. Garnished with chocolate mints.

European Chocolate Decadence

Triple Chocolate! Devils food cake, chocolate mousse and rich chocolate ganache.

German Chocolate Torte

Devils food cake with coconut pecan filling covered in dark chocolate ganache.

Jean's Lemon Torte

Citrus chiffon cake layered with lemon curd. Surrounded by a wall of white chocolate, topped with sweetened whipped cream and glazed fresh fruit.

Key Lime Torte

Citrus chiffon cake layered with key lime mousse, frosted with buttercream, with a toasted coconut edge.

Mocha Caramel

Alternating layers of yellow chiffon and devils food cake with coffee mousse, frosted with caramel buttercream.

Pina Colada Torte

Yellow chiffon cake layered with a pineapple coconut mousse, frosted with buttercream and garnished with pineapple compote and toasted coconut.



Spring Fling

Citrus chiffon with three layers of citrus mousse including lemon, lime and orange. Topped with fresh whipped cream, white chocolate shavings and citrus candies surrounded by delicate lady fingers.

Strawberry Bavarian

Layers of yellow chiffon cake filled with fresh strawberries and fresh Bavarian cream. Topped with mounds of sweet whipped cream.

Strawberry Almond

Yellow chiffon cake with Amaretto mousse and fresh strawberries. Frosted with buttercream with a toasted almond garnish.

Triple Berry Torte

Yellow chiffon cake layered with raspberry, blueberry and strawberry mousse. Frosted with buttercream and topped with fresh berries.

Tiramisu

Espresso soaked yellow chiffon cake layered with mascarpone mousse and surrounded by homemade lady fingers. Topped with milk chocolate shavings.

Turtle Torte

Devils food cake with two layers of chocolate mousse and one layer of caramel pecan. Topped with a chocolate glaze, caramel sauce and pecans.

Vanilla Raspberry Torte

Layers of yellow chiffon cake and raspberry mousse frosted with buttercream and garnished with white chocolate shavings and fresh raspberries.

PIES

Banana Cream Pie

Banana cream custard with fresh bananas topped with fresh whipped cream.

Coconut Cream Pie

Coconut cream custard topped with fresh whipped cream.

Apple Pie

Spiced Granny Smith apple filling inside a golden brown crust.

Cherry Pie

Dark, sweet cherry filling inside a lattice topped crust.

Lemon Meringue Pie

Lemon curd topped with homemade meringue.

French Silk Pie

Rich chocolate mousse filled in a dark chocolate glazed pie shell. Topped with white chocolate mousse.

Key Lime Pie

Tangy lime custard topped with sweetened whipped cream.

TARTS

Fresh Fruit Tart

Sweet dough crust filled with vanilla pastry cream and topped with glazed fresh fruit.

Lemon Tart

Lemon curd in a sweet dough crust. Topped with fresh whipped cream or raspberries.

Key Lime Tart

Lime custard in a sweet dough crust. Topped with fresh whipped cream.

Chocolate Truffle Tart

Chocolate crust filled with a bittersweet chocolate ganache filling.

Pecan Tart

A classic southern favorite!