

## Dessert Selections

### *7-Layer Tuxedo Torte*

Seven layers of white and chocolate cake with layers of Swiss Buttercream and chocolate fudge icing

**3.25**

### *Apple Custard Tart*

Four-inch hand made puff party shell filled with warm sugar glazed apples

**3.50**

### *Black Tie Cake*

A rich chocolate brownie layered with a creamy white chocolate filling, topped with a chocolate layer cake and velvety fudge icing

**3.50**

### *Raspberry Mascapone Torte*

Combining moist layers of vanilla sponge cake, Mascapone mousse, and sweet red raspberries, then topped with a raspberry glaze and drizzled with white chocolate

**3.95**

### *Passion Berry Duo*

Wild berry mousse layered with a chocolate snap and a tropical passion fruit mousse, finished with a berry glaze

**3.95**

### *Mixed Berry Tart*

**3.95**



## Dessert Selections

### *Banet & Krackling*

Homemade right in our campus bakery!

One dozen Krackling  
**4.25** dozen

One stick banet  
**6.50**

### *Fruit Pies*

Apple, peach, blueberry, cherry  
**2.50**

### *Gourmet Fruit Pies*

Pecan, Key Lime,  
Caramel apple high top  
**3.25**

### *Carrot Cake*

Signature recipe!  
Rich cream cheese frosting  
**3.95**

### *Chocolate Mousse Cups*

A delicate dark chocolate cup filled with white or chocolate mousse  
**2.50**



## Dessert Selections

### *Mini Dessert Shooters*

An assortment of four delicious handcrafted, all-natural, individual dessert duos: Crème Caramel, Raspberry, Lemon, Cappuccino Chocolate and Double Chocolate

**2.95**

### *Pineapple Upside Down Cake*

A refined version of an American classic – delicate cake topped with a ring of pineapple caramelized to perfection

**3.95**

### *Crème Brûlée*

Velvety, sinfully rich crème Brûlée, sprinkled with sugar and torch to finish and rich with the taste of real vanilla, cream and eggs.

**3.95**

### *Macaroon*

Classic Persian macaroon: Vanilla, Chocolate, lemon, raspberry and coffee

**2.75**

### *Double Chocolate Brownie Bites*

Chunks of extra-moist brownies with chocolate bits surrounded in a rich, semi-sweet chocolate batter served with whipped topping

**3.00**

### *Gourmet Cookies*

House-baked, Chocolate macaroon, white chocolate macadamia nut, chocolate chunk

**7.00 per dozen**

**.95 per person**



## Dessert Selections

### *Ice Cream Sundae Bar*

Choice of two: Hudsonville chocolate vanilla or strawberry ice creams  
Hot Fudge sauce and caramel sauce Strawberry topping  
Whipped topping  
Nuts, sprinkles and cherries  
**3.95**

### *Dessert Bars*

Brownies, lemon bars, rice krispie treats, magic bars, pecan bars, cream cheese brownies, oatmeal carmalitas, gourmet cheesecake bar selection  
**8.50 per dozen**  
**1.25 per person**

### *Hudsonville Ice Cream*

Ask us for today's specialty flavors  
**2.00**

### *Sherbet and Sorbet*

Assorted flavors available  
**2.00**

