Served Desserts

1300 -Apple Pie: Tart Apples in a Lightly-Spiced Filling Baked with a Flaky Double Crust

1301 -Boston Cream Pie: Moist Vanilla Sponge Cake & Pastry Cream Filling, Iced with Semi-Sweet Ganache

1302 -Brownie Ice Cream Pie: Tall Slab of Walnut-Fudge Brownie with Heath Bar Crunch, Chocolate & Vanilla Ice Creams **(ADDED PRICING)**

1303 -Warm Brownie Pie: Warm Double Dutch Brownie with a Huge Scoop of Vanilla Ice Cream, Drizzled with Hot Fudge

1304 -Derby Pie: Chocolate Chip Cookie Dough Baked in a Pie with Walnuts & Hints of Kentucky Bourbon Served with Vanilla Ice Cream

1305 -French Apple Tart: Shingles of Thinly-Sliced Apples Baked with a Delicate Almond Cake Filling in a Cookie Crust

1306 -Triple-Berry Tart: Blueberries, Raspberries & Blackberries Baked in a Cookie Crust with Frangipane & Cinnamon Streusel

1307 -Chocolate-Pecan Toffee Tart: Pecan Cookie Crust, Swirls of Rich Chocolate Mousse & Creamy Toffee Drizzle

1308 -Pecan-Crusted Key Lime Tart: Michael's Signature Restaurant-Style Tart with Balsamic-Black Pepper Strawberry Salsa

1309 -Macadamia Tart: Crunchy Macadamia Nuts, White & Dark Chocolate and Caramel-Custard Filling

1310 -Myer's Truffle Cake: Ultra-Rich Bittersweet Chocolate Mousse Cake, Copiously Spiked with Myer's Dark Rum Enrobed in Textured Ganache & Cocoa

1311 -Chocolate Ganache Torte: Classic Layers of Chocolate Cake & Mousse Enrobed in Ganache

1312 -Classic Black Forest Cake: Imported Tart Cherries in Kirsch, Chocolate Whipped Cream, Chocolate Cake & Shaved Dark Chocolate

1313 -German Chocolate Cake: Moist Chocolate Cake Sandwiched Between Caramel-Pecan Coconut Icing

1314 -Flourless Chocolate Cake: The Incredibly Dense, Rich & Decadent Chocolate Cake (GF)

1315 -Flourless White Chocolate Torte: Michael's Signature Fallen Soufflé Cake Made with Ground Almonds & White Chocolate (GF)

1316 -Amaretto Cheesecake: Toasted Almonds Folded into Creamy Amaretto Cheesecake Topped with Whipped Cream & Almonds

1317 -New York Style Cheesecake: The Rich, Dense, Creamy Graham-Crusted Classic Served with Fresh Berry Compote

1318 -Perfect Carrot Cake: Moist Home-Style Version with Chunks of Walnuts & Pineapple Bits with Swirls of Delicious Cream Cheese Frosting

1319 -Lemon Mousse Cake: Moist, Lemony Sponge Cake & Light Lemon Mousse, Topped with Whipped Cream & White Chocolate Shavings

1320 -Classic Tiramisu: Rich Mousse of Mascarpone Cream & Hints of Marsala, Surrounded by Espresso-Soaked Ladyfingers with a Dusting of Cocoa

1321 -Chocolate Blackout Cake; Layers of Dense Chocolate Custard Cake Covered with Chocolate Jimmie

1323 -Apple Strudel: Classic Strudel of Apples, Raisins & Spices Rolled into a Delicate Crust Served with Vanilla Sauce

1324 -Tartelette Tatin: The Classic French Upside-Down Caramelized Apple Tart Individually Baked & Served with Softly-Whipped Cream **(ADDED PRICING)**

1325 -Bananas Foster: Sliced Ripe Bananas in Warm Caramel Rum Sauce with Hints of Orange & Cinnamon Served Over Vanilla Ice Cream *(max 175pl)*

1326 -Pavlova: A Light Meringue Shell Filled with Raspberry Sorbet Topped with Fresh Berries (GF)

1327 -Fresh Berry Shortcake Torte: Layers of Sponge Cake, Fresh Berries & Whipped Cream

1328 -Crème Brûlée: Silky Vanilla Bean Custard & a Thin Burnt Sugar Shell Topped with Fresh Berries (GF)

1329 -Flan: Creamy, Caramelized Custard Flecked with Vanilla Beans Served with Fresh Fruit (GF)

1330 -Chocolate Dome: Rich Chocolate Mousse & Cake Under a Thin Layer of Semisweet Ganache *(can be made gf upon request)*

1331 -Chocolate Infatuation: Warm Chocolate Cake, Bittersweet Molten Center, Caramel Ice Cream & Malted Milk Chocolate Anglaise

1332 -Chocolate Tuile Cookie: Buttery Tuile Bowl Coated in Pure Chocolate Filled with Fresh Berries & a Scoop of Our Homemade Seasonal Sorbet

1333 -Chocolate Hazelnut Dome: Rich Chocolate & Hazelnut Mousses Veiled in Pure Chocolate *(can be made gf upon request)*

1334 -Chocolate Mountain a.k.a."Tall Timbale": Layers of Rich Chocolate Mousse, Chocolate Cake & Ganache Wrapped in an Abstract Chocolate Shell ***(ADDED PRICING)***

1335 -Opera Cake: Layers of Almond Joconde Biscuit, Coffee Butter Cream & Semi-Sweet Chocolate Ganache

1336 -Profiteroles: Miniature Cream Puffs Filled with Homemade Macadamia Crunch Ice Cream with Chocolate Sauce & Whipped Cream

1337 -Malva Pudding; Apricot Infused Pudding with Vanilla Anglaise & Mango Ice Cream Garnished with Mint

1338 -Chocolate Crème Brûlée; Silky Chocolate Custard & a Thin Burnt Sugar Shell Topped with Fresh Berries *(pre-set max 200pl)*

1339 -Spiced Pumpkin Torte; Salted Caramel Buttercream, Candied Pecans & Jack Daniels Caramel Drizzle

1340 -Pumpkin Cheesecake with Pecan Crust, Cinnamon Whipped Cream & Jack Daniels Caramel Drizzle

1341 -Chocolate Peppermint Torte

1342 -Warm Cranberry Gingerbread with Tart Cranberry Coulis

1343 -Chocolate Peppermint Cheesecake

1344 -Gingerbread Cake with Candied Ginger Ice Cream

1345 -Sticky Toffee Pudding

1346 -Apple Crostata

1347 -Figgy Pudding with Salted Caramel Ice Cream

1348 -Hot Chocolate Peppermint Lava Cake

1349 -Bourbon Butterscotch Lava Cake

1350 -Cranberry Orange Cardamom Butter Cake