



SIGNATURE TORTE COLLECTION

ALMOND PRALINE

White layered cake filled with white almond mousse that has been swirled with praline pieces.

AMARETTO MOUSSE

A very light but rich white cake filled with amaretto mousse.

APPLE CARAMEL ALMOND

Sweet vanilla cake, chopped apples, ground almonds and a swirl of caramel.

BAILEY'S IRISH CRÈME

Dark and rich chocolate cake, moistened with Bailey's liqueur and filled with our chocolate Irish crème mousse.

CAPPUCCINO SOUFFLÉ

Rich dark chocolate sponge cake spritzed with coffee liqueur and layered with our cappuccino silk filling.

CHOCOLATE ALMOND MARBLE

A combination of white and chocolate cake layers that hug a delicious almond mousse with toasted almonds and chocolate flecks.

CHOCOLATE LOVERS

Old fashioned goodness! Layers of moist dark chocolate cake with chocolate fudge filling and our white chocolate mousse icing. Not fancy or fussy, just really good.

CHOCOLATE MINT CHIFFON

Chocolate cake with very light mint chiffon speckled with dark chocolate shavings.

CHOCOLATE MOUSSE

Our favorite devil's food cake has chocolate mousse inside; great for those unforgiving chocolate cravings.

CHOCOLATE PISTACHIO

Rich chocolate cake filled with scrumptious pistachio chiffon.

CONNECTICUT CARROT

Homemade taste! This dense moist traditional east coast cake is loaded with carrots, walnuts and pineapple. It is layered with sweet cream cheese mousse.

COOKIES & CREAM

Our dark chocolate cake sandwiched with white mousse swirled with Oreo cookie crumbs. A delicious choice not just for the kids. . . .

CRÈME BRULEE

Our white cake layered with a crème brulee vanilla bean mousse.

GERMAN CHOCOLATE

Our chocolate cake filled with toasted coconut and pecans tossed with caramel.

LEMON RASPBERRY

An enticing blend of homemade lemon curd and fresh raspberries that hugs a layer of light lemon mousse.

LEMON STRAWBERRY

Moist white cake filled with lemon curd, light lemon mousse and a layer of fresh strawberries. This is the perfect treat to celebrate the summer!

LEMON STRAWBERRY SPLIT

White cake with lemon cream cheese mousse and another layer of strawberry cream cheese mousse. This flavor is laid out for a 3-layer cake.

LEMON SUNSHINE

Our subtle tart lemon curd makes this torte sparkle. White cake layered with lemon curd and light lemon mousse.

MARBLE

Alternating layers of white and chocolate cake, filled with a fabulous light white chocolate vanilla bean mousse. This combination looks gorgeous when sliced!

PINA COLADA

Light and refreshing white cake layered with white mousse, fresh pineapple and toasted coconut. One of our most tropical treats.

RASPBERRY CHOCOLATE DIVA

Moist dark chocolate cake filled with a sweet raspberry mousse and chopped raspberries.

RASPBERRY ROYALE

Very pretty in pink, raspberry mousse and chopped raspberries fill the layers of our white cake.

RED VELVET

This classic red velvet treat is layered with our sweet cream cheese filling.

S'MORES

Chocolate cake with marshmallow and graham cracker mousse filling.

STRAWBERRY ALA RITZ

Simple elegance! Fresh seasonal strawberries and strawberry mousse layer our classic white cake.

STRAWBERRY BANANA RITZ

White cake and chopped strawberries layered with strawberry mousse and banana mousse. This colorful combination is only available as our 3-layer cakes.

STRAWBERRY RED VELVET

Layered red velvet cake with strawberry cream cheese filling.

TEMPTING TURTLE

Our chocolate devil's food cake is loaded with rich fudge, caramel and crunchy pecans.

TIRAMISU

White cake soaked with coffee liquor and layered with decadent espresso mousse.

VANILLA BEAN

Our delicate vanilla genoise with an elegant white chocolate vanilla bean mousse.

AVAILABLE TORTE SIZES

3-Layer Round Cakes:

- 6" (serves 6-8)
- 8" (serves 10-14)
- 9" (serves 16-20)
- 10" (serves 22-24)

2-Layer Special Occasion Cakes:

- 1/4 (serves 25-30)
- 1/3 (serves 35-45)
- 1/2 (serves 55-60)

2-Layer Special Occasion cakes come standard with white icing only.
Chocolate writing, curling ribbons, silk flowers and/or confetti are complementary and available upon request.

BUTTERCREAM FOR ALL OCCASIONS

CUPCAKE COLLECTION

*Ask about our signature torte flavors as additional flavor offerings.
Minimum 6 cupcakes per flavor*

ALMOND JOY

Chocolate cake with almond mousse surrounded by toasted coconut.

ALMOND PRALINE

White cake with almond mousse and bits of chopped pralines.

AMARETTO

White cake with almond amaretto mousse and finished with white chocolate.

BAILEY'S IRISH CRÈME

Chocolate cake with Bailey's mousse and chocolate fan garnish.

BANANA SPLIT

Strawberry cake with a scoop of banana mousse, chocolate and pineapple.

BLACK BOTTOM CHEESECAKE

Chocolate cheesecake cupcake with sweet chocolate cream cheese mousse.

BOSTON CREAM PIE

White cake with vanilla custard mousse, topped with chocolate ganache.

BUTTERFINGER

Dark chocolate cake with peanut butter cream cheese frosting and candy.

CAPPUCCINO

Chocolate cake with light coffee mousse frosting.

CARAMEL APPLE

Apple cake with caramel mousse, chopped apple and drizzled with caramel.

CARROT CAKE

Spiced carrot cake with sweet cream cheese frosting and chopped walnuts.

CHOCOLATE LOVERS

Devils food cake with chocolate fudge.

CHOCOLATE MINT

Chocolate cake with a refreshing mint mousse, finished with dark chocolate.

COOKIES AND CREAM

Devil's food cake with a cookies and cream frosting, topped with cookies.

CRÈME BRULÉE

White cake with crème brulee vanilla bean mousse.

GERMAN CHOCOLATE

Devil's food cake topped with coconut, caramel and pecans.

HOHO

Devil's food cake with marshmallow cream frosting and ganache topping.

KEY LIME PIE *Vanilla cake with tart lime mousse, topped with graham cracker.*

LEMON RASPBERRY

White cake with lemon mousse frosting and fresh raspberries.

LEMON STRAWBERRY

White cake with lemon mousse frosting and fresh sliced strawberry.

PEANUT BUTTER CUP

Chocolate cake topped with sweet peanut butter mousse and candy.

PISTACHIO

Chocolate cake frosted with pistachio mousse and chopped pistachios.

PUMPKIN

Spiced pumpkin cake with pumpkin cream cheese mousse and a candy.

RASPBERRY ROYALE

Raspberry cake with raspberry mousse and fresh raspberries.

RASPBERRY CHOCOLATE DIVA

Chocolate cake with raspberry mousse and fresh raspberries.

SALTED CARAMEL

White salted caramel cake topped with caramel frosting and drizzle.

SNICKERDOODLE

Vanilla cake with cinnamon sugar cream cheese mousse frosting.

SNICKERS

Chocolate cake, caramel mousse with chocolate, caramel and peanuts.

STRAWBERRY ALA RITZ

Strawberry cake with strawberry mousse and a fresh sliced strawberry.

STRAWBERRY RED VELVET

Red velvet cake with strawberry mousse and pink chocolate curls.

TIRAMISU

Soaked white cake with coffee liquor and decadent espresso mousse.

TURTLE

Chocolate cake topped with chocolate fudge, pecans and caramel.

VANILLA BEAN

Vanilla cake with vanilla bean mousse and white chocolate garnish.

GLUTEN-FREE

Amaretto, Irish Cream and Raspberry Royale

CUPCAKE VARIETY PACKS

SIX PACK

Red Velvet, Raspberry Chocolate Diva, Vanilla Bean, HoHo, Lemon Strawberry and Bailey's Irish Cream

TWELVE PACK

Chocolate Lovers, Vanilla Bean, Bailey's Irish Cream, Salted Caramel, Red Velvet, S'Mores, Raspberry Royale, Carrot, Boston Cream Pie, Cookies and Cream, Vanilla Bean and Chocolate Lovers

BUTTERCREAM FOR ALL OCCASIONS

THE “NAKED” CAKE COLLECTION

*A trio of mousse layers and cake served trifle style
6”, 8”, 9”, 10”*

BERRY TRIFECTA

*Vanilla cake layered with strawberry, raspberry and blueberry mousse.
Topped with white chocolate curls.*

NEAPOLITAN

*Chocolate cake layered with chocolate, vanilla bean and strawberry mousse.
Topped with dark chocolate curls.*

SPUMONI

*Chocolate cake layered with chocolate, pistachio and strawberry mousse.
Topped with dark chocolate curls.*

DESSERTS WITH NON-GLUTEN INGREDIENTS – NOT CERTIFIED GLUTEN FREE

Triple Layer 6” Rounds: *Amaretto, Chocolate Irish Cream, Lemon Strawberry, Raspberry Marble, Strawberry Shortcake, Vanilla Bean on Marble.*

LA BETE NOIR COLLECTION (Flourless Chocolate Cake)

CHOCOLATE

Our flourless chocolate torte is smooth, rich and decadent.

RUBY RED RASPBERRY

Our flourless chocolate torte awakened with raspberry tartness.

CHOCOLATE PISTACHIO

Our flourless chocolate torte with pistachio.

CHOCOLATE ORANGE BLOSSOM

Our flourless chocolate torte flavored with orange.

CHEESECAKES

BAILEY’S IRISH CRÈME

Our bestseller! Chocolate cookie crumb crust below our Bailey’s liqueur infused delicate cheesecake.

CHOCOLATE TRUFFLE

Chocolate truffles swirled into rich chocolate cheesecake...just like our truffles, but in a cheesecake!

FLORIDA KEY LIME

If you like key lime pie, you’ll love this cheesecake!

RASPBERRY WHITE CHOCOLATE

A delicious raspberry swirled cheesecake... this one is on a graham cracker crust.

TURTLE

Chocolate ganache, pecans and caramel are generously swirled throughout this cheesecake. Please add \$3 for our turtle cheesecake

NEW YORK

Our dense and creamy cheesecake simply finished with our light white mousse. The best New York cheesecake around!

AVAILABLE SIZE

Round | 9” (serves 16-22)
Add \$3 for Turtle Cheesecake

BUTTERCREAM FOR ALL OCCASIONS

BROWNIE CHEESECAKES

Part fudge brownie and part cheesecake, in three unique flavors that are sure to thrill.

CLASSIC NEW YORK CHEESECAKE

Everything you love about a classic cheesecake with our signature brownie.

RASPBERRY WHITE CHOCOLATE

A raspberry white chocolate cheesecake topped with a raspberry puree swirl.

BAILEY'S IRISH CREAM

Everyone will want to raise a fork and toast with this Bailey's Irish Cream Cheesecake that rests on a decadent brownie layer. Cheers!

9-inch round

BROWNIE TORTES

Our signature brownies baked to perfection and then dressed for any celebration.

CLASSIC FUDGE

All chocolate and all good. A thick layer of fudge frosting sprinkled with chocolate curls to delight.

CHOCOLATE RASPBERRY

A perfect blend of chocolate and tart raspberry. Iced with a raspberry cream cheese and drizzled with chocolate and curls.

CHOCOLATE PEANUT BUTTER

We all know chocolate and peanut butter are the perfect match. Our peanut butter cream cheese atop that wonderful brownie and striped with chocolate.

9-inch round

BROWNIES

CLASSIC FROSTED

Dark chocolate brownie topped with rich fudge frosting. A perfect base for ice cream desserts.

CHOCOLATE CHIP

Our classic brownie frosted with a chocolate chip fudge frosting

CREAM CHEESE

Our rich, dark chocolate brownie topped with a layer of our sweet cream cheese icing and Belgian chocolate shavings on top.

CRÈME DE MENTHE

Our homemade brownie topped with mint icing and drizzled with dark chocolate ganache.

PEANUT BUTTER

Our rich, dark chocolate brownie with a layer of peanut butter cream cheese icing then drizzled with ganache.

PISTACHIO

Our rich, dark chocolate brownie with a layer of pistachio cream cheese icing.

RASPBERRY CHOCOLATE

Our homemade brownie with a layer of raspberry cream cheese frosting and rich chocolate drizzle.

SALTED CARAMEL

Our classic brownie with a cream cheese frosting, drizzle of caramel and sprinkling of sea salt.

TURTLE

Our classic brownie sprinkled with pecans and drizzled with caramel.

WALNUT

Our classic brownie, topped with crunchy walnuts.

CLASSIC BARS

CARMALITAS

A buttery crust topped with chocolate chips, walnuts, pecans and caramel creates a delicious chewy bar.

CARROT BARS

A moist, dense bar with lots of carrots and walnuts, frosted with a cream cheese icing.

LUSCIOUS LEMON BARS

Fresh lemon juice and zest make the lemon curd filling for this very popular bar.

MOUNDS BARS

This treat is loaded with chewy coconut and covered in dark chocolate ganache, like the candy!

PEANUT BUTTER BARS

Loaded with peanuts and topped with peanut butter cream cheese icing, then drizzled with chocolate.

PUMPKIN BARS

Spiced pumpkin bars topped with a light cream cheese icing.

AVAILABLE SIZES

Cut into triangles or Squares 1 dozen minimum per flavor

BUTTERCREAM FOR ALL OCCASIONS

MINIATURE DESSERT COLLECTION

One dozen minimum per flavor per item unless noted otherwise

BROWNIE CUBES (ON A STICK)

SQUARE CUT: Chocolate Pistachio, Chocolate Peanut Butter, Chocolate Raspberry, Sea Salt Caramel

CAKE POPS

Amaretto Almond, Bailey's, Carrot, Chocolate Pistachio, Key Lime, Peanut Butter, Raspberry Red Velvet

CHEESECAKE POPS

Baileys, Chocolate Truffle, Key Lime, New York, Raspberry White Chocolate and Turtle

2" CHEESECAKE ROUNDS

Baileys, Key Lime, New York, Raspberry White Chocolate, and Turtle

CHOCOLATE CUPS

Amaretto, Bailey's, Cappuccino, Mint, Raspberry Pistachio and Vanilla Bean

CHOCOLATE DIPPED STRAWBERRIES

Dark or White chocolate dipped

COOKIE/BROWNIE TRAYS

COOKIE CHOICES: Coconut Pecan w/ Chocolate, Ginger, Oatmeal Raisin, PB Chocolate Chip

BROWNIE CHOICES: Classic, Peanut Butter, Pistachio, Raspberry, Salted Caramel

Small Tray (14 items) + Medium Tray (26 items) + Large Tray (40 items)

MINI CUPCAKES

Choose from many of our signature torte flavors (MINIMUM OF 24 PER FLAVOR)

MOUSSE MARTINIS

Our signature mousse served in a miniature martini glass: Blueberry, Chocolate, Crème Brulee, Pistachio, Raspberry, Tiramisu, Vandermint and Vanilla Bean.

PUDDING PARFAITS

Boston Cream Pie, Coconut Cream Pie, French Silk and Triple Berry.

SHOOTERS

Amaretto, Bailey's, Caramel Apple Almond, Crème Brulee, Grasshopper, Neapolitan, Raspberry Marble, Red Velvet, Tiramisu and more!

TARTS

Glazed Fresh Fruit, Lemon Mascarpone, Painted Truffle, Raspberry White Chocolate.

*Small
Large*

*2"
3.5"*

TRUFFLES

Hand rolled in our bakery and available in Almond, Crème de Menthe, Dark Chocolate, Orange Marmalade, and Raspberry.

Display stands and trays available for rental.