



INDIVIDUAL DESSERTS

<p>BANANA DOME</p>  <p>CHOCOLATE AND BANANA MOUSSES, MOLDED INTO A DOME & DUSTED W/ COCOA POWDER</p>	<p>CHOCOLATE PYRAMID</p>  <p>CHOCOLATE AND CARAMEL MOUSSES LAYERED ATOP A CHOCOLATE CHIFFON CAKE BASE</p>	<p>LEMON BOMBAY</p>  <p>LEMON MOUSSE CAKE TOPPED W/ WHITE CHOCOLATE IN DOME MOLD</p>
<p>CHOCOLATE TRIO MOUSSE</p>  <p>WHITE, MILK AND DARK CHOCOLATE MOUSSE LAYERS ATOP A CHOCOLATE CAKE BASE</p>	<p>CHOCOLATE RASPBERRY MARQUIS</p>  <p>CHOCOLATE RASPBERRY MOUSSE & CHOCOLATE CAKE TOPPED W/ LAYER OF RASPBERRY MARMALADE</p>	<p>TIRAMISU</p>  <p>ITALIAN DESSERT MADE WITH MASCARPONE CHEESE AND COFFEE FLAVOR</p>
<p>HAZELNUT CRUNCH</p>  <p>HAZELNUT MOUSSE ATOP CHIFFON CAKE W/ CRUNCHY HAZELNUT BASE</p>	<p>MANGO MOUSSE</p>  <p>YELLOW CHIFFON CAKE W/ MANGO MOUSSE AND TOPPED WITH MANGO GLAZE</p>	<p>PASSION FRUIT MOUSSE</p>  <p>FUSION OF PASSION FRUIT & RASPBERRY MOUSSES TOPPED WITH PASSION FRUIT GLAZE</p>
<p>BLACK FOREST</p>  <p>RICH CHOCOLATE CAKE SOAKED W/CHERRY KIRSCH LIQUEUR LAYERED W/CHOCOLATE WHIPPED CREAM</p>	<p>N.Y. CHEESECAKE</p>  <p>NEW YORK STYLE CHEESE CAKE ON A GRAHAM CRACKER CRUST</p>	<p>PEAR CARAMEL</p>  <p>CARAMEL MOUSSE COMBINED WITH FRESH PEAR MORSELS & ENROBED IN CRISPY CARAMEL CHIPS</p>
<p>FRUIT FLORENTINA</p>  <p>CRUNCHY SUGARY LACE ALMOND COOKIE FILLED W/ VANILLA CREAM & FRESH SEASONAL FRUIT</p>	<p>FRUIT TART</p>  <p>FRESH SEASONAL FRUIT AND VANILLA CREAM HOMEMADE TART SHELL</p>	<p>FOR PRICING AND AVAILABILITY, CALL TODAY (818) 347-6241</p>



MINI DESSERTS

<p>BANANA DOME</p>  <p>CHOCOLATE AND BANANA MOUSSES, MOLDED INTO A DOME & DUSTED W/ COCOA POWDER</p>	<p>CHOCOLATE PYRAMID</p>  <p>CHOCOLATE AND CARAMEL MOUSSES LAYERED ATOP A CHOCOLATE CHIFFON CAKE BASE</p>	<p>LEMON BOMBAY</p>  <p>LEMON MOUSSE CAKE TOPPED W/ WHITE CHOCOLATE MOLDED INTO A DOME</p>
<p>CHOCOLATE TRIO MOUSSE</p>  <p>WHITE, MILK AND DARK CHOCOLATE MOUSSE LAYERS ATOP A CHOCOLATE CAKE BASE</p>	<p>CHOCOLATE RASPBERRY MARQUIS</p>  <p>CHOCOLATE RASPBERRY MOUSSE & CHOCOLATE CAKE TOPPED W/ LAYER OF RASPBERRY MARMALADE</p>	<p>TIRAMISU</p>  <p>ITALIAN DESSERT MADE WITH MASCARPONE CHEESE AND COFFEE FLAVOR</p>
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<p>BLACK FOREST</p>  <p>RICH CHOCOLATE CAKE SOAKED W/ CHERRY KIRSCH LIQUEUR LAYERED W/ CHOCOLATE WHIPPED CREAM & TOPPED W/ A CHERRY</p>	<p>N.Y. CHEESECAKE</p>  <p>NEW YORK STYLE CHEESE CAKE ON A GRAHAM CRACKER CRUST</p>	<p>PEAR CARAMEL</p>  <p>CARAMEL MOUSSE COMBINED WITH FRESH PEAR MORSELS & ENROBED IN CRISPY CARAMEL CHIPS</p>
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