

## The Reserve House Desserts Menu

(48 hours notice required on dessert orders)

### Sheet Cakes

*Unfilled Chocolate, or Vanilla Iced with White Buttercream, Decorated with your choice of message, theme and colors.*

1/4 Sheet \$17.00- serves approx 24

1/2 Sheet \$30.00- serves approx 48

3/4 Sheet \$45.00- serves approx 72

Full Sheet \$60.00- serves approx 96,

Add \$5.00 for 2 flavors split half and half.

Add \$5.00 for Whipped Icing

Add \$5.00 for 2 layers filled with buttercream or whipped icing

#### *2 layers Filled*

1/4 Sheet \$35.00- serves approx 24

1/2 Sheet \$65.00- serves approx 48

3/4 Sheet \$95.00- serves approx 72

Full Sheet \$125.00- serves approx 96

Fillings: Cassata, Chocolate Mousse, Chocolate Ganache, Vanilla Custard, Cinnamon crème, Nut Butter, Fruit, Lemon, Mandarin Orange, Pineapple.

### Specialty Cakes

#### **Cheesecakes**

10 inch Cheesecakes- 8-16 slices

Plain- \$25.00

Plain with Topping- \$30.00

Toppings- Cherry, Strawberry, Raspberry, Blueberry, Apple

Flavored- \$35.00

Flavors: Chocolate, Turtle, Pumpkin, Key Lime, Amaretto, Lemon Chiffon

#### **Round Cakes and Tortes**

10 inch round, 3 layers, iced, decorated, serves approximately 15-20

Carrot, Banana Nut, Zucchini Nut, or Apple Cake- with cream cheese icing \$30.00

Mandarin Orange Cake with Coconut Cream- \$30.00

Chocolate Bomb- double dark chocolate with ganache truffle garnish \$35.00

Black Forest- chocolate cake with cherry liqueur, chocolate filling, chocolate whipped cream icing and chocolate shavings. \$35.00

Tiramisu Torte- ladyfinger layers flavored with espresso and filled with mascarpone zabaglione cream filling and chocolate shavings. \$40.00

## Wedding Cakes

Each wedding cake is a unique artistic creation and the cost is based more on the hours of labor involved in its creation than the cost of ingredients. Costs range from \$2.00 a portion based on complexity of design and assembly. A firm estimate will be given based on meeting with you and discussing your vision and expectations. Bring your ideas and pictures and we can create your masterpiece.

## Pastries

Mixed Mini Pastry Platters including mini-cheesecake, cream puffs, mini-berry tarts, brownie bites, chocolate dipped fruit, nut and fruit Kolachki. Minimum 10 servings (3 piece) \$2.00 per person.

Kolachi Pastry Rolls (nut, apricot, cheese, poppy seed) (12 inch)	\$10.00
Pies (9 inch deep) Pumpkin, Sweet Potato	\$8.50
Apple (Double Crusted or Dutch Crumb), Pecan	\$9.00
Chocolate Cream, Vanilla Cream, Lemon Cream, Banana Cream	\$9.00
French Silk	\$12.00

## Cookies/Candy

**House Made Cookie Platters-** All made with Natural Ingredients and Real Butter  
Peanut Butter Sunflower, Oatmeal Craisin, Chocolate Chip, Fudge Brownie  
small 24 piece \$15.00, medium 48 pc \$30.00, large 72 piece \$45.00

<b>Signature Chocolate Drizzled Florentine Cookies</b>	<b>\$12.00/dozen</b>
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Kolachki Cookies (apricot, nut, cheese, or poppy filled)	\$ 7.00/dozen
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House Made Chocolate Truffles Dark chocolate, Raspberry Chocolate, Pistachio, Almond	\$10.00/ dozen
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Chocolate Fountain with Fruit and Dipping Bites minimum 20	\$3.50 per person.
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Contact:  
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