



Desserts

Tortes

Angel Food Catering tortes consist of a three layer 9-inch cake of choice: Decorated border with fresh fruit, chocolate filigree and/or writing is included. Additional decoration costs extra. Serves 14-16 people.

Bride and Groom torte with buttercream flowers and leaves for just \$5 extra. Make it ready for your topper.

German Chocolate Torte

German Chocolate Cake layered w/
Penuche Frosting Finished w/
Buttercream Frosting and Toasted
Coconut (Contains Nuts)
\$52

Black Forest Torte

Dark Chocolate Cake filled w/ Layers of
Cherry Filling & Whipped Cream
\$52

Chocolate Mousse Torte

Devil's Food Chocolate
& Chocolate Mousse
\$50

Chocolate Praline Torte

Dark Chocolate Cake w/ Toffee Almonds
& Chocolate Mousse
\$52

Strawberry Heaven Torte

Strawberry Cake w/ Strawberries Filling
Finished w/ Italian Buttercream.
Garnished w/ Fresh Berries. (Seasonal
March-September)
\$52

Lemon Torte

Lemon Cake Filled w/ Lemon Filling
topped w/ Buttercream & Lemon twists
\$50

Chocolate Lovers Raspberry Torte

Double Chocolate Cake Frosted w/
Chocolate Buttercream or Chocolate
Mousse, Filled w/ Raspberry Filling &
Garnished w/ Raspberries as available.
\$52

Italian Vanilla Raspberry Torte

Vanilla Cake w/ Raspberry Filling &
Italian Buttercream w/ Fresh
Raspberries to garnish (as available)
\$52

Tiramisu Torte

(Serves 12-16) Lady Fingers soaked in Espresso layered w/Mascarpone Sabayon w/ Kahlua & Brandy
\$50

Bride & Groom 2 Tiered Cake

6" Top Tier & 9" Bottom Tier w/ Variety of Flavors, Fillings & Frosting. Available for local events & w/ full catering. Delivery may apply. Call for details.
Starts at \$140

Half Sheet Cakes

Double Layer 1/2 Sheet. Serves 48. Additional decorations start at \$5 extra. Add 1 Scoop of Vanilla Ice Cream to each cake slice for \$2.00/guest (50+ guests. Server required).

Black Forest Cake

Dark Chocolate Cake w/ Cherry Filling & White Mousse w/ Choice of White or Chocolate
\$80

Vanilla Raspberry

Vanilla Cake w/ Raspberry Filling and Vanilla Buttercream
\$80

Chocolate Lover's Cake

Chocolate Cake w/ Raspberry Filling & Chocolate Mousse or Buttercream
\$80

Carrot Cake

Carrot Cake w/ Cream Cheese Frosting
\$85

Classic Yellow Cake

Yellow Cake w/ Vanilla or Chocolate Buttercream
\$80

Heath Toffee Chocolate Cake

Chocolate Cake w/ Chocolate Mousse & Toffee Pieces (Contains Nuts)
\$85

Cupcakes

Variety of Flavors w/ Buttercream & Sprinkles (Sold by the Dozen)
\$21 per Dozen

Strawberry Heaven Cake

Strawberry Cake w/ Strawberry filling & Italian Buttercream Frosting
\$80

To add Colored Flowers on Top
\$24 per Dozen

Lemon Cake

Lemon Cake w/ Lemon filling & Lemon Buttercream
\$80

Flavors: Vanilla, Chocolate, Red Velvet, Lemon, Yellow, Strawberry, Carrot Cake, Apple, & Pumpkin

Frosting Flavors: Buttercream, Chocolate Buttercream, Chocolate Mousse, Salted Caramel & Cream Cheese

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

Coffee & Tea Cakes (Bundt)

Serves 12-14 unless otherwise noted

Chocolate Caramel Pecan Cake

Chocolate Cake Drizzled w/ Caramel & Chocolate Sauce garnished w/ toasted Pecans
\$45

Angel Food Cake (Seasonal)

(serve 12) served w/ seasonal Berry Sauce & Fresh Whipped Cream
\$40

Lemon Poppyseed Cake

w/ Lemon Glaze
\$40

Blueberry Crumb Cake

w/ Vanilla Glaze
\$40

Apple Walnut Strudel Cake

Light Strudel Cake loaded w/ Apples & Walnuts
\$45

Cappuccino Chocolate Chip Cake

w/ Coffee-Infused Glaze
\$40

Pies

Serves 6-10 ~ 48 hours Notice Preferred

Michigan Cherry Pie

\$20

Granny Smith Apple Pie

w/ Apple Streusel
\$20

Traditional Pumpkin Pie

w/ Whipped Cream (Seasonal)
\$18

Pecan Pie

\$20

Key Lime Pie

Serves 6-8
\$20

Peach Pie

w/ Gingerbread Crust
\$20

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Crisps

Minimum order 10. Served hot.
Vanilla Ice Cream available for \$1.25/guest (Must Provide Freezer Space)

Baked Apple

\$3.00

Peaches & Cream

\$3.00

Tart Cherry

\$3.00

Apple Cranberry

\$3.00

Cookies, Bars & Sweets

Fresh Baked Cookies

\$1.25

Chef's Choice Cookie Bars

(Some contain Nuts) may include 2 or more of the following:

\$1.50

Key Lime Kisses

Raspberry Almond Bars (Almonds)

Pumpkin

Apple Strudel

Lemon Bars

Mocha Toffee Blondies

Chocolate Chip Cookie Bars

Blondies

Oatmeal Cranberry Cookies

(GF/Vegan)

\$1.75

Pumpkin Spice Cookies

\$1.75

Ice Cream Novelties

\$2.50

Orchard Donuts

Choice of Plain, Apple/Cinnamon, Pumpkin, Cherry or Blueberry

Toppings: Cinnamon & Sugar, Powdered Sugar, Maple Icing, Chocolate or Salted Caramel

\$1.75

Orchard Caramel Apple

With or without nuts

\$1.75

Triple Chocolate Brownies

\$1.50

Salted Caramel Brownies

\$1.75

Cream Cheese Brownies

\$1.75

Caramel Pecan Brownie Bars

Contains Pecans

\$1.75

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Dessert Stations

Minimum order 25. Recommend 2-3 Flavors

Milk Chocolate or Caramel Fondue

May include: Marshmallows, Pretzels, Graham Crackers, Cookies, Bananas, Maraschino Cherries. (We recommend adding a Fruit Platter.) * Requires Staff to Stay and maintain Station. Not included in the price.

\$5.50

S'mores Bars

Includes: Wooden Skewers for Roasting, Bowls for Display, & Serving Utensils. Does not included any Fire Materials, Plates, Napkins, Table, or Tablecloth (Event Location Permission Required before Ordering)

BASIC: Chocolate, Graham Crackers, & Marshmallows. \$4.50

NUTTY BUDDY: Peanut Butter Cup, Graham Crackers, & Marshmallows. \$5.00

SALTED CARAMEL: Caramel Filled Milk Chocolate, Sea Salt, Graham Crackers, & Marshmallows. \$5.50

GRASSHOPPER: Peppermint Patty, Graham Crackers, & Marshmallows. \$5.50

GIRL SCOUT: Caramel Filled Milk Chocolate, Toasted Coconut, Graham Crackers, & Marshmallows. \$5.50

BOY SCOUT: Chili Pepper Chocolate (Spicy), Graham Crackers, & Marshmallows. \$5.50

RASPBERRY CHOCOLATE LOVER'S: Raspberry Filled Dark Chocolate, Graham Crackers, & Marshmallows. \$5.50

Mini-Finger Desserts

GF - Gluten Free

DF - Dairy Free

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Recommend at least 3-4 pieces per guest

Mini-Sweet Treats Platter

No Substitutions. Including: Mini Double Chocolate or Strawberry Mousse in Chocolate Cups, Drizzled Cream Puffs, Fruit Tarts, & Assorted Bar Wedges
Small (50 Pieces).....\$55
Large (100 Pieces).....\$110

Miniature Cream Puffs

w/ Pastry Cream, drizzled w/ Chocolate
\$1.25

Miniature Fruit Tarts

Shortbread Cups filled w/ Bavarian & Fresh Fruit
\$1.25

Mini-Chocolate Mousse Cups

Imported Dark Chocolate Cups filled w/ Chocolate or Strawberry Mousse & topped w/ Whipped Cream
\$1.25

Chocolate Dipped Strawberries (GF)

(Seasonally Available May-Oct)
Dipped in White and/or Dark Chocolate.....\$2.25
Dipped Tuxedo Style.....\$2.75

Coconut Crunch Mini Tarts

Tart Cups filled w/ Vanilla & Coconut Cream topped w/ Toasted Coconut & Whipped Cream
\$1.25

French Macarons

(48 Minimum Order)
A Variety of Vanilla, Raspberry, Lemon, Cappuccino, Pistachio & White Chocolate
\$1.50

Nancy's Cheesecake Wedges

Perfect Cheesecake every time. Call for Availability. Minimum 50 per Flavor.
\$1.75

New York Style (Available w/ Strawberry or Cherry Sauce. Add \$8 - 10oz Bowl)

Chocolate Chip
White Chocolate Chip
Marble w/ Graham or Choc. Crust
Mocha Chocolate
Chocolate Almond
Chocolate Toffee
Amaretto Almond
White Chocolate Cherry
Additional Flavors Available

Homemade Cake

Bon Bon's/Truffles

Assorted Flavors. Coated in Chocolate, Rolled in Cocoa or Sugar
\$1.75

Peppermint Chocolate
Chocolate Toffee
Chocolate dipped

Gluten Free / Vegan Desserts

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**Chocolate Flourless
Truffle Torte (GF)**
(12-16 Servings)
\$52

**Coconut Maple Truffles
(GF/Vegan)**
\$1.25

Fruit Crisps (GF/Dairy Free)
w/ Oatmeal
\$4.00

**Mini Chocolate or Strawberry
Mousse Cups**
Recommended 3-4 per Guest
\$1.25

Mini Mousse Shooters (GF/Vegan)
Dark Chocolate \$2.00
Raspberry Dark Chocolate \$2.50

Homemade Granola Bars (GF)
w/ Peanut Butter, Honey, Dates, Raisins,
Cranberries, Toasted Oats, & Almonds
(GF.) Vegan available w/ Maple Syrup
\$3

**Gluten Free Everything
Cookie Bars**
Contains Peanut Butter
\$1.75

**Gluten Free Chocolate or Vanilla
Cake w/ Buttercream**
\$57

Gluten Free Chocolate Cupcakes
\$25 per Dozen

Specialty Desserts for Plate-Ups

Many Options Only for Limited Number

GF - Gluten Free

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Chocolate Pots de Creme
Baked Chocolate Custard w/ Whipped
Cream
\$7.00

Trifles
(8 oz.) Pumpkin Ginger Snap, Chocolate
& Vanilla Mousse, or Strawberry
Shortcake w/ Strawberry Mousse &
Strawberry Sauce
\$6.50

Crème Brûlée
Custard Baked in a Souffle & topped w/
Caramelized Sugar. \$6.50
w/ Fresh Berries. \$7.50

Mini Dessert/ Parfait Shooters
Chocolate Mousse Parfait; Raspberry &
Cream Parfait; Pumpkin & Ginger
Parfait; Mini Tiramisu Parfait; Mini Fruit
Parfait with Vanilla or Strawberry
Mousse; Mini Chocolate Parfait; Mini
berries & Cream Parfait
\$4

Caramel Sauce, Nuts, Whipped Cream,
Sprinkles, & Cherries
\$7.00

Nancy's Cheesecakes (10" Round)
Always incredible to the last bite &
beautifully garnished. Serves 16 ~ Call
for Additional Flavors (Candy Bars, etc.)
Traditional: New York Style w/ Seasonal
Fruit Topping, Chocolate Chip, Marble,
or Mocha..... \$50
Gourmet: Chocolate Almond, Chocolate
Toffee, Amaretto Almond, & White
Chocolate Cherry ~ Ask for other
options..... \$54

Ice Cream Sundae Bar
(50+ guests = 1 Flavor of Ice Cream)
Vanilla & Chocolate Ice Cream,
Bananas, Fudge, Chocolate Syrup,

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