



Dessert Extravaganza

Something for everybody, assorted mousse cups, éclairs and cream puffs, petite brownies and dessert bars, micro cannoli, chocolate strawberries and bite sized cookies

Petite Sweets

Lots to choose from, petite brownies and dessert bars, bite sized cookies

Jumbo Cookies and Brownies

2U made cookies (chocolate chunk, oatmeal raisin, peanut butter, sugar and spice and a seasonal surprise), and brownies (fudge, white chocolate cherry and cream cheese)

Baby Cakes

Mini cupcakes, varieties abound! May we suggest; chocolate orange with ganache topping, zucchini ginger and brown sugar buttercream, vanilla bean strawberry, and coconut

Petite Parfaits

Individual parfait cups. Espresso mousse, Lemon curd, Very berry, Mango rice pudding, Peaches & Cream, Apple crumble and Brownie bite with mint cream

Tropical Treats

Dessert Extravaganza with an island twist, coconut macaroons, banana cream tarts, kiwi flans, and lemon parfaits to name a few

Scrumptious Bread Pudding

Michigan cherry chocolate, pumpkin ginger, old fashion raisin, pear walnut, bing cherry

Summer Shortcakes

Seasonal fruit or strawberries and vanilla bean whipped cream

Apples Jonathan

Roasted Fuji apples, rich custard, caramel and cinnamon whipped cream

Carrot Cake Cheesecake

2U specialty, cream cheese buttercream frosting

Chocolate Bumpy Cake

Rich ganache, mounds of buttercream, a Detroit favorite!

Vanilla Mascarpone Tart

Vanilla bean mascarpone mousse and stewed blueberries

Chocolate Covered Collection

Pretzels, cookies, brownie bites and strawberries

Cobblers and Crisps

Inquire about seasonal variety, topped with vanilla bean whipped cream

Flourless Chocolate Cake

Warm ganache and raspberry coulis



Tiramisu

Lady fingers, sweetened mascarpone, espresso and Kahlua

Cheesecakes

Inquire about flavors, may me recommend; green tea, grand marnier ginger or raspberry white chocolate

Lemon Meringue Tart

Lemon curd, hand torched meringue

Key Lime Pie

Tart Key Lime filling, whipped cream and candied lime zest

Champagne Gel-oh!

Sparkling champagne gelatin sprinkled with seasonal berries

Petit Chocolate Cakes

With Grand Marnier sauce and strawberry garnish.

Chocolate Martinis

Chocolate mousse laced with Godiva Liquor. Topped with Raspberries and Shaved chocolate.

Chai Spiced Cheesecake

Cinnamon and cardamom flavors, gingersnap crust

Chocolate Guinness Cake

Dense rich cake, with espresso cream sauce

Vanilla Mascarpone Tartlet

With stewed blueberries

Warm Chocolate Lava Cake

Crème anglais

A Trio of Summer Cobblers

Blueberry, Peach, and Cherry with Buttermilk Ice Cream

A Chocolate Mint Fantasy

Our Mint Ice Cream Festooned with Chocolate Streamers



CHEF ATTENDED DESSERT STATIONS

S'mores Anyone?

Dark, white and milk chocolate ganaches for dunking, graham crackers and marshmallows

Chocolate Fondue

Warm ganache with pretzels, petite cookies, brownies and pound cake, fresh fruit

Crème Brulee

Caramelized sugar before your eyes; vanilla bean, grand marnier ginger or green tea

French Profiteroles

Hand scooped vanilla ice cream, chocolate sauce and cream puffs

Dessert Crepes

Assorted fillings; cherries, caramel banana, sweetened ricotta and blueberry, lemon cream cheese

PLATED ENDINGS

Warm Lava Cakes

Ganache filled chocolate cakes, blackberries and mint

Port and Cinnamon Poached Pear

Vanilla mascarpone filling

Pecan Strudel

Just your size, drizzled with espresso caramel sauce

Cognac Macerated Peaches

Sabayon and chocolate pistachio biscotti

Rhubarb Tart (seasonal)

Ginger cream and candied almonds

Profiteroles

Malted chocolate ice cream, airy cream puff and chocolate sauce

Our Southern Butter Pecan Ice Cream

Sandwich with Hot Caramel Sauce

Chocolate Menage a Trios

Black Forest Mousse Bombe, Chocolate Crème Brûlée and Bitter Chocolate Soufflé

The following menus are suggested to provide a guide in planning your event. We are by no means limited to these selections. We take pride in designing a menu suited to the occasion, season, theme, budget and your personal taste and finally in making your event a memorable one.