

DESSERTS

- * *Fruit Tarts – A Citrus Tart Shell filled with Crème Anglaise & finished with Mosaic of Fruits*
- * *Flourless Chocolate Intensity Cake with Mango & Raspberry Sauces*
- * *Ginger Crème Brulee*
- * *Orange or Lemon Mousse in a hollowed-out Orange Half with Mint*
- * *Bread Pudding with or without Chocolate Chips, with Raspberry & Caramel Sauces*
- * *Bananas Foster Bread Pudding with Bourbon Sauce*
- * *Cappuccino Mousse with Shaved Chocolate*
- * *Chilled Berry Mousse with Mango Sauce*
- * *Fresh Berries of the season with Crème Anglaise or Chantilly Whipped Cream*
- * *Espresso, Pumpkin Bourbon Pecan, or New York Style Cheesecake with Lemon & Orange Zest*
- * *Tiramisu*
- * *Traditional English Trifle with layers of Sherry-soaked Genoise Cake, Crème Anglaise & Fresh Fruit in Season Topped with Whipped Cream*
- * *Chocolate Rum Espresso Cake*
- * *Cream filled Profiteroles drizzled with Chocolate*
- * *Warm Apple or Berry Cobbler*
- * *Baked Cinnamon Pears with Yogurt Ginger Cream*
- * *Cherries Jubilee flamed with Kirsch over Vanilla Ice Cream*
- * *Crepes Grand Marnier*
- * *Jumbo Strawberries dipped in Chocolate*
- * *Tropical Key Lime Pie with an Oreo Crust*
- * *Sweet Sampler including Lemon Tartlettes, Raspberry Linzer Tart Diamonds, Double Chocolate Brownies, Toll House Chocolate Chip Pie, Profiteroles drizzled with Chocolate...*
- * *Gourmet Coffee Bar featuring Fresh Whipped Cream, Mini Chocolate Chips & Cinnamon Sticks*

Please Ask for Additional Ideas

*Bay Window Catering 243 Terry Street Longmont CO 80501 phone 303 772 7777 fax 303 772 1984
baywindowcatering@comcast.net*