

Chocolate Pyramid Anglaise

Rich dark chocolate mousse envelops a smooth white chocolate anglaise sauce all set atop a layer of moist chocolate cake. Served in a burst of Kuna Coffee ganache, quenelles of white chocolate ice cream and glaceed apricots.

Chocolate Pyramid Anglaise (4014)

B and B in a heated snifter

Wildberry Charlotte

A moist and light ladyfinger sponge filled with a refreshing berry mousse. Mounded with fresh raspberries, red currants and wild blueberries. Served in a sauce of minted anglaise with kiwi confetti and lavender syrup.

Wildberry Charlotte (4007)

Pair with Kir Royale

Grand Cru Dessert "Flight"

An exquisite balanced selection of today's hottest taste profiles. Each bit handcrafted and paired with a complimentary sauce garnish to deliver an explosion of flavor. A perfect ending to a perfect evening.

Grand Cru Petit Fours (4030) Grand Cru Macaroons (4031)

A flute of Cristal Champagne paired with our Grand Cru Petit Four Collection

Chocolate Marble Xango Totem

The gods would definitely be appeased by this marriage of sweet creamy chocolate cheese, rich tangy vanilla cheese swirled with dark chocolate pudding sauce...all wrapped in a crisp flaky pastry tortilla, lightly dusted with cinnamon sugar. Served with rich chocolate ganache, blood orange sauce and golden pineapple.

Chocolate Marble Cheesecake Xango (1305)

Chocolate Starbuck's Coffee Liqueur Shake

Crème Brulee Cheesecake

Need we say more? Madagascar vanilla bean flecked crème brulee layered and blended with the lightest of white chocolate cheesecakes. Baked in a brown sugar crust and classically finished with a hand-fire of burnt caramel. Served with brown butter caramel sauce, vanilla roasted peaches and almond crunch.

Crème Brulee Cheesecake (1283)

Doktor Thanish Trocken Baren Von Auschlesse

Cocktail Reception –Afternoon/Evening

*** High Tea * After Dinner Cordial Coffee Service**

- Perfect Petit Fours (1388 & 1389)
- Grand Cru Petit Fours (4030)
- Grand Cru Macaroons (4031)

C is for Cookie * Afternoon Breakouts

- Assorted Dessert Bars
- Cookie Assortment
 - * Chocolate Chunk Cookie (1284)
 - * Peanut Butter Cookie made with Reese's Peanut Butter Cups (1286)
 - * Oatmeal Raisin Cookie (1285)

Morning Glory Platter

- Assorted Pullmans
 - * Banana Pullman (1123)
 - * Lemon Glazed Pullman (1893)
 - * Marble Chocolate Chip Pullman (1894)
 - * Orange Poppy Cheese Pullman (0128)
 - * Cinnamon Streusel Pullman (0127)
- Fresh Fruit (in season)

European Elegance for Lunch & Dinner

Two bandes pre-cut on a chic platter. Garnished with fresh fruit, chocolate pieces and edible flowers.

- Chocolate Craquant Bande (4022)
- Cappuccino Bande (4018)
- Mosaic Bande (4023)
- Champagne and Cordial Service)

Euro Individuals

- Hazelnut Craquant (4008)
- Opera Cake (4025)
- Rustic Apple Galette (4005)
- Chocolate Craquant (4001)
- Wildberry Charlotte (4029)
- Champagne Service

Brulee Cheesecake Tasting

- Big Brulee Cheesebar (1267)
- Brulee Chocolate Chip Cheesebar (1261)
- Brulee Raspberry White Chocolate Cheesebar (1302)
- Brulee Key Lime White Chocolate Cheesebar (1209)
- Selection of Cognacs and Armagnacs

WWW.SWEETSTREET.COM

P: 1 800 793 3897

F: 1 610 921 0915



Liqueur Pairings

Orange Dreamscape

Picture yourself in a boat on a river with tangerine dreams and marshmallow skies....

White chocolate, fresh orange curd ensconced in a light firm graham crust provides a luscious yet refreshing conclusion to your evenings repast.

Orange Creamsicle Cheesecake code #1508

Pairs wonderfully with Crème of Grand Marnier and Navale on the rocks shaken well!

Chocolate Skyscraper

Enter this 5-story chocolate cake world layer by delicious layer. Our 5-Layer Chocolate Cake is moist and rich - a decadent flight you'll love climbing. Accented with a pool of chocolate hachada sauce, vanilla bean ice cream, and a milk chocolate twig garnish.

5 High Chocolate Cake (1293)

Pairs wonderfully with a shot glass of chilled Kahlua milk shake

Dulce de Leche Xango

Mamba the night away with dulce de leche caramel-inspired music. Our Dulce de Leche Xango is a warm, flaky tortilla shell that encases luxuriously creamy cheesecake and ribbons of dulce caramel. Blood orange caramel sauce and candied orange peel round it off. Olé!

Dulce de Leche Xango (7541)

Enjoy This treat with a fresh Cuba Libra Libation

Lemoncello Tart

Brighten your meal with our Lemoncello Tart.

Sparkling with vibrant lemon cream and raspberries anchored in a buttery pound cake, the tart is sunny and crisp. Champagne-macerated berries, Meyer lemon anglaise, and sweet basil complete the plate.

Lemoncello (1216)

A shot of Lemoncello in a chilled pony rides wonderfully!

Momma's Big Mountain Carrot Cake

If only mom meant this Big Carrot Cake when she said to eat your vegetables! Our moist carrot filled cake boasts 6 layers, tangy cream cheese icing, and crunchy nuts. Served with rum raisin ice cream, spiced caramelized walnuts, and edible flowers.

Big Carrot Cake (1202)

Enjoy a Joseph Phelps Late Harvest Riesling with this creation!

Brownie Explosion

Brace yourself - this rich, gooey Rockslide Brownie sets off pleasure reactions of seismic proportions. Caramel glues chunks of fudgy brownie cubes and crunchy nuts to a decadent brownie platform. Burnt-caramel ice cream and bittersweet chocolate sauce are additional TNT power.

Rockslide Brownie (1679)

The Russians are Coming—Try it White or Black!

Butterfinger® Stack

In this act, a candy bar gets recast in the starring role of a dessert. Layers of peanut butter crunch and a Hershey milk chocolate cream stacked tall on our chocolate cake. Nougat ice cream, caramel sauce, and honey-roasted peanuts play supporting roles. **Peanut Butter Stack made with Butterfinger® (1243)**
Shot of Drambuie

Big Cheese Brulee

Simply perfect! Creamy and tangy with a hand-fired finish, we serve it with sautéed apricots on a cinnamon-sugared plate.

Big Cheese Brulee (0186)

A light and sophisticated Frangelica will bring all of the goodness and flavor that this very special Cheesecake has to offer

Chocolate Tower

From the apex of our high-rise to the bottom floor of this chocolate extravaganza, you'll marvel at its moist chocolate cake layers, and it's rich sumptuous silky chocolate filling. A pool of raspberry coulis surrounds the structure.

5 High Chocolate Cake (1293)

Pairs wonderfully with a shot glass of chilled Kahlua milk shake

Lemon Xango Shooters

Our warm lemon brightened cheesecake wrapped and fried in our crisp crunchy tortilla rolled in chile cinnamon sugar. Paired with a lemon citron vodka and candied lemon peel shooters.

Lemon Cheesecake Xango (7940)

Try me with a Dry Lemon Martini

Dulce de Leche Cheesecake

A tango of tantalizing tastes. Rich caramelized dulce de leche three ways. Dulce infused cheese entwined with gooey pockets of dulce and a glistening marble swirl on top. All awhirl in a creamy white chocolate cheesecake. Sugar cane skewered fruit and sliced limes set off this dance of flavors.

Dulce de Leche Cheesecake (1298)

Enjoy This treat with a fresh Cuba Libra Libation

Apple Tiramisu

A twist on two classics – marsala rum zabaglione infused with creamy mascarpone cheese amid spiced cider soaked cake and fire roasted apples, all resting on a lemon-zested apple cheese layer. Cinnamon infused anglaise kissed with apple cider caramel sauce sets off this new world creation.

Apple Tiramisu (1385)

Heated Calvados and spiced Apple Cider in a Snifter

Espresso Gelato Sundae

Our espresso infused chocolate chunk brownie glazed with a thick dark chocolate ganache. Warmed and served with a cappuccino gelato and finished with a chocolate plaque.

Espresso Brownie (0189)

I say then have you tried our brand new Starbucks Coffee Liqueur....

Mixed Berry Scone Shortcake

Our warm, buttery cream scone has flaky layers and is loaded with blueberries. Split and stacked with a tupelo honey infused berry mélange smothered with a sweet crème fraiche whipped cream.

Blueberry Scone (7960)

Hot Tea with Brandy

Fluffernutter Sundae

Made with our big & chunky, chewy & crunchy Reese's® peanut butter cookie.... loaded with creamy peanut butter and honey roasted peanuts and sandwiched with vanilla bean ice cream. This sundae is complete with rich hot fudge, a crunch of peanut brittle, and fire roasted marshmallows.

Peanut Butter Cookie made with Reese's® Peanut Butter Cups (1286)

Shot of Drambuie

As American as Apple Pie

Mounds & mounds of tart crisp apples saucy with cinnamon apple cider and loaded with crunchy granola crumbs. Finished with a drizzle of apple cider reduction, cinnamon ice cream, a smattering of crème anglaise and a crisp cheddar shortbread cookie.

Big Apple Pie (1904)

Hot Cider with a splash of Calvados!

White Chocolate Raspberry Cheese Brulee

A slice of heaven...silken smooth light white chocolate cheese all a swirl w/ a bright red raspberry sauce. Hand fired and glazed for simple elegance... paired with fresh ripe raspberries, champagne sorbet, chantilly cream and edible flower petals.

Raspberry White Chocolate Cheese Brulee (1271)

Try me with an exquisite shot of Bonny Doon's Raspberry Infusion.....

Banana Xango Fosters Sushi Style

Rich creamy cheesecake layered with chunks of banana and caramel wrapped in a flaky pastry tortilla...fried golden brown and dusted with cinnamon sugar. Served with a banana fosters sauce made of dark rum & citrus, vanilla bean ice-cream, and a confetti of fresh mango.

Banana Caramel Cheesecake Xango (7942)

Ask for a shot of Bana Liqueur and Meyers Rum

Chocolate Lovin' Spoon Cake

A giant mouthful of dark chocolate pudding sandwiched between two layers of moist chocolate drenched chocolate cake...all sitting in a pool of milk chocolate sauce. And if that wasn't enough...this ultimate chocolate lover's plate is complete with a scoop of white chocolate ice-cream, dark chocolate dots, and a dusting of dark cocoa. Served with a shot of milk!

Choc'late Lovin' Spoon Cake (0707)

Pairs wonderfully with a shot glass of chilled Kahlua milk shake

Toffee Blondie Sizzling Skillet

Blondie base studded with white chocolate chunks, semi sweet chocolate chunks, and chewy pieces of heath toffee.... served warm with a tangy & sweet maple cream sauce and roasted almond ice-cream

Toffee Almond Crunch Bar (1091)

Tuaca...I say Tuaca.. I repeat Tuaca!

4- layer Carrot Cake Pyramid

Layer upon layer of dark moist carrot cake all studded with raisins, walnuts, and pineapple...finished with a smooth cream cheese icing and a drizzle of white chocolate ganache. We then add a tropical touch with grilled pineapple, ginger ice cream, a drizzle of hot buttery caramel and cinnamon sugared carrot crisps.

4 High Carrot Cake (1120)

A light and sophisticated Frangelica will bring all of the goodness and flavor that this very special Cake

Low Carb Lovers' Cheesecake

decadent vanilla flecked cheesecake... rich, sweet and full of sophisticated flavor. Hand fired and glazed for a shimmering finish this dessert only has 3 net carbs! A perfect dessert for either the low carb or diabetic diet. Added 1 more net carb for the intensely flavorful garnishes... food orange reduction, blood orange segments and crispy mint.

Low Carb Cheesecake Brulee (1273)

Bacardi (the advertised Low Carb Rum) and Diet Coke for you!

Chocolate Toffee Mousse Cake with Kahlua®

Golden toffee crunches float among clouds of creamy rich Kahlua'd chocolate mousse all sitting on a bittersweet chocolate cookie crust.... sitting in a pool of buttery caramel with chocolate curls and quenelles of coffee ice-cream.

Chocolate Toffee Mousse Cake with Kahlua® (0514)

Vith Kahlua

Montigo Bay Key lime Pie

Made from the juice of authentic sun ripened Florida key limes...tartly refreshing in a granola'd graham crust paired with strawberry margarita sauce, coconut ice cream, tropical fruit and candied macadamia makes this a must have!

Key Lime Pie (0500)

Find a Strawberry margarita...

Wis for Apple Crisp

Wisconsin smith apples saucy with cinnamon apple cider and topped with crunchy ginger granola crumbs...served warm with crème fraiche, shards of caramelized sugar, a light dusting of powder sugar & a mini caramel dipped apple.

Caramel Ginger'd Apple Crisp (1279)

Pairs marvelously with a Quady Essensia

Grand Cru Tasting

Our exquisitely balanced selection of color tastes and texture, each bite hand crafted to deliver an intense explosion of flavor. Grand Cru Petit Fours (4030) Grand Cru Macaroons (4031) *A flute of Cristal Champagne paired with our Grand Cru Petit Four Collection.*

Chocolate Big Baby Bundt Sundae

Moist dark chocolate bundt cake full of chocolate chips and enrobed in a creamy dark chocolate ganache. Serve warm with Bourbon caramel drizzle, malted ice cream and whooper candy for a retro interpretation.

Chocolate on Chocolate Big Baby Bundt (0053)

Try me with a Tawny Port

Dessert Dim Sum

A selection of our favorite petite four cut bars.... enrobed espresso brownie so rich & decadent with chocolate chunks, luscious lemon a tart & lively addition, turtle brownie ohh so chewy with a butter luscious caramel, toffee almond crunch - a candy like jewel - and strawberry sky, a refreshing end to any meal. Served with complimentary sauces of chocolate, caramel, anglaise, and raspberry for the ultimate presentation.

Perfect Petit Fours (1388 & 1389)

Paired with a flute of Cristal Champagne

Grilled Lemon Pullman & Strawberry Ginger Soda Float

Our butter rich lemony yogurt loaf cake is char-grilled, topped with a sweet lemon syrup and dollop of chantilly cream. Serve with a cool and refreshing strawberry ginger soda float...made with lemon scented vanilla ice cream, and crystal ginger.

Lemon Glazed Pullman (1893)

Along with a Banana Daquiri

Flash Roasted Apple Galette

Layers of fresh ripe apples hand crafted on a buttery flaky French puff pastry. Served warm with a fig carpaccio, pomegranate port reduction, crème fraiche gelato and a crisp apple wafer.

Rustic Apple Galette (4005)

Serve with Pear William

Luscious Lemon Sake -Tini

Just what the Doctor ordered!! Bright refreshing lemon filling atop buttery shortbread bites served with a sake spiked lemon cream, Lychee sorbet and a candied gingered tuille.

Luscious Lemon Squares (1381)

Shots of Hot or Chilled Sake

THERE ARE DESSERTS

THEN THERE ARE

SWEET STREET

DESSERTS