

# Continental Caterers

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## S E R V E D   D E S S E R T S

### **Custom Lemon Cake**

three layers of moist lemon cake  
filled with lemon cream custard  
and covered with cream cheese frosting  
and white chocolate curls,  
drizzled with a raspberry puree  
garnished with a mint sprig

### **Chocolate Violet Soufflé Cake**

one layer of moist chocolate cake  
topped with chocolate mousse,  
blended with cream of cocoa and  
mocha paste covered with  
chocolate ganache frosting  
decorated with three handmade violets

### **Mocha Crunch Cake**

four layers of mocha cake of  
whipped cream and ground chocolate-  
toffee candy, mocha frosting,  
finished with toffee candy on top

### **Hedgehog Cream Cake**

triple layer milk chocolate  
hedgehog cream in hazelnut sponge cake  
covered with chocolate ganache,  
hazelnuts and caramel drizzle

### **Chocolate Decadence Cake**

dense chocolate cake  
presented on a pool of raspberry puree  
swirled with crème anglais  
accented with fresh whipped cream  
garnished with a mint sprig

### **9" Poppy Lemon Cake**

white poppy seed cake filled with  
lemon sour cream, raspberries,  
frosted with butter cream

### **10" Chocolate Peanut Butter Torte**

crunch chocolate peanut crumb crust  
filled with peanut butter  
and light chocolate cream

### **New York Cheesecake**

classic cheese cake  
with a hint of lemon

### **New York Tall Cheese Cake**

classic cheesecake baked on  
a shortbread crust  
and made to sky-scraper heights

### **Classic Tiramisu**

italian sponge cake  
soaked in espresso and dark rum,  
layered with a light fluffy cream cheese  
filling flavored with marsala,  
finished with a light whipped cream  
presented on a pool of  
kahlua crème anglais,  
garnished with fresh raspberries,  
chocolate espresso beans  
swirled with dark belgian chocolate  
garnished with a mint sprig

### **Vanilla Bean Ice Cream in an Almond Florentine Cookie Cup**

presented on a pool of raspberry coulis  
and crème anglais,  
drizzled with belgian chocolate sauce  
accented with fresh raspberries  
garnished fresh mint  
and chocolate cigarettes

### **Marbled Chocolate Linen Cup**

filled with homemade tiramisu  
presented on a pool of crème anglais,  
swirled with belgian chocolate sauce,  
garnished with chocolate espresso beans  
and fresh raspberries