

Desserts



Plated Desserts:

Chocolate Cloud Cake Lightly Scented with Earl Grey Tea
Venetian Torta Sabiosa, Poached Apricots and Mascarpone
Olive Oil Cake with Sauternes and a Harvest Fruit Compote
Peach Tart Tatin with Caramel Sauce, Cardamom Ice Cream
French Apple Cake with Calvados Served with Crème Fraiche
Viennese Strudel with Local Blueberries and Tangy Lemon Curd
Hudson Valley Apple Crisp with an Oatmeal Crumble Topping
Strawberry - Rhubarb Shortcakes with Freshly Whipped Cream
Dark Chocolate Mousse with Grand Marnier Whipped Cream
Brioche Bread Pudding with Dried Fruits and Crème Anglaise
Classic Crème Renversée Infused with Tahitian Vanilla Beans
Lemon Semifreddo, Fresh Raspberry and Blackberry Garnish
Arrangement of Cut Fresh Seasonal Fruit, Melon and Berries

Miniature Sweets:

Fresh Fruit Tartlets
Vanilla Cupcakes
Lemon Madeleines
Puff Pastry Palmiers
Assorted Macarons
Prune and Anise Biscotti
Candied Grapefruit Peel
Chocolate - Raspberry Truffles
Chocolate Dipped Strawberries
Demi Tasse Cups of Hot Chocolate
White Chocolate Bark with Edible Flowers
Cinnamon Sugar Bomboloni Filled with Hazelnut Cream
Churros with Chocolate, Raspberry and Dulce de Leche Sauces
Blackberry Panna Cotta Parfaits (*in mini vintage style glasses*)
Lemon Mousse with Berries (*served in sake cups*)
Warm Apple Crisp (*served in mini ramekins*)



For additional information please email info@dianegordoncatering.com