

David's Soundview Catering Dessert Menu

Cakes & Pies

Specialty:	\$4.50/pp
Strawberry Shortcake, Chocolate Mousse Cake, Carrot Cake, Black Forest Cake, German Chocolate Cake, Grand Marnier, Chocolate Ganache	
Regular Cakes:	\$3.75/pp
Fillings: Lemon, Vanilla Pudding, Chocolate Pudding, Butter Cream, Chocolate Butter Cream, Blueberry, Strawberry, Cherry Chocolate Bavarian, Mocha Raspberry	
Tiramisu or Napoleon	\$5.25/pp
Fresh Baked Pies	\$3.50/pp
Apple, Pumpkin, Pecan, Lemon Meringue, Blueberry, Cherry, Apple Crumb, Cranberry Apple, Coconut Custard, Boston Crème, Banana Crème	

Simple...Yet Elegant

Assorted Gourmet Cookies & Brownies	\$2.35/pp
Dessert Bars: Apple Crumb, Oreo Cookie, Lemon Squares	\$2.85/pp
Assorted Miniature Italian Pastries	\$4.25/pp
Combination of Above	\$4.50/pp
Assorted Specialty Miniature Gourmet desserts	7.50/pp

Example of assortment: Chocolate Mini Cup Cakes, Brown Butter Raspberry Tarts, Chocolate Malt Sandwich cookies, Baklava, Chocolate Peanut Butter Truffles, Carrot Cake Bites

The Lighter Side...

Assorted Sorbets with Pirouette Cookies	\$4.25/pp
Fresh Fruit Salad	\$3.75/pp
Fresh Sliced Fruit Platter	\$3.75/pp

The Fun Side...

Sundae Bar	\$4.75/pp
Chocolate, Vanilla, and Strawberry Ice-cream; Toppings: Chopped Walnuts, M&M's, Multi Colored Sprinkles, Crushed Oreo's, Hershey's Chocolate Syrup, Whipped Cream, Cherries	

Chocolate Fountain with Assorted dipping items (Minimum of 50 ppl) \$6.95pp



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David's Soundview Catering Cake Options

Strawberry and Chantilly- A golden sponge cake with chantilly cream filling, smothered with fresh strawberries in a strawberry sauce. A tasty way to end your day! Fruit filling can be substituted for a variety of flavors including peach, banana, raspberry, pineapple.

Ice Cream Cakes-Two layers of cake with thick ice cream filling. Available with crunchies and a choice of Vanilla, Chocolate, Strawberry, Cookies & Cream or Chocolate Chip ice cream.

Chiffon- Golden sponge cake with a tinge of Grand Marnier flavor and a light blend of buttercream with lemon, raspberry or mocha flavors.

Double Temptation- Our delicious mouth watering cheese cake with devils food cake and our delectable mousse filling will leave your guests astonished!

Back to Basics- A golden sponge cake with vanilla and chocolate custard filling. This can be accented with rum upon request. A vanilla and chocolate chantilly can be substituted for a lighter cake. A traditional way to end your day!

Black Forrest Cake- Devil's food cake with a Kirsch liqueur, black cherries and whipped cream filling.

Bailey's- Golden sponge cake or devil's food cake with a Bailey chantilly and soaked with Bailey's cream.

Kahlua- Devil's food cake with a Kahlua flavored light cannoli cream. A coffee lover's delight!

Black Velvet- A rich dark chocolate cake with your choice of filling.

Chocolate Whipped Cream Delight- This golden sponge cake is enhanced with three layers of chocolate whipped cream filling and a hint of Grand Marnier liqueur. A great presentation when served to guests.

Fran Angelico- An Italian sponge cake sprinkled with Fran Angelico liqueur and filled with hazelnut chiffon. An unforgettable dessert.

The newest craze

Cup Cake Wedding Cake- Your choice of vanilla or chocolate cup cakes with a filling of your choice displayed beautifully in a tier motif resembling a traditional wedding cake.

7-Layer Cake- 7-layers of golden sponge with six thin layers of chocolate buttercream.

Leche Condensada- A favorite South American caramel delight!



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David's Soundview Catering Cakes

Pina Colada- Golden sponge cake with a hint of rum, filled with pineapple and coconut chantilly. Truly a tropical dessert.

Lemon Mousse with Raspberry- Golden sponge cake filled with lemon mousse and fresh raspberries. A tangy delight for everyone.

Oreo/Peanut Butter- Your favorite childhood flavors can be made for your memorable wedding day.

Cheese Cake- Our creamy, New York style cheese cake is an exceptional way to end the perfect day. This creamy delight can be served plain or smothered in fruits, such as strawberries or blueberries. Create your own with chocolate, marble, amaretto, raspberry, oreo, eggnog and more.

Carrot Cake- Moist carrot cake topped with cream cheese, blended with coconut, chopped nuts and raisins. "Simply the Best!"

Tiramisu- Mascarpone cheese filling with shaved chocolate sits between three layers of golden cake soaked with espresso and Kahlua.

Raspberry Chambord- A thin layer of pure raspberry jam with a light chantilly cream between vanilla sponge cake or black velvet cake. It can be smothered with fresh raspberries when in season.

Trifecta- Black Velvet, White Velvet, or Red Velvet with layers of raspberry jam filling.

Chocolate Lobster- A moist Devil's food cake with a fluffy lobster tail cream (cannoli and whipped cream blended filling) with luscious chocolate chips.

Hazelnut- Rich chiffon filling with small bits of hazelnuts. Excellent with Black Velvet cake-tastes like Baci chocolate.

Chocolate mousse- Chocolate Devil's food cake with chocolate mousse filling covered with liquid chocolate topping and chocolate shavings. Choose from a variety of fillings including chocolate praline mousse, raspberry, amaretto and more.

Brown Derby- Devil's food cake with strawberry, banana and peach filling with whipped cream.

Red Velvet- Red sponge cake with cream cheese filling. "Rich" sweet southern flavor.



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DAVID'S SCRUMPTIOUS FALL DESSERTS

10" CAKES

Black Velvet with Fudge
German Chocolate
Black Forest
Maple Walnut
Pumpkin Mousse

PIES:

Apple
Pumpkin
Coconut custard
Plain custard
Lemon
Blueberry
Peach
Mince
Dutch apple
Key Lime
Lemon Meringue
Chocolate Cream
Banana Cream
Coconut Cream
Pecan
Sweet Potato Pecan

(can add streusel to any pie)

TARTS, AUTUMN FRUIT

Pecan, Pumpkin, Apple, Apple Cranberry, Peach, Pear & Seasonal Fruit

CHEESECAKES:

Pumpkin, Chocolate Chestnut, Maple Walnut

COBBLER

Apple, Apple Cranberry, Peach

Pecan Meringue Torte

Pasteria: Italian Cheese cake with Ricotta cheese: plain or with citrus fruit & wheat



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