



CHEESECAKES

Raspberry ribbon
Turtle
Chocolate turtle
Black forest
White chocolate lemon
Chocolate peanut butter
Caramel brownie
Snicker cheesecake torte
Peach
English toffee
Key lime

TORTES AND CAKES

White chocolate oreo mousse torte
Raspberry macaroon torte
Chocolate praline torte
Chocolate almond meringue torte with raspberry sauce
Double chocolate bombe
Guardian mousse torte
Apple spice cake with caramel sauce
Red velvet cake
Cupcakes with fillings
Twinkling star cake with cranberry filling
Mozart torte
Mock angel food cake
Pretty in pink cake
Gourmet carrot cake
Vienese chocolate cream cake
White chocolate berry cake with cream cheese frosting

TARTS whole or individual

White satin with raspberry
Bruleed key lime
White chocolate raspberry crème brulee
Passion fruit
Chocolate pecan

SIGNATURE PLATED DESSERTS

Celebration firecrackers with chocolate and crème brulee in chocolate star band
Le cirgue flora with strawberry mousse and almond cake in a pink striped band
Crystal balls with molten chocolate cakes and fresh fruit in a crystal ball

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...signature plated desserts continued

Passion fruit towers
Cassis towers
Coconut crème caramel with almond tuile and lime curd
Composed black forest dessert
Monogram chocolate espresso charlottes

PLATED DESSERTS

Hearts of darkness cakes
Apple spice cake with caramel sauce and ice cream
Chocolate mousse cups
Lace cookie cups with berries and caramel
Flourless black beauty with crème anglaise
Lemon pudding cakes with berries
Crème brulee
Marble fudge brownies with chocolate sauce and ice cream
White chocolate brownie sundaes
Crème caramel
Tiramisu
Chocolate pots of cream
Cranberry cakes with butter sauce
Black and white crème brulee

MINIATURE BITES

Lemon curd petit fours
Snickers bars
Apricot baklava
White chocolate almond truffles
Dark chocolate truffles
Chocolate orange truffles
Assorted cheesecakes
Fruit tarts—assorted with fresh fruit or custards
Caramel mousse puffs
Carrot cakes
Firecrackers
Le cirques
Espresso truffle bites
Glazed flourless chocolate petit fours
Gingerbread truffles
Gjuandua bites
Passion fruit towers
Cassis towers

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KIM'S CUISINE
FULL SERVICE CATERING

DESSERTS

BARS

Lemon
Blonde brownies
Chocolate brownies
Peanut butter
Peanut krispies
Chocolate mint
Snickers
Carrot with cream cheese frosting

COOKIES

Assorted of all kinds