

Morton's Fine Catering

DESSERTS

[Cakes, Tortes, & Pies]

Cheesecakes Key Lime, New York, or Salted Caramel

Carrot Cake with cream cheese frosting

Black Forest Cake dark chocolate cake, ganache top, bourbon soaked cherries

Chocolate Raspberry Torte Super moist devil's food cake with raspberry, chocolate ganache topping

Strawberry Shortcake Layer Cake

Tuxedo Layer Cake

Seasonal Fruit Pies with fresh whipped cream: **cherry, apple, berry, or pumpkin**

[Custards & Crèmes]

Vanilla Crème Brulée creamy baked custard with a caramelized sugar topping \$5

Maple Crème Brulée creamy baked custard, Michigan maple syrup, caramelized sugar topping \$5

Pôt du Crème silky chocolate custard topped with whipped cream and chocolate shavings \$5

Café au Lait Pôt du Crème silky espresso and cream flavored custard, whipped cream \$5

Lemon Panna Cotta chilled eggless custard with blueberry garnish \$5

Vanilla Panna Cotta chilled eggless custard with **balsamic raspberry glaze** or **caramel** and flake sea salt \$5

[Layered Desserts]

Berry Trifle white chocolate mousse, berries and raspberry sauce, pound cake \$5

Lemon Blueberry Trifle lemon curd mousse and blueberry compôte, pound \$5

Chocolate Mousse Trifle dark chocolate cake, chocolate mousse, hazelnut cream, and caramel \$5

Caramel Apple Trifle, cinnamon butter apples, caramel mousse, shortbread \$5

Gingerbread Trifle white chocolate mousse, cranberry-pomegranate compôte, gingerbread cake \$5

Fresh Fruit Parfait (gr) with lemon mousse and berries \$5

Tiramisu espresso and coffee liqueur soaked lady fingers, mascarpone, dark chocolate mousse, whipped cream, cocoa dusting \$5

Bananas Foster Our version of a New Orleans classic- flambéed bananas and vanilla ice cream served in a waffle cup or over coconut crusted banana bread. \$6

[Crisps & Cobblers]

Cinnamon Apple Crisp sugared apple, cinnamon oat crumble, whipped cream \$2.75

Cherry Cobbler tart cherries, biscuit topping, whipped cream \$2.75

Berry Cobbler macerated berries, biscuit topping, whipped cream \$2.75

Mixed Berry Crisp macerated mixed berries, spiced oat topping, vegan \$2.75

[Finger Pastries & Bites]

Mini Cream Puffs drizzled with chocolate \$1.00

Chocolate Mousse Cups 1" chocolate cups with white or dark chocolate mousse, with berries \$1.25

Peppermint Mousse Cups mini white chocolate cup, peppermint mousse, crushed candy cane \$1.25

Chocolate Dipped Strawberries \$1.50

Mini Dessert Assortment Chef's choice, selected from above. 50 pieces, \$75

French Macarons colorful assortment of almond meringue flavored French pastries

Passion Fruit Petit Fours petit chocolate covered cakes in rich, tropical flavors. 60 pieces, \$85

Mini Cheesecake Assortment \$85 for 50 pieces

Cheesecake Lollipops assorted flavors, includes 50 lollipops \$95

Mini Fruit Tartlet fruit nestled in marshmallow cream in a shortbread tartlet \$2.25

Mini Key Lime Tartlet whipped cream cheese and key lime curd in shortbread tartlet \$2.25

[Shooters]

Mini sized of the above desserts, served in disposable clear cup or ceramic vessel

Mini Crème Brulee, Chocolate Pot du Crème, or Panna Cotta \$2.50

Mini Tiramisu, Chocolate Mousse, Berry Trifle, Lemon Blueberry Trifle, Caramel Apple Trifle, Gingerbread Trifle \$2.50

Mini Bananas Foster \$2.50

[Cookies, Bars, & Brownies]

Cookies Double chocolate, chocolate chunk, snickerdoodle, lemon cooler, Royale, caramel apple, oatmeal raisin \$1.00

Brownie Bites Plain or drizzled with white chocolate \$.75

Lemon Bars \$1.00

Toasted Coconut Bars \$1.00

Mixed Berry Bars \$1.00