

CATERAID

GOURMET
DESSERTS





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TO ORDER CALL: 517.546.8217

GOURMET DESSERTS

TORTES ~ CAKES



CHOCOLATE TRUFFLE CAKE

Thick luscious layer of chocolate ganache finished off with chocolate ganache striping. A Chocolate lover's dream that literally melts in your mouth! Gluten Free

CHOCOLATE DECADENCE

Two dense layers of flourless chocolate cake made with ground pecans, semi-sweet chocolate, and triple sec; highlighted with triple sec/chocolate ganache and covered with a shiny chocolate glaze.

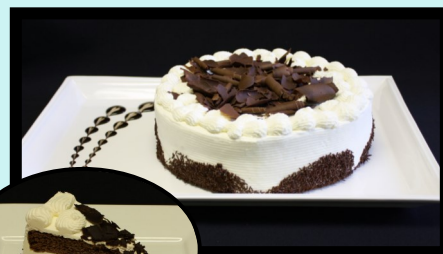


TRIPLE CHOCOLATE TORTE

Creamy, luscious, white chocolate mousse surrounded by two layers of fudgy flourless, semi-sweet chocolate cake. Frosted with more white chocolate mousse and garnished with marbled chocolate shavings and chocolate decoratif's. Gluten Free

BLACK FOREST

Three layers of moist devil's food cake, filled with kirsch-flavored whipped cream and tart cherries. Garnished with chocolate decoratif's and chocolate curls.



TORTES ~ CAKES



MOUSSE PARFAIT TORTE

Devil's food cake layered with dark chocolate mousse, white chocolate mousse, and another devil's food cake layer. Topped with dark chocolate ganache and white and chocolate blossom curls.

LEMON ITALIAN

Two layers of moist sponge cake sandwiched around a lemon mascarpone cream filling, garnished with confectioner's sugar.



STRAWBERRY ITALIAN

Two layers of moist sponge cake sandwiched around a strawberry mascarpone cream filling, garnished with confectioner's sugar.

LEMON MIST TORTE

Three delicate yellow genoise layers, filled with a lemon cream cheese buttercream, and frosted with a tangy lemon-curd buttercream; decorated with apricot preserve glaze and toasted cake crumbs.



TORTES ~ CAKES



ITALIAN ALMOND CREAM CAKE

Rum-soaked almond pound cake layers filled and frosted with an amaretto mascarpone cream, and garnished with caramelized almonds and powdered sugar.

WHITE CHOCOLATE MACADAMIA NUT BOMBE

This dessert begins with a thin layer of yellow genoise, topped with white chocolate mousse, milk chocolate ganache studded with macadamia nuts, and another layer of white chocolate mousse. The bombe is then glazed with chocolate. Should be sliced from frozen; can be served frozen or thawed.



SALTED CARAMEL RIBBON CAKE

Two generous layers of moist devil's food cake are sandwiched with French style caramel buttercream. Then topped with a layer of chocolate ganache, and finished with caramel buttercream ribbons, and sea salt.

CARROT CAKE

Spicy, moist carrot cake laced generously with walnuts; frosted with a mildly sweet cream cheese frosting and garnished with buttercream rosettes.



TARTS



BLUEBERRY LINZ

Traditional filbert (hazelnut) linz pastry shell filled with a non-traditional mixture of cream cheese and blueberries, garnished with a confectioner's sugar ring.

KEY LIME TART

Short pastry shell filled with traditional lime curd made with fresh limes, sugar, eggs. Decorated with feathered whipped cream and toasted coconut.



TORTA DELLA NONNA GRANDMOTHERS CAKE

Butter pastry crust filled with a lemon pastry cream. Topped with roasted almonds. A traditional and simple Italian dessert.



C H E E S E C A K E S

APPLE BAVARIAN CHEESECAKE

Sweet pastry crust topped with rich cheesecake and complimented with tart Granny Smith apples, walnuts, cinnamon and sugar; baked to a golden brown.



CHOCOLATE MOUSSE CHEESECAKE

New York style cheesecake on a chocolate cookie crust, topped with creamy chocolate mousse. This beautiful cheesecake is covered in chocolate ganache and garnished with chocolate triangles.



JAMAICAN CHEESECAKE

Chocolate cookie/pecan crust filled with rum flavored dark chocolate cheesecake, topped with rum ganache and roasted pecans. Garnished with a chocolate mousse border.



TURTLE CHEESECAKE

This is a variation of an old comfort—caramel, pecans and chocolate. Chocolate and plain cheesecake layers are topped with toasted pecans and velvety caramel.

C H E E S E C A K E S

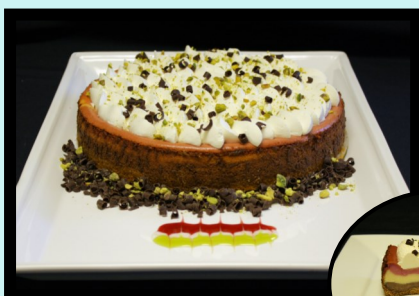


NEW YORK CHEESECAKE

Thick, rich cheesecake with whipped cream topping.
Original Lindy's N.Y. cheesecake recipe.

TALL NEW YORK CHEESECAKE

A taller version of our regular New York Cheesecake.



SPUMONI CHEESECAKE

Layers of chocolate, vanilla, and raspberry
cheesecake topped with decorative St. Honore
whipped cream shells, chopped pistachios and
chocolate curls!

PUMPKIN CHEESECAKE*

Traditional pumpkin pie spices combined with our N.Y.
cheesecake batter create this very popular holiday
dessert.

*Seasonal



C H E E S E C A K E S

WHITE CHOCOLATE CHAMBORD CHEESECAKE

Elegant mixture of creamy white chocolate and black raspberry liqueur combined in our N.Y. cheesecake base. Topped with a brilliant raspberry glaze and decorative line work.



SALTED CARAMEL CHEESECAKE

A stepped up version of our N.Y. cheesecake with caramel swirl in the batter, salted caramel topping and a whipped cream border.

INDIVIDUAL DESSERTS



CHOCOLATE MÉLANGE

3" Chocolate sponge cake, White, Milk and Dark Chocolate mousses, topped with a striped chocolate "cigarette" garnish.

CHOCOLATE RASPBERRY DESIRE

3" Chocolate Sponge layered with Chocolate and Raspberry mousses, topped with Raspberry Mirroir and garnished with a whole raspberry.



MANGO TEARDROP

3" Yellow sponge cake, white chocolate mango mousse, topped with Mango mirroir (shown with jaconde).

MOCHA LATTE

3" Chocolate fudge cake surrounded with a coffee mousse and topped with whipped cream and sprayed with chocolate to resemble a latte.



INDIVIDUAL DESSERTS



RASPBERRY PASSION

3" Yellow genoise layered with raspberry mousse and passion fruit/white chocolate mousse. Topped with passion fruit glaze and finished with a white chocolate filigran.

TIRAMISU

3" Traditional Italian mascarpone mousse layered with coffee infused sponge cake layers; dusted w/ cocoa.



CHOCOLATE LAVA

3" Dark chocolate fudge Bundt with a chocolate ganache filling in the center. Just pop in the microwave for 20 seconds for a molten treat.

CARROT LAVA

Our moist and spicy carrot bundt is stuffed with cream cheese filling. Can be enjoyed at room temperature for a "traditional" carrot cake, or "molten" after 20 seconds in the microwave.



INDIVIDUAL DESSERTS



3" ITALIAN ALMOND CREAM TORTE

3" Rum soaked almond pound cake frosted with an amaretto flavored mascarpone mousse and garnished with caramelized almond slices.

3" CHOCOLATE TRUFFLE

A 3" version of our Chocolate Truffle. A chocolate lover's dream! This rich, creamy chocolate ganache dessert literally melts in your mouth! Gluten Free!.



3" PUMPKIN CHEESECAKE *

An individual portion of our pumpkin cheesecake.

*Seasonal

MINIATURE PASTRIES



MINI BAR ASSORTMENT

An assortment of four of our popular bars: Rainforest, Blueberry Linz, Raspberry Almond, and Peanut Butter Marble

MINI CHEESECAKE BAR ASSORTMENT

N.Y. Cheesecake, white chocolate Chambord, Gianduja and cappuccino with assorted garnishes make up this wonderful variety pack.



DELUXE MINI PASTRY ASSORTMENT

Ten different styles of mini pastries: Chocolate Macaroons, Crème Brulee Tarts, Strawberry Pyramids, Coconut Almond Bites, Shortbread Tuxedos, Chocolate Raspberry Shortbreads, Rum Balls, Raspberry Cream Puffs, and Chocolate Mousse Cups.

MINI PASTRY ASSORTMENT

A selection of seven of our most popular miniatures: mini éclairs, pecan tart squares, lemon bars, cheesecake domes, mini cannoli, cream puffs and brownies.



MINIATURE PASTRIES



MINI GOURMET CUPCAKES

Our miniature cupcake assortment includes the chocolate series: Dark Chocolate, Milk Chocolate, and White Chocolate, and the fruit series: Mango, Lemon and Raspberry.

ASSORTED MINIATURE MOUSSE CUPS

Four various shaped chocolate cups filled with white chocolate, dark chocolate, raspberry and coffee mousses, each with a decorative design on top. Gluten Free.



CHOCOLATE RASPBERRY SHORTBREADS

Raspberry flavored chocolate shortbread dipped diagonally in white chocolate and garnished with a red rosebud.

SHORTBREAD TUXEDOS

Buttery English shortbread wafers partially dipped in chocolate and garnished in a white "tuxedo" motif.



MINIATURE PASTRIES

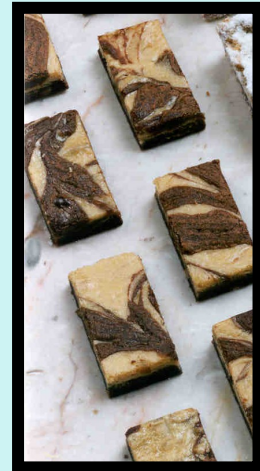


LEMON BARS

Tangy lemon custard on a sweet pastry crust, dusted with confectioner's sugar.

PEANUT BUTTER BARS

Beautiful blend of fudge brownie with a peanut butter/cream cheese filling marbled throughout.

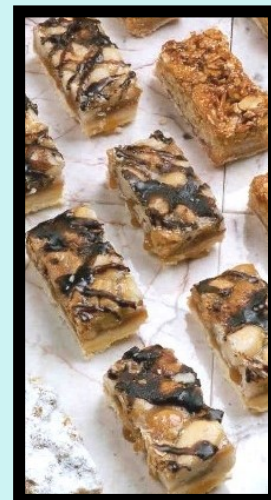


BLUEBERRY LINZ BARS

Traditional linzer pastry covered with cream cheese and blueberries, topped with a streusel topping and garnished with confectioner's sugar.

RAINFOREST BARS

Chewy, caramel/nut bars, featuring macadamia, cashew, and brazil nuts on a sweet pastry crust, garnished with a chocolate drizzle.



MINIATURE PASTRIES



RASPBERRY ALMOND BAR

Raspberry preserves sandwiched between two layers of sweet pastry and topped with caramelized almonds.



RUM BALL

Rum soaked almond pound cake mixed with a coffee french buttercream, dipped in chocolate glaze and rolled in chocolate jimmies or toasted coconut.



PETITS FOURS

Buttery orange pound cake squares dipped in coating chocolates and decorated in a variety of colors and designs.

MINI GOURMET BITES

Our gourmet assortment includes: Fillo Bites, Sacher Bites, and Turtle Brownies.



MINIATURE PASTRIES

MINI GOURMET CHEESECAKES



CHOCOLATE MARBLE—Creamy vanilla cheesecake generously swirled with chocolate ganache, baked on a graham cracker crust and topped with chocolate marble mirroir glaze.

STRAWBERRY SWIRL—Creamy vanilla cheesecake generously swirled with strawberry jam, baked on a graham cracker crust and topped with a strawberry marble mirroir glaze.

NEW YORK—Creamy traditional New York cheesecake topped with a creamy mirroir glaze.

MOCHA—Creamy traditional coffee flavored New York style topped with chocolate marbled mirroir glaze. Trans fat free.



DESSERT BARS



LEMON —2X3

Shortbread pastry crust with a lemon curd custard, and garnished with confectioner's sugar.

RAINFOREST —2X3

Chewy, caramel/nut bars, featuring macadamia, cashew, and brazil nuts on a sweet pastry crust, garnished with a chocolate drizzle.



BLUEBERRY LINZ—2X3

Traditional linzer pastry covered with cream cheese and blueberries, topped with a streusel topping and garnished with confectioner's sugar.



ITALIAN ALMOND—2X3

Buttery shortbread frosted with an almond mascarpone mousse and topped with sliced almonds.



DESSERT BARS



PEANUT BUTTER MARBLE —2X3

Moist brownie marbled with peanut butter and cream cheese ribbons.

PECAN STREUSEL—2X3

Short pastry crust covered with luscious cream cheese filling and topped with a glazed pecan streusel.



RASPBERRY ALMOND—2X3

Raspberry preserves sandwiched between two layers of sweet pastry and topped with caramelized sliced almonds.

CUPCAKES



BLACK AND WHITE

Fluffy yellow cake filled with chocolate fudge, frosted with vanilla buttercream and garnished with chocolate marble blossom curls.

BUMPY CAKE

Moist devil's food cake filled with vanilla buttercream and chocolate ganache. Garnished with a decorative red buttercream rosebud.



CANNOLI

Fluffy, rum scented yellow cake filled with amaretto flavored mascarpone cannoli cream, frosted with additional "cannoli" cream, and garnished with chopped pistachios and chocolate micro chips.



MANGO

Fluffy coconut yellow cake filled with white chocolate/mango mousse, frosted with mango buttercream and garnished with white chocolate blossom curls.



CUPCAKES



RASPBERRY

Fluffy yellow cake filled with raspberry jam, frosted with a raspberry accented buttercream and garnished with a pink & white striped white chocolate square.

RED VELVET

Moist red velvet cake filled with traditional cream cheese frosting and frosted with additional cream cheese frosting that is accented with a red "velvet" cocoa butter overspray.



TURTLE

Moist devil's food cake topped with caramel buttercream, garnished with chopped pecans and a caramel drizzle.



SPECIALTIES



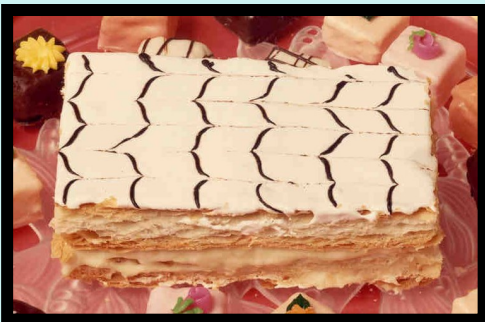
COFFEE CAKE ASSORTMENT

Classic: Streusel topped coffee cake filled with a cinnamon-sugar layer and decorated with white icing stripes.

Blueberry: Streusel topped coffee cake studded with whole Michigan blueberries and decorated with white icing stripes.

Raspberry: Streusel topped coffee cake filled with red raspberry jam and decorated with white icing stripes.

Chocolate Raspberry: Chocolate streusel topped chocolate coffee cake filled with red raspberry jam and decorated with chocolate icing stripes.



PUFF PASTRY

Traditional all butter French puff pastry. All Natural.

SPECIALTIES



STRAWBERRY ITALIAN SHEET CAKE

Yellow sponge cake filled with a vibrant strawberry mascarpone mousse. Streusel topping.

LEMON ITALIAN SHEET CAKE

Yellow sponge cake filled with a lemon mascarpone mousse. Streusel topping



CHOCOLATE ITALIAN SHEET CAKE

Devil's food cake filled with a dark chocolate mascarpone mousse. Chocolate streusel topping.



COFFEE ITALIAN SHEET CAKE

Yellow sponge cake filled with a luscious coffee mascarpone mousse and topped with coffee streusel.





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