

INDIVIDUAL DESSERTS

PRICE PER 12 PORTIONS

FLOURLESS CHOCOLATE TORTE

dense, rich chocolate, raspberry coulis,
whipped cream, fresh mint
65

VANILLA BEAN CRÈME BRULEE

served chilled with macerated berry compote
70

FRENCH BROWN BUTTER CAKE

as rich as can be and not calorie-free,
caramel drizzle, candied pecans
72

CHOCOLATE TRUFFLE MOUSSE ROUND

raspberry lavender compote
72

DECONSTRUCTED STRAWBERRY SHORTCAKE

soft pound cake, sided with sliced sugared
strawberries and vanilla whipped cream
60

5 OZ MOLTON LAVA BUNDT CAKE

warm chocolate cake with a gooey chocolate center,
spiced whipped cream
75

3 LAYER CREAM CHEESE CARROT CAKE

deep dish decadence
78

DOUBLE CHOCOLATE FONDANT CAKE

white chocolate mousse, fresh strawberry
72

TOASTED ALMOND CREAM CAKE

layered in white chocolate mousse and lady fingers
60

RED VELVET LAYER CAKE

raspberry and white chocolate mousse
70

CHEESECAKE FACTORY

all served with Chef's seasonal garnish

White Chocolate Raspberry Crunch

Deep Dish Caramel Apple

NY Style Vanilla Bean

Blueberry Cobbler Crunch

Torched Crème Brulée

Pumpkin Praline

72

INDIVIDUAL BREAD PUDDINGS

traditionally made bread pudding,
served in individual crocks (ask about seasonal flavor combos)
55

CBR TIRAMISU

rich layers of tiramisu with Kahlua soaked lady fingers
and whipped cream
72

PEANUT BUTTER FUDGE BOTTOM PIE

deep dish goodness, whipped cream
75

CHOCOLATE SENSATION FOUNTAIN

3-tier Chocolate Fountain with Fresh Fruit Wedges, Ripe
Strawberries, Rice Crispies, Marshmallows and Pretzel Rods,
Decoratively Landscaped and Garnished
Accompanied by Frill Picks for Dipping
serves 50 / 350
each additional 25 people / 150



Custom Catering To Every Degree!

5100 Academy Dr., Ste. 200, Lisle, Illinois 60532 | 630.493.4300 | www.chefbyrequest.com

All menu proposals will include a 10% supply surcharge on food and beverage items.

effective 2022