

# 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

### DECONSTRUCTED STRAWBERRY SHORTCAKE

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

### 5 OZ MORTON 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

### CHEESECAKE FACTORY

all served with Chef's seasonal garnish

White Chocolate Raspberry Crunch  
Deep Dish Caramel Apple  
NY Style Vanilla Bean  
Blueberry Cobbler Crunch  
Torchèd crème brûlée  
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



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