## PRICE PER 12 PORTIONS

FLOURLESS CHOCOLATE TORTE
dense, rich chocolate, rasberry 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 75

CHOCOLATE TRUFFLE MOUSSE ROUND
raspberry lavender compote
75
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 - caramel drizzle
78
DOUBLE CHOCOLATE FONDANT CAKE
white chocolate mousse, fresh strawberry
72
DEEP DISH CHOCOLATE BOURBON PECAN PIE true southern hospitality

72
RED VELVET LAYER CAKE
raspberry and white chocolate mousse 70
CBR TIRAMISU
rich layers of tiramisu with Kahlua soaked lady fingers and whipped cream 72
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)
60
PEANUT BUTTER FUDGE BOTTOM PIE
deep dish goodness, whipped cream
75

## DESSERT STATIONS

BANANAS FOSTER
fresh-sliced bananas in an orange caramel sauce, flamed with dark rum and served over french vanilla ice cream

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6 \text { per person }
$$

## ICE CREAM FRIDAY, SATURDAY OR SUNDAY BAR

chocolate and vanilla bean ice cream scooped to order with your choice of toppings: cherries, whipped cream, oreo pieces, m\&m's, chocolate chips, chopped nuts, sprinkles, chocolate, caramel \& strawberry sauces
7 per person

## Custom Catering To Every Degree!

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

