

THE
triple
door

Petite Dessert Menu
(tray passed, buffet, or family style)

assorted marbled cheesecake
lemon meringue tart
chocolate espresso bars
layered fruit mousse squares
cognac apple tarts with caramel sauce
profiteroles with Grand Marnier cream
seasonal fruit tarts
chocolate gianduja mousse cups

\$2.00 per piece or
chef's choice mixture \$1.75 per piece
(please allow 48 hours notice for large orders)

*Miniature desserts require a minimum order of 10 per flavor

Plated Dessert Menu

Lemon meringue tarts with crème anglaise
Chocolate espresso bars with citrus syrup and candied fruit
Coconut custard tarts garnished with fresh mango and tropical purees*
Layered fruit mousse with assorted tropical purees
Cognac apple tarts with caramel sauce
Flourless chocolate torte
Profiteroles with Grande Marnier cream and chocolate sauce

\$8.00 per person

*mango available based on seasonality, other tropical fruit may be substituted if mango is unavailable

Cake Menu

Round Cakes:

6 inch round cake, serves 6-8 ~ **\$35**
8 inch round cake, serves 8-12 ~ **\$45**
10 inch round cake, serves 12-18 ~ **\$60**
12 inch round cake, serves 20-26 ~ **\$85**

Sheet Cakes:

Quarter sheet cake, serves 18-20 ~ **\$40**
Half sheet cake, serves 40-45 ~ **\$80**
Whole sheet cake, serves 90-96 people ~ **\$150**

Wedding Cakes:

The Triple Door pastry chef can create personalized wedding cakes and desserts upon request. Prices vary, please inquire for details.