### Traditional Cookies

- Toll House Chocolate Chip
- White Choc. Cherry-Macadamia
- Old Fashioned Oatmeal Raisin
- Cowboy Cookies
- Snicker Doodles
- Gingerbread Men
- Buffalo Cookies
- Classic Chocolate No-Bakes

$10.95 Per Dozen - Minimum of 2 dozen per selection

Iced Theme or Holiday Cut-outs $1.00 each – 20 ct minimum

Themed or Logo Stenciled Cookies 1.75 ea. – Call for Specifics

### Tea Cookies & Candies

- Choc. Caramel Thumbprints
- Cherry Walnut Rugelach
- Strawberry Thumbprints
- Chocolate Dipped Shortbread
- Almond Sweet Fingers
- Pecan Tassies
- Chocolate Dipped Cranberry-Florentines
- Chocolate Macaroons

“Black & White” Shortbread

Minimum of 2 dozen per selection or order an assortment

$11.95 per dozen

### Brownies, Bars & Sheet-Cake Desserts

- Chocolate Brownies
- Carrot Cake
- Rocky-Road Brownies
- Butterscotch Bars
- Banana Cake with Pecans
- Texas Nut Cake
- Blueberry Cheese Crumb Bars
- German Chocolate Brownies
- Apple Cake with Caramel Icing
- Swirled Cheesecake Brownies
- Double Chocolate Sheet Cake
- Old Fashioned Oatmeal Cake
- Raspberry or Apricot Bars
- Peanut Butter Bars
- 7-Layer Bars
- Lemon Bars

$1.50 per Person (24 count minimum on any one variety or order an assortment)

- Pumpkin Cheesecake Bars
- Chocolate-Coconut Layer Bars
- Caramel Apple Bars
- Pecan Bars with Bourbon & Chocolate
- Chocolate Swirled Cheesecake Bars
- Key Lime Bars with Coconut Crust
- Praline Cheesecake Bars
- Raspberry-Apricot-Almond Bars
- Chocolate Caramel Cappuccino Bars

$1.95 per Person for assorted (24 count minimum on any one variety)

### Petite Desserts

($1.50 each - 24 ct minimum per individual selection or order an assortment.)

- Imperial Brownies with Marbled Chocolate Filigree
- Cranberry Pecan Tassies
- Petite Éclairs with Pastry Cream & Chocolate Icing
- Vanilla Cheesecakes with Fresh Strawberries
- Cream Puffs with Vanilla Pastry Cream
- Chocolate Tarts with Peanut Butter Mousse
- Praline-Brie Tartlet Squares
- Gourmet Nut Diamonds
- Chocolate Dipped Strawberries
- Baklava Cups with Apricots, Walnuts & Honey
- Dark Cherry & Amaretto Cheese Turnovers
- Strawberries Stuffed with Cheesecake & Almonds
- Chocolate Coconut Triangles
- Dried Fruit & Nut Mendiants
- Fresh Fruit Tarts with French Pastry Cream
- Chocolate Hazelnut Ganache Tarts
- Petite Derby Pies
- Key Lime Tarts
- Grand Marnier or Amaretto Chocolate Truffles
- French Apple Almond Tartlets
- Banana Cream Pie Tartlets
- Cannoli with Amaretto Filling & Chocolate Micro Chips
- Lemon Curd Tartlets
- Raspberry Mousse with Dark Chocolate Cups
- Chocolate Covered Macaroons
- Blueberry Tartlets with Lemon Mascarpone
- Praline Cheesecake Squares
- Chocolate Hazelnut Butter Cups
Metro Cuisine Dessert Menu Continued

**Shots, Sticks, Spoons & Dessertinis**

- Crème Brule Spoon Bites
- Cheesecake “Pops” Dipped in Chocolate
- Raspberry Tiramisu Shots
- Petite Butterscotch Candied Apple Sticks
- Decadent Layered Chocolate Hazelnut Shots
- Praline Cheesecake Spoon Bites with Caramel Drizzle
- Petite Mojito Cheesecake Shots

$1.95 each - 24 ct minimum per individual selection

**Cupcakes**

- Classic - Vanilla Cupcake with Chocolate or Vanilla Buttercream
- Chocolate Cupcakes - with Chocolate or Vanilla Buttercream
- P B & J - Vanilla Cupcake with Jelly filling & Peanut Butter Icing
- Chocolate Cupcake with Peanut-Butter Icing
- Red Velvet Cupcakes with Cream Cheese Icing

$1.75 each — (20 ct minimum per individual selection)

**Cheesecakes (16 Cut)**

- New York Style with Fresh Strawberries $38.50
- Chocolate Amaretto Cheesecake $42.50
- Blackberry Swirl Cheesecake $44.50
- Buckeye – Peanut Butter Cheesecake $42.50
- Bailey’s Irish Cream Cheesecake $42.50
- Banana Cream Cheesecake $39.50
- Chocolate Marble Cheesecake $39.50
- Orange - Cappuccino Cheesecake $39.50
- Neapolitan (Choc, Raspberry & Vanilla Swirl) $42.50
- White Chocolate Raspberry Cheesecake $44.50
- Praline Cheesecake with Caramel Syrup $42.50
- Blueberry White Chocolate Truffle Cheesecake $46.50

**Cakes, Tortes, & Tarts**

- Two-Layer Carrot Cake (16 cut) $38.50
- Strawberry -Pistachio Gateau (16 cut) $36.25
- Chocolate Truffle Cake (16 cut) $38.75
- Three Layer Bananas Foster Cake with Caramel Icing (16 cut) $38.50
- Chocolate - Raspberry Cake (16 cut) $38.50
- Alsation Black Forest Cake (16 cut) $38.50
- French Apple-Almond Tart (8-10 cut) $24.00
- Bourbon Pecan Chocolate Tart (8-10 cut) $26.00
- French Pear Tart (8-10 cut) $24.00
- Fresh Fruit Tart with Pastry Cream (8-10 cut) $26.50
- Warm Godiva® Chocolate & Raspberry Tart $28.50
- Apricot-Almond-Raspberry Tart (8-10 cut) $26.50
- Blueberry Tart with Lemon Marscapone (8-10 cut) $32.00

**Crisps, Cobblers & Bread Puddings**

- Apple, Pear & Cranberry Crisp with Almond Streusel Topping (serves 12) $28.00
- Southern Style Peach Cobbler with Brandy Cream (serves 12) $26.00
- Old Fashioned Blackberry Cobbler with Whipped Cream (serves 12) $28.00
- Apple Raisin Bread Pudding with Bourbon Crème a la Glaise (serves 12) $24.00
- Bananas Foster & White Chocolate Bread Pudding (serves 12) $28.00
- Peaches & Cream Bread Pudding with Almond Cream (serves 12) $28.50
Pies Galore

All pies are “House made” using the freshest and best ingredients available. No pre-purchased frozen pies that we open and serve. Each pie serves approximately 8 guests. Listed below are some of our most popular.

- Fresh Apple Pie $14.50
- Lattice-Top Blackberry Pie $16.50
- Traditional Cherry Pie $15.00
- The Best Peach Pie $19.00
- Rustic Raspberry & Peach Pie $19.50
- Chocolate Butterfinger® Pie $23.50
- Granddads’ Tipsy Chocolate Pecan Pie $26.50
- Grasshopper Pie with Crème de Cacao $18.50
- Chocolate Coconut Cheese Cake Pie $15.50
- Authentic Key Lime Pie $15.00
- Baileys Irish Cream® Pie $16.50
- White Chocolate Banana Cream Pie $18.00
- Chocolate Velvet Cream Pie $18.50
- Old Fashioned Butterscotch Pie $15.00
- Our Favorite Coconut Cream Pie $16.00
- Our Original Peanut Butter Pie $16.00
- Strawberry Margarita Pie $18.00
- Raspberry Lemon Cream Pie $18.50
- Grandmas’ Lemon Meringue Pie $12.50
- Perfect Blueberry Pie $19.00
- Chocolate Bottomed Banana Peanut Butter Pie $18.50
- Pumpkin Pie with Whipped Cream $12.50
- Sweet Potato Pie with Caramelized Apples $22.50

Individual or Plated Desserts

(Minimum of 20 unless noted otherwise. Some desserts are best suited as a plated item, others will work either buffet style or plated. Check with your event planner for specifics.)

- Fresh Fruit & Berry Tarts with Pastry Cream $4.25
- French Apple-Almond Tarts $4.25
- Crème Brule with Fresh Raspberry Garnish $3.95
- Bananas Foster Tarts $4.25
- Kahlúa® Brownie ‘Martini’ $3.95
- Bourbon Pecan Chocolate Tart $4.95
- Italian Cannoli with Amaretto Cream $2.25
- Individual Blackberry Cobbler with Ice Cream $4.95
- Individual Tiramisu $3.95
- Decadent Chocolate Chip Cookie Martini Parfait $4.95
- Warm Double Chocolate Tart $4.25
- Individual Apple Strudels with Crème an Glaise $4.95
- Apricot Almond Raspberry Tarts $4.50
- White Chocolate Mousse with Fresh Raspberries & Berry Coulis $3.95 per person
- Ginger Cake with Spicy Caramelized Pears $4.25
- Chocolate Peanut Butter Tarts $3.95
- Layer Triple Mousse $3.50
- Blueberry Tart with Lemon Marscapone $4.75
- Individual English Trifle $4.75
- Key Lime Tarts with Whipped Cream $4.25
- Molten Chocolate Cake with Chantilly $4.95
- Angel Food Cake with Fresh Berries $3.25
- Peach & Blackberry Ginger Bread Cakes with Vanilla Cream $4.95
- Warm Pumpkin Soufflé Bread Pudding $4.50
- Jumbo Cream Puffs $3.95
- Pumpkin Banana Cream Parfait $3.50
- French Chocolate Éclairs $3.50
- A Plated Trio of Petite Desserts $3.95
- (See Petite Dessert section for selections.)
  - Triple Chocolate Terrine $4.95
**Sheet Cakes**

Call for prices and sizes to fit your need. Great for birthdays, graduations, company parties, promos or any other event. Price includes plates, forks & napkins. Half size (serves 25-30): $49.00 Full size (serves 50 to 60) $89.00

**Dessert Stations**

**Ice Cream Sundae Bar**
Vanilla & Chocolate Ice Cream, Chocolate, Caramel & Strawberry Topping, Whipped Cream, Chopped Sundae Nuts, and Maraschino Cherries. (30 count minimum) $4.95 per person (Bowls, spoons, & napkins included) Bananas $.50 additional per person

**Shortcake Bar**
Sugared Vanilla Shortcakes, Fresh Sliced Strawberries, Sliced Peaches, Blueberries & Whipped Cream. (30 count minimum) $4.95 per person (Plates, spoons, & napkins included)

**Chocolate Fondue Station**
Your choice of two chocolates or dips. Dark, Milk or White chocolate Sauce or Caramel Dip Choice of five dipping items: Pretzel Rods, Strawberries, Apricots, Angel Food Cake Squares, Marshmallows, Shortbread Cookies, Pineapple Cubes, Potato Chips, Rice Crispy Treats, Maraschino Cherries, Oreos or Bananas. (Plates, skewers, & napkins included) $5.95 per person (50 person minimum)

**Cookie Decorating Station**
Homemade cutout sugar cookies (your choice of shapes), three colors of icing, multicolored sprinkles, chocolate sprinkles, mini-marshmallows, M&M’s and colored sanding sugars. $2.75 per person (24 ct minimum)

**Candy Bar Break**
Basket of assorted Candy bars, Granola Bars & mints. $2.65 per person (24 ct minimum)

**Bananas Foster or Cherries Jubilee Station**
These traditional tableside desserts are prepared in front of your guests and served by our professional chef. Your choice of one of the following: Caramelized bananas sautéed and made into a fabulous sauce with brown sugar, banana liquor, and Puerto Rican rum served over French vanilla ice cream or; Sautéed black cherries with the traditional Kirsch liquor sauce, served over French vanilla ice cream. $5.95 per person – Chef required – Service Events Only (50 person minimum)