



Dessert Menu

412-608-8007

www.hazelnutcatering.com

Apple Strudel: Granny smith apples, brown sugar, walnuts and cinnamon layered in flakey phyllo dough. Served with crème anglaise and homemade whipped cream.

Sliva Tart: Prune and apricots soaked in plum brandy and baked in a vanilla cream custard tart.

Chocolate Cheese Confections: Farmers and sweetened cream cheese flavored with hazelnut liquor, rolled and hand-dipped in dark chocolate.

Berries Romanoff: Strawberries, blueberries, raspberries and blackberries marinated in Grand Marnier syrup topped with fresh whipped cream.

Dobosh Torte: Hungarian torte of five wafer thin layers of yellow sponge cake and mocha butter cream frosting. Topped with caramel sauce.

Rigo Jancsi: Chocolate layer cake iced with a milk chocolate whipped cream and apricot preserves. Topped with a dark semi-sweet chocolate shell.

Palacinki Cake: Crepes rolled with brandy, sour cherry and blueberry filling and vanilla custard.

Baklava: Traditional Greek style – Layered phyllo dough with walnuts and honey.

English Trifle: Layers of rum soaked sponge cake, vanilla pudding, raspberry preserves and slivered almonds. All topped with homemade whipped cream.

Almond and Ricotta Cake: Served with orange glaze and chocolate shavings.

Garash Torte: Flourless walnut and dark chocolate cake layered with coco butter cream icing.

Hazelnut Catering's Event Menu represents a sampling of the most popular items.
We can personalize your event with the addition of your favorite foods.