

# *Flavors of Grace*

## *2026 Dessert Menu*



FLAVORS  
OF GRACE  
GOOD FOOD-GOOD MOOD

*Treat your guests to something Sweet!*

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## Dessert Packages

1-3 Selections \$8 per person

4-5 Selections \$14 per person

## Cheesecake Bars

All our cheesecakes start with our silky-smooth cheesecake base.

- ***Oreo***- Oreo crust with Oreo pieces folded into a creamy cheesecake batter topped with whip and cookie crumbles.
- ***Raspberry***- Graham cracker crust with a raspberry jam swirled into our cheesecake base topped with mascarpone whip and a fresh raspberry.
- ***Classic***- Graham crust and a silky-smooth cheesecake filling
- ***Crème Brûlée***- Our classic cheesecake topped with caramelized sugar and assorted berries
- ***Turtle***-Pecan crust, caramel, chocolate sauce, chocolate chips, whipped cream.
- ***Lemon***-Classic cheesecake with a lemon curd whipped into it.
- ***Caramel***-Classic cheesecake with a caramel swirl and fluffy whipped cream.

## Parfait Cups (add \$2 Per Person)

- ***Chocolate Mousse***- A rich layer of chocolate cake followed by a creamy pot de crème and topped with mascarpone whip and chocolate shavings
- ***Strawberry Shortcake***- Vanilla bean cake combined with fresh strawberries tossed in sugar and a pastry cream filling finished with a beautiful whip.
- ***Raspberry Lemon***- Vanilla bean cake with fresh raspberries glazed in our raspberry coulis and lemon curd topped with whip.
- ***Dirt Cake***- Chocolate cake with chocolate pudding covered in Oreo crumbs and gummy worms.

## Assorted Bars

- ***Key Lime***- Pate sucre base and a lemon curd filling topped with powdered sugar.
- ***Lemon***- Pate sucre base and a lemon curd filling topped with powdered sugar.
- ***Blueberry Lemon***- Our lemon bars are topped with a blueberry compote and powdered sugar.
- ***Pecan***- A buttery crust baked with a pecan sugary filling and finished with whip cream and toasted pecans.
- ***Chocolate Peanut Butter***- Peanut butter graham base with a chocolate peanut butter filling and a mascarpone whip drizzled with creamy peanut butter.
- ***S'mores***- Graham cracker base followed by a chocolate ganache and topped with toasted marshmallow.

- ***Apple Crisp-*** Oat crust topped with thinly sliced apples tossed in cinnamon and sugar and completed with a refreshing whip.

## **Assorted Cookies**

- ***Chocolate Chip***
- ***Mint Chocolate Chip***
- ***M&M***
- ***Peanut Butter***
- ***Churro Cheesecake-*** Cinnamon sugar cookie filled with cream cheese and drizzled with caramel sauce.
- ***Oatmeal Raisin***
- ***White Chocolate Craisin***
- ***Oatmeal Crème Pies-*** Marshmallow cream sandwiched between 2 gooey oatmeal cookies.

## **Brownies**

All our brownies start with the same chocolate chip brownie base.

- ***Powdered Sugar-*** Simple chocolate chip brownie with a powder sugar dusting
- ***Brownie Cheesecake-*** Combining our silky-smooth cheesecake batter with our brownies and finished with whip and chocolate drizzle.
- ***Turtle-*** Pecans folded into our brownie base and finished with whip cream, toasted pecans, and caramel drizzle.
- ***Caramel Cream*** – Our chocolate chip brownie topped with caramel Chantilly and toasted coconut.
- ***Peanut Butter-*** Smooth creamy peanut butter swirled into our brownie mixture finished with a whip and peanut butter drizzled.

## **Cut Cakes**

**Included: 6” Cut cake on you event day with your choice of flavor.**

**-1-year anniversary cake.**

- ***Carrot Cake Delight***  
Shredded candied carrots layered with sweetened cream cheese frosting.
- ***Red Velvet***  
Layers of chocolatey red velvet cake swirled with sweetened cream cheese frosting with gold flake.
- ***Triple Chocolate Mousse***  
Rich chocolate cake layers with creamy chocolate ganache and fresh mixed berries.
- ***Zesty Lemon Mousse***  
Vanilla bean cake with candied lemon zest. Layered with a fresh lemon mousse and fresh strawberries.
- ***Caramel Love***  
Vibrant chocolate cake with layers of caramel kissed Chantilly cream and topped with swirls of caramel sauce.