



# Dessert Menu

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[www.hazelnutcatering.com](http://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.