

This catering menu is a sampling of what we have done for others and what we can for you. We always enjoy creating new menu possibilities to suit your needs and your taste. Our full service catering is a feast for the eyes as well as the palate.

Cakes & Cupcakes

Flavors: Chocolate, Vanilla, Lemon, Red Velvet, Signature Carrot

Cake Fillings: Lemon Curd, Raspberry, Chocolate Mousse, Fresh Strawberries & Whipped Cream, Buttercream

Buttercream Flavors: Vanilla, Chocolate, Peanut Butter, Cream Cheese, Ganache, Mocha, Raspberry
*Other flavors available upon request

Cakes

9" 2 Layer Cake (12 pieces)

9" 4 Layer Cake (16-20)

¼ Sheet Cake (30-40 pieces)

½ Sheet Cake (60-80)

Cupcakes

Mini or Regular sized Cupcakes

**Seasonal & Holiday themed flavors and decorations available*

Finger Desserts & Cookies

We are well known for our miniature dessert assortments including:

Cookies, Mini Tarts, Whoopie Pies, Truffles, Fudge Brownies, Magic Bars, Apricot Cornmeal Squares, Lemon Bars, Raspberry Oat Squares, Mini Cheesecakes, French Macaroons, Chocolate Tartlets, Fresh Fruit Tartlets and much more!

(Lunch 2 pieces per person, Dinner generally 3 pieces per person)

Specialty Cakes, Pies, and More

- “Our Signature” Carrot Raisin Cake with Pecan Crunch Filling and Cream Cheese Frosting or “Chocolate Peanut Butter Dream”- Chocolate cake layered with peanut butter buttercream and enrobed with chocolate ganache
- “To Die For” Chocolate Raspberry Torte
- Classic French Chocolate Torte
- New York Style Cheesecake
- Fresh Fruit Tarts
- Grandma’s Bourbon Pecan Pie
- Key Lime Pie
- Lemon Meringue Pie
- Boston Cream Pie
- Seasonal Fruit Crisps with Fresh Whipped Cream

Dessert Menu

Fresh Fruit & Fondue

Fresh Fruit Display with Chocolate Fondue or Vanilla Amaretto Dip

Fresh Fruit Skewers d with Vanilla Amaretto Dip or Lemon Poppy Dip

Chocolate Covered Strawberries- Hand dipped in dark or milk chocolate and drizzled with white chocolate.

Individual Desserts

- **Chocolate Pot de Crème**
- **Crème Brule**
- **Panna Cotta with Brandied Cherries**
- **Chocolate or Fresh Fruit Mousse**

3” Fresh Fruit Tarts with Vanilla Pastry Cream

Chocolate Molten Lava Cake served with sorbet or ice cream

Gluten Free Options

Although we are not a gluten free kitchen, we can do our best to accommodate your request. Below are some of our gluten free items:

- **Coconut Macaroons**
- **French Macaroons**
- **Homemade fudge**
- **Meringue Shortcake with seasonal fresh fruit**
- **Chocolate Torte**

Don't see something you like?

Contact us for other dessert options and we're happy to create something for you.

Bon Appetit

Contact Us

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