



**Call to Order or Check Pricing: 440-333-2220**

### **Hors d'oeuvres: Suggested Ordering Guide**

Afternoon cocktail party: 2-4 hours  
Hors d'oeuvre per guest: 7-14  
Cost per guest: \$15 - \$20

Pre-dinner hors d'oeuvres: 1-2 hours  
Hors d'oeuvre per guest: 4-8  
Cost per guest: \$6 - \$12

Hors d'oeuvres in lieu of dinner: 4-6 hours  
Hors d'oeuvre per guest: 15-20  
Cost per guest: \$18 - \$25

This is a basic guide and will vary depending upon the hors d'oeuvres selected. Let our talented staff help you choose the perfect selection of hors d'oeuvres for your affair.

**Call us at 440-333-2220. All menu pricing is subject to change.**

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### **Mom's Comfort Cocktail Nibbles**

#### **Cold Selection:**

**Duet's Spiced Pecans**, spicy n' sweet, totally addictive! \$22 per pound

**Homemade Salt and Vinegar Potato Chips with Blue Cheese Dipping sauce** \$3 per person

**Marinated Mushrooms stuffed with:** \$14 per dozen

- Herbed Cream Cheese
- Artichoke and Roasted Pepper Mousse

**Swizzle Sticks** \$15 per dozen

- Pastrami wrapped around breadsticks with Thousand Island Dipping Sauce
- Roast Beef wrapped around bread sticks with Blue Cheese Dipping sauce

**Corn Cakes Topped with:** \$14 per dozen

- Ham and apple chutney
- Roasted Turkey and basil aioli

**Pretzels and Cheese**, \$14 per dozen

- Mini Cheddar balls rolled in pretzels, served with honey mustard dipping sauce

#### **Hot Selection:**

**Sliders:** \$26 per dozen

- The Classic Burger with ketchup of course
- Buffalo Chicken Sliders with blue cheese mayonnaise
- Italian Sausage and grilled Bermuda onions with grainy mustard
- Pulled Pork with Duet's BBQ sauce
- Grilled Flank Steak Sliders with horseradish sauce

**Rumaki** \$14 per dozen

- Waterchestnuts wrapped in applewood smoked bacon, Sherry soy glaze



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**Quesadillas filled with:** \$15 per dozen

- Chorizo Sausage, black beans and Manchego Cheese
- Chicken, black beans and Manchego
- Grilled Vegetables, black beans and Manchego

**Empanadas filled with:** \$16 per dozen

- Beef
- Pulled Pork
- Portabella Mushroom, Caramelized Onion and Smoked Mozzarella
- Potato and Chorizo
- Butternut Squash with Queso Fresco

**Macaroni and Cheese Beggars Purses** \$14 per dozen

**Mom's Meatloaf on Potato Cake** \$18 per dozen

**Mini Pot Pies:** \$22 per dozen

- Beef Pot Pies
- Chicken Pot Pies

**Pigs in a Parka** \$15 per dozen

**BBQ St. Louis Ribs** \$15 per dozen

**Jumbo Chicken Wings, Honey mustard or hot n' spicy, your choice** \$18 per dozen

**Devilish Eggs** \$15 per dozen

Classic, Creamy and Delicious

Touched with Curry

Buffalo Chicken

**Displays:** 8 person minimum please

**Dips:** \$5 per person

- **Add Garden Vegetables** \$6 per person
- Black bean with Aztec spices and crispy tortilla chips
- Garlicky Hummus with herbed pita chips
- Pumpkin Parmesan with toasted pumpkin seeds and flatbreads
- Creamy Spinach and Dill Dip with flat breads
- Chili Cheese Dip with spiced tortilla chips
- Southwest Spinach Dip with spiced tortilla chips

**Garden Vegetable Basket, with Peppercorn Parmesan dipping sauce** \$4 per person

**Fresh Fruit Basket** on skewers \$14 per dozen

**Fine Cheese Board,** with strawberries, grapes and crackers \$5 per person

**Roasted Turkey Breast** \$8 per person

- Sliced and served with cranberry mustard and Parker House rolls, two rolls per person

**Maple Glazed Roasted Pork Loin** \$9 per person

- Sliced and served with apple mustard and buttermilk biscuits, 2 biscuits per person



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## **Elegant Hors D'oeuvres**

### **Cold Selection:**

#### **Chilled Soups in Shot Glasses: \$14 per dozen**

- Summer Gazpacho
- Vichyssoise
- Sweet Potato, coconut and lime

#### **Tuscan Palmiers \$14 per dozen**

- Spinach and Feta
- Olive tapenade
- Sweet Italian sausage and Asiago

#### **Pinwheels \$14 per dozen**

- Fresh Peeky Toe Crab with lemon aioli
- Herb-Roasted Beef with creamy horseradish
- Roasted Turkey Breast with feta cream cheese

#### **Gougères (Cheese Puffs) Stuffed with: \$15 per dozen**

- Waldorf Chicken Salad
- Smoked Canadian Salmon Salad - \$2 upcharge
- Gorgonzola and Date Mousse and spiced pecans
- Shrimp Salad and lemon aioli - \$2 upcharge

#### **Classic English Tea Sandwiches \$15 per dozen**

- Cucumber, watercress and cream cheese
- Smoked Salmon, scallion cream cheese
- Ham and apple mustard
- Roasted Turkey Breast, Feta Cream Cheese
- Waldorf Chicken Salad with grapes and walnuts
- Herb-Roasted Beef, horseradish sauce
- Grilled Vegetables with Hummus
- Curried Egg Salad

#### **Bruschetta \$14 per dozen**

- Mushroom and Brie
- Caprese with vine-ripened tomatoes, fresh Mozzarella and basil
- Sundried tomato pesto and Lake Erie Creamery Goat Cheese

#### **Grilled Flatbread Bites \$14 per dozen**

- Caprese with ripe tomatoes, Buffalo Mozzarella and basil (when in season)
- Grilled Southwest Chicken with Smoked Mozzarella and Caramelized Onions
- Grilled Eggplant and Hummus
- Smoked Salmon and Grilled Bermuda Onions - \$2 upcharge

**Turkish Medjool Dates \$16 per dozen**

- Wrapped in Prosciutto di Parma and Filled with Lake Erie Creamery Goat Cheese
- Filled with Roquefort Mousse with spiced pecans
- Date Rumaki filled with chorizo and wrapped in bacon

**Cucumber Cups filled with beet hummus and goat cheese \$15 per dozen**

**Crab Stuffed Devilled Eggs \$22 per dozen**

**Summer Rolls, wrapped in rice paper and served with Mango dipping sauce**

- **With fresh vegetables \$14 per dozen**
- **With fresh vegetables and shrimp \$17 per dozen**
- **With fresh vegetables and poached chicken \$16 per dozen**

**Hot Selection:**

**Hot Soup in Demi Tasse Cups: \$14 per dozen**

- Butternut Squash and Apple
- Tomato, Basil and Artichoke
- Portabella Mushroom and Sherry Bisque

**Goat Cheese and Pistachio Purses \$15 per dozen**

**Wild Mushroom Beggars Purses \$15 per dozen**

**Spinach and Feta Turnovers \$14 per dozen**

**Stuffed Mushrooms \$15 per dozen**

- Italian Sausage and Asiago
- Peeky Toe Crab, lemon and dill

**Mini Quiches \$16 per dozen**

- Spinach, Artichoke and Feta
- Ham and New York Cheddar
- Mushroom and Brie

**Duet's Signature Lollipops: \$18 per dozen**

- Coconut Chicken Lollipops with Peanut dipping sauce
- Coconut Shrimp Lollipops with Thai chili sauce - \$2 upcharge
- Pretzel Crusted Chicken Lollipops
- Moroccan Lamb Lollipops with Harissa sauce - \$3 upcharge
- Taco Beef Lollipops rolled in tortilla crisps, salsa roja
- Chicken Parmesan Lollipops with marinara dipping sauce





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**Hot Sandwich Bites** \$16 per dozen

- Classic Ruben on rye with corned beef, sauerkraut and Swiss
- Cuban Pork: slow roasted pork with black beans, pickled vegetables and garlic aioli
- Applewood Smoked Bacon, tomatoes and Gouda

**Selection of Mini Meat Brochettes:** \$19 per dozen

- Chicken with Romesco dipping sauce
- Pork with Harissa dipping sauce
- Shrimp with Citrus Ponzu \$2.00 upcharge
- Sea Scallop with Pomegranate glaze \$2.00 upcharge
- Beef Tenderloin with horseradish chimichurri \$4.00 upcharge

**Selection of Mini Vegetarian Brochettes:** \$16 per dozen

- Grilled Seasonal Vegetable, basil dipping sauce
- Caprese Brochettes with heirloom tomatoes, Buffalo Mozzarella and fresh basil
- Cheese Tortellini Brochettes with cherry tomato and basil pesto
- Antipasti Brochettes with Genoa Salami, Aged Parmesan, Artichokes and curd olives

**Duet's Maryland Crab Cakes with Dijon Remoulade** \$36 per dozen

**Thai-Inspired Tofu Cakes with spicy cucumber relish** \$16 per dozen

**Potato Cakes topped with Scottish Smoked Salmon and caper aioli** \$18 per dozen

**Tiny Redskin Potato Bites Filled with Caramelized Onions and Gouda** \$15 per dozen

**Displays: 8 person minimum please**

**Dips:** \$6 per person

- Trio of Hummus: roasted garlic, sundried tomato, Goat cheese, with herbed pita chips
- Roasted Red Pepper and Artichoke with flatbreads
- Lentil and Green Curry with sesame focaccia
- Smoked Salmon with bagel chips
- Olive Tapenade with flatbreads

**Brie Baked in Delicate Pastry with Apple Chutney, served with grapes, dried apricots and dates, crusty French Bread** \$45 (serves 15-30)

**Deluxe Mediterranean Display: with imported cured meats, cheeses, marinated olives, roasted garlic hummus, eggplant baba Ganoush, focaccia, falafel, stuffed grape leaves and grilled vegetable kebobs** \$13 per person

**Charcuterie Board: array of cured meats & fine cheeses with nuts, olives, dried fruits, mustards, focaccia**

\$11 per person

**Traditional Smoked Salmon Display with eggs, capers, dill cream cheese and pumpernickle** \$15 per person

**Grilled Flank Steak Platter with horseradish mustard, pickles, Italian rolls, (2 rolls per person)** \$14 per person

**Jumbo Shrimp Cocktail with traditional cocktail sauce (3 shrimp per person)** \$12 per person



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## **Luxurious Offerings**

### **Cold Selection:**

**Mini Beef Tenderloin Sandwiches on Parker House rolls with horseradish sauce** \$36 per dozen

**Peeky Toe Crab Sliders** \$36 per dozen

**Scallop Seviche with fresh lime and pink peppercorns** \$26 per dozen

**Crispy Cones with:** \$28 per dozen

- Peeky Toe Crab salad with lemon confit
- Yellowfin Tuna Salad with Thai chili sauce
- Seared Tenderloin Salad with thyme and horseradish mayonnaise

**Sushi Maki Selection:** \$22 per dozen

- Crab and Cucumber with sesame
- Yellowfin Tuna with spicy sauce
- Philadelphia Roll with smoked salmon and scallion cream cheese
- The Steakhouse with seared tenderloin of beef and ginger bbq sauce

### **Hot Selection:**

**Hot Soup in Demi Tasse Cups:** \$24 per dozen

- Lobster Bisque
- Crab and Sherry Bisque

**Canadian Salmon Wellingtons with wild mushroom duxelle** \$28 per dozen

**Mini Braised Beef Short Rib Wellingtons** \$22 per dozen

**Maine Lobster Beggar's Purses** \$36 per dozen

**Baby Lamb Chops, Mint chimichurri sauce** \$48.00 per dozen

### **Displays: 8 person minimum**

**Beef Tenderloin Display, sliced and served with vegetable pickles, horseradish sauce and Parker House rolls,**

**(2 rolls per person) \$26 per person**

**Poached Canadian Salmon Display, beautifully decorated and served with vegetable pickles, dill sauce and pumpernickel rolls (2 rolls per person) \$18 per person**

**Crab and Spinach Dip with vegetable crudite and sesame crisps \$12 per person**



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**Small Plates:** 8 person minimum please

**Veg Shots:** Shot glasses with crisp fresh vegetables and basil parmesan dipping sauce \$4 per person

**Chopped Caesar Salad, parmesan bread stick** \$3 per person

**Roasted Beet and Goat Cheese Salad with spiced pecans** \$4 per person

**Braised Beef Short Rib with polenta cake and smoked tomato oil** \$9 per person

**Roulade of Chicken, filled with spinach, saffron risotto cake and romesco** \$9 per person

**Peppercorn-Crusted Yellowfin Tuna, served rare with potato gaufrettes, confetti slaw,**

**Worcestershire mayonnaise** \$12 per person

**Gulf Shrimp Cocktail with creamy slaw and traditional cocktail sauce** \$6

**Seared Sea Scallop with pomegranate glaze and couscous salad** \$7

**Grilled Petite Lamb Chop with harissa sauce and orzo salad** \$7.00

**Tea Party**

**Assorted Tea Sandwiches:** per dozen

- Cucumber and watercress
- Grilled Vegetable and hummus
- Wild Mushroom cream cheese
- Roasted Turkey and herbed cream cheese
- Roast Beef and horseradish mayonnaise
- Ham and apple chutney
- Peanut Butter and jelly

**Stuffed Eggs** per dozen

- Traditional devilled eggs
- Ham and grainy mustard
- Curry and orange

**Stuffed Cheese Puffs** per dozen

- Chicken Salad
- Smoked Salmon
- Fresh Crab Salad
- Roquefort Mousse

**Kebobs,** served with rosemary mustard sauce. per dozen

- Marinated Chicken
- Beef Tenderloin
- Lamb

**Palmiers** (flaky pastry rolled with filling) per dozen

- Sundried tomato pesto
- Italian Sausage
- Spinach and Asiago



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**Mini Quiche** per dozen

- Spinach and Feta
- Ham and Swiss
- Broccoli and Brie
- Turkey and Havarti

**Scones** per dozen

- Orange
- Current
- Dried Apricot and Almond
- Chocolate Chip

**Mini Muffins** per dozen

- Blueberry
- Lemon Poppy Seed
- Cinnamon Crunch

**Tea Cakes** per loaf

- Pumpkin Spice
- Apple Cinnamon
- Cranberry Orange
- Banana Walnut

**Mini Cake Squares** per dozen

- Chocolate
- Carrot Cake
- Decorated Petit Fours
- Coconut
- Gingerbread
- Cupcakes, white or chocolate

**Cookies** per dozen

- Chocolate Chip
- Oatmeal
- Sugar Cookies
- Chocolate Shortbread
- Italian Wedding Cookies
- Coconut Macaroons
- Kolachis
- Jam Prints



## Entrees Menu

**Classic Casseroles:** Prepared in ½ pans to serve 12 people or full pans to serve 24 people

**Chicken Pot Pie** - With flaky cheddar biscuit top

**Beef Burgundy** - Beef tips simmered in Burgundy wine with mushrooms, pearl onions, green beans, peas, potatoes and carrots, topped with flaky pastry

**Beef Stroganoff** - Beef tips simmered with wild mushrooms served with egg noodles and paprika cream sauce

**Paella** - Saffron rice baked with mussels, shrimp, scallops, chorizo sausage, chicken, and artichoke hearts

**Macaroni Baked with Three Cheese** - and a crunchy herb crust

**Mama Mia's Lasagna** - Layered with sausage, plum tomatoes and three cheese

**Vegetarian Lasagna** - With spinach, mushrooms, sundried tomatoes and Asiago cream



## Poultry

**Chicken Française** - Boneless breast of chicken dipped in egg, sautéed and served with lemon sauce

**Chicken Marsala** - Boneless breast of chicken, sautéed in Marsala wine with wild mushrooms

**Roulade of Chicken** - Stuffed with spinach, sun dried tomatoes and olives, served with Asiago thyme sauce

**Brochettes of Chicken** - with sweet peppers, mushrooms and Bermuda onions, Romesco sauce (2 brochettes per person)

**Herb Roasted Breast of Chicken** - Roasted garlic natural sauce

**Baked Chicken Breast Romano** - Tomato artichoke sauce



## Pork

**Slow Roasted Pork** - With braised sweet and sour cabbage and mustard sauce

**Octoberfest** - Tender pork, bratwurst, and sauerkraut, braised in ale

**Roasted Pork Loin** - With apple chutney and natural sauce

**Roulade of Pork** Stuffed with sausage and dried fruits, sage sauce

**Long Bone Pork Chop** Stuffed with granny Smith apples and leeks

**Grilled Pork Porterhouse** - Citrus Chili Sauce

**Beef**

**Old Fashion Meat Loaf** - Portabella gravy

**Yankee Pot Roast** - Slowly braised in Burgundy wine with root vegetables

**Grilled Sirloin Strip** - Topped with roasted wild mushroom and caramelized onion

**Brochettes of Beef Tenderloin** - Grilled with peppers, Bermuda onion and mushrooms (two brochettes per person)

**Grilled Medallions of Tenderloin** - Two three ounce medallions served with cognac sauce

**Grilled Tenderloin Filet** - 6oz or 8oz

**Herb-Crusted Prime Rib** - Whipped horseradish sauce

**Aged 10 oz New York Strip Steak** - Grilled and served with Roquefort red wine sauce

**Roasted and Stuffed Chateaubriand** - With spinach, roasted tomatoes and Mozzarella, red wine sauce

**Veal**

**Veal Meatloaf** - Stuffed with roasted peppers, Madeira wine sauce

**Veal Marsala** - Scaloppini sautéed with Marsala wine and wild mushrooms

**Veal Picatta** - Scaloppini with lemon, capers and parsley

**Veal Romano** Scaloppini lightly breaded and served with tomato artichoke sauce

**Lamb**

**Slow-Roasted Leg of Lamb** - Rubbed with rosemary and garlic, red wine jus

**Grilled Lamb Loin Chops** - Served with mint chimichurri

**Roasted Rack of Lamb Persillade** - Parsley, garlic and lemon crust, wild mushroom sauce

**Fish and Seafood**

**Duet's Signature Crab Cakes**, Dijon Remoulade

**Mediterranean Salmon** - Stuffed with spinach, tomatoes and olives

**Roasted Canadian Salmon** - Orange-ginger sauce

**Grilled Sword Fish** - with fresh tomato crudité

**Grilled Rainbow Trout** - grilled fennel and orange relish

**Grilled Shrimp Brochette** - With peppers, Bermuda onion and mushrooms, Chimichurri (two brochettes per person)

**Seared Sea Scallops Romesco** - Red pepper -almond sauce

**Baked Lobster Tail** - Stuffed with scallops and lemon crumbs

**Butter- Poached Maine Lobster**

**Sautéed Shrimp Picatta** - Lemon-caper sauce

**Gulf of Cod Française** - breaded, sautéed and served with caper remoulade





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### **Vegetarian Entrees**

#### **Eggplant Parmesan**

**Vegetable Strudel** - Filled with spinach, artichokes and mushrooms, sundried tomato cream sauce

**Vegetable Tart Tatin** - Grilled vegetables baked with herbed cream cheese and savory crust

**David's Incredible Tofu Patties** - with Thai chili sauce

**Portabella Napoleons** - three layers with spinach, black beans, roasted peppers and peppadew cheese

### **Pasta/Risotto Entrees**

**Penne Carbonara** - Asiago cream, bacon and peas

**Penne with Wild Mushrooms**

**Rigatoni with Veal Sausage** - Plum tomatoes, basil and cream

**Fresh Egg Fettuccine Bolognese**

**Farfalle with artichokes, tomatoes, broccoli and cream**

**Penne with Shrimp** - sundried tomatoes, kalamatas, scallions, olive oil and garlic

**Penne with Lobster** - tomatoes, tarragon and cream

**Risotto with Wild Mushrooms and Madeira**

**Spring Risotto** - with Sweet English Peas, Pancetta and aged Pecorino

### **Duet's Duets**

**Grilled Sirloin Steak and Crab Cake**

**Grilled 6 oz Filet Medallion and Grilled Shrimp**

**Grilled Filet Medallions with 4 oz Lobster Tail**

**Roasted Chicken Breast with 4 oz Salmon**

### **Sides**

#### **Vegetables**

- Broccoli Florets with spiced pecans
- Green Beans Almondine
- Maple-Glazed Carrots
- Grilled Asparagus with tarragon butter
- French Green Beans with Wild Mushrooms
- Creamed Spinach
- Ratatouille with eggplant, peppers, summer squash and tomatoes
- Array of Grilled Vegetables with balsamic Squash, fennel, asparagus, mushrooms, sweet peppers, eggplant
- Roasted Butternut Squash with local maple syrup
- Confetti Cole Slaw



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### **Starches**

- Twice Baked Potato
- Baked Potato served with sour cream and butter
- Mashed Potatoes
- Roasted Garlic Mashed Potatoes
- Creamy Potato Gratin
- Roesti Potato Cake filled with caramelized onions
- Herb Roasted Red Potatoes
- Yukon Gold Potatoes smashed with olive oil and herbs
- Olive-oil Poached Red Potatoes
- Baked Sweet Potato
- Mashed Sweet Potato with coconut milk
- Saffron Rice Pilaf
- Basmati Rice Pilaf
- Wild Rice with Dried Fruits
- Crispy Risotto Cake
- Stir-Fry Risotto Cake
- Macaroni and Cheese Strudels
- Angel hair Frittata
- Baked Polenta with Beemster cheese
- Macaroni and Cheese
- Orzo salad with Sweet Corn and Roasted Peppers
- Old Fashion Potato Salad
- Redskin Potato Salad with roasted garlic vinaigrette



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### **Action Buffets**

**Omelet Bar, not just for breakfast anymore!** Selection of four fillings: spinach, asparagus, broccoli, roasted peppers, mushrooms, ham, sausage, braised short ribs, cheddar, peppadew, Fontina, with fresh bread and sweet butter

**Chopped Salad Bar** Lettuces, tomatoes, cucumbers, asparagus, beets, black beans, croutons, turkey, ham, chicken, Caesar dressing, basil vinaigrette, spiced Ranch dressing, fresh mozzarella roulades, garlic bread

**My Mom's Kitchen Comfort Foods** Macaroni and Cheese, Barbecued Chicken, braised collard greens, corn bread

**Pasta Bar** Penne and Orchiette with a selection of four of the following: mushrooms, asparagus, artichokes, English peas, roasted peppers, chicken, sausage, tomato-basil sauce or Parmesan cream sauce

**A Taste of Morocco** Chicken and beef shish kebobs with harissa sauce and fresh herb sauce, couscous, grilled vegetable salad

**The New York Steak House** Grilled Strip Loin, sautéed green beans, home fries, mini rolls, homemade steak sauce, three peppercorn sauce, horseradish sauce

**The Brazilian Steak House** Roast Beef, rice, black beans, grilled vegetables, tortillas, chimichurri sauce

**Cheese, Chocolate and Wine** Fine domestic and imported cheese, seasonal fruits and locally made exotic chocolate truffles paired with unusual wines

**Ice Cream Bar** Two flavors ice cream with your favorite toppings: Oreo cookies, peanuts, coconut, m&ms, hot fudge, caramel sauce, whipped cream, strawberries and bananas

**Waffle Bar** Belgium Waffles, strawberries, hot fudge, whipped cream, vanilla ice cream, peanuts

## Desserts

### **Cookies Cookies Cookies** All cookies sold by the dozen

- Chocolate Chip
- Macadamia White Chocolate
- Oatmeal Raisin with honey
- Peanut Butter
- Ginger Spice
- Sugar Cookies
- Chocolate Sugar Cookies
- Pistachio Biscotti
- Italian Wedding Cookies
- Kalachis

### **Brownies and Bars** All Brownies sold by the dozen

- Rebecca's Chocolate Brownies
- Pecan Carmel Brownies
- German Chocolate Brownies
- S'mores Brownies
- Peppermint Stick Brownies
- Banana Chocolate Chip Blondies
- Orange White Chocolate Blondies
- Apple Crisp Bars
- Peach Crisp Bars
- Lemon Bars

### **Cakes / Cupcakes**

9" Cakes are three layers and serve 10-12 people

All of the following cakes can be made into cupcake size!

- Duet's Signature Chocolate Raspberry Cake with Chocolate Ganache
- Carrot Cake with walnuts and pineapple, cream cheese frosting
- Vanilla Cake with vanilla buttercream
- Vanilla Cake with chocolate buttercream
- Coconut Cake with lemon curd and vanilla buttercream
- Vanilla Cake with vanilla custard, fresh strawberries and vanilla buttercream
- German Chocolate Cake with coconut and pecans





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**Pies** 9"pies

- Apple Crisp Pie
- Peach Crisp Pie
- Blueberry Pie
- Strawberry Rhubarb Pie
- Pecan Pie
- Pumpkin Pie

**Other Desserts:**

- Vanilla Bean Creme Caramel \$3.50 each
- Fresh Fruit Tart with lemon curd and almond crust (9"tart) \$18.00
- Petite Four Platter, mini dessert selection, includes our signature mini chocolate cakes, mini carrot cakes, cream puffs and seasonal fruit tartlets \$15.00 per dozen