

## Sweet Emotions

### Gourmet Cheesecakes

Pumpkin Cheesecake with Pecan Praline Topping and Chocolate Drizzle  
White Chocolate Ginger Cheesecake with a Slightly Spiced Chili-Ginger Toffee Sauce  
Tangy Lemon-Poppy Seed Cheesecake with Lemon Sauce  
Peanut Fudge Cheesecake  
Rocky Road Cheesecake  
Individual New York Style Cheesecakes topped with Fresh Fruits

### Chocolate, Chocolate, Chocolate

Brownie-Kahlua Trifle  
Chocolate Truffle Roulade with Sabayon Sauce  
Individual Triple Chocolate Mousse with Raspberry Coulis and Dark Chocolate Sauce  
Hand Rolled Chocolate Truffles  
Chocolate-Cranberry Torte with a Cranberry and Black Raspberry Liqueur Sauce

### Cakes

Chocolate Cherry Cake Topped with Ganache (a twist on the Black Forest Cake)  
Honey Butter Carrot Cake with Toasted Pecans and Citrus Cream Cheese Icing  
Chocolate Date Cake  
Pumpkin Cake topped with a Whisky Caramel Pecan Sauce  
Banana Split Cake  
Glazed Chocolate Sour Cream Cake  
Upside Down Pineapple Cake  
Mini White Cakes topped with a Canadian Whisky Butterscotch Pecan Sauce  
Devil's Food Cake with Chocolate-Orange Buttercream

### Elegant Fruit

Pears Poached in a White Wine Sauce topped with a Decadent Chocolate Sauce  
Fruit Flan (White Cake Base with Custard Filling topped with Fresh Fruits)  
Lemon Meringue Pie  
Assorted Fruit Skewers with a Honey Yogourt Dip  
Asian Pears with Ginger-Maple Syrup topped with Crystallized Ginger



# Émotions Catering

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## Crème Classique {Individual Servings}

Crème Caramel

Crème Brulée

## Selection of Squares

Lemon Burst Squares

Mint Brownies

Pineapple Squares

Date Squares

Black Forest Squares

## Selection of Cookies

Selection made with client

## Other

Tuscan Trifle (Lady Fingers dipped in Espresso layered with Whipped Mascarpone)

Puff Pastry Napoleons with Chantilly Cream and Fresh Berries