

# Desserts



## Dessert Selections



### Desire:

Hazelnut Dacquoise, Ganache, Crunch and Orange Liquor

2/16"



### Prestige Sweet Tray:

Chestnut Ignot, Shortbread Cakes, Pistachio Sponge Cake, Chocolate Cake w/ Macaron, Cranberry Cheesecake, Pistachio Eclairs, Chocolate Cup w/ Fruit, & Chocolate w/ Ginger

144/case



### St. Germain Assorted Petit Fours :

Mango Coconut Lingots, Chocolate Raspberry Cakes, Blueberry Eclairs, Turrón Nougat Buns, Milk Chocolate Praline Lingots, Chestnut Black Currant Cupcakes, Almond Marzipans, & Chocolate Squares

147/case



### Assorted Cheesecake Drops :

Assorted Cheesecake Drops Dipped in Milk Chocolate with a Dark Chocolate Drizzle

68/case



### Macarons - French Classic Assortment:

Traditional French Macaron Assortment - Chocolate, Vanilla, Coffee, Pistachio, Raspberry, & Lemon

192/case



### Macarons - Winter Assortment:

Traditional French Macaron Assortment - Pumpkin, Cinnamon, Earl Grey Tea, Dark Chocolate/Orange, White Chocolate, & Chestnut Whiskey

192/case



### Mini Assorted Cupcakes:

Raspberry, Lemon, Mango, Milk Chocolate, White Chocolate, & Dark Chocolate

84/case



### Gluten Free Pecan Tart:

Tart Crust made with White Rice, Tapioca, & Potato; stuffed with Pecan filling

24/case



### Deep Fried Apple Pie Empanada:

Crisp Apples, Rhubarb, Cinnamon, & Sugar

100/case



### Cheesecake Lollipops- Assorted:

Flavors Include: Coconut (original cheesecake, milk chocolate coating, topped with coconut), Strawberry Pistachio (strawberry cheesecake, coated in pink white chocolate, topped with pistachio), Mocha (coffee cheesecake, coated with milk chocolate, topped with chocolate cookie)

100/case



*Please Note: Gourmet Appetizers and Desserts must be ordered in advance.*

Atlantic City, NJ | Penns Grove, NJ  
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**Brownie Bite Assortment:**

Flavors Include: Raspberry Cream Cheese; Blondie; Peanut Butter; & Cream Cheese Zebra  
144/case



**Mini Cheesecake Assortment**

Flavors include: Berry, Plain, Mocha, and Chocolate  
144/case



**Apple Tartlet:**

Freshly baked Granny Smith Apples baked into a pure Butter Puff Dough  
24/6"



**Dome Cake:**

Chocolate Sabayon with Chocolate Dacquoise, Raspberry Coulis, and Short Dough base - Made with Gluten Free Ingredients **(Cookie not included)**  
24 /3"



**Lava Cake:**

Authentic Lava Cake made with Rich Dark Chocolate and a Chocolate liquid center  
32/3"



**Exotic Cake:**

Exotic Mousse Puree lined with Elegant Coconut Ladyfingers and topped with Exotic Glaze  
24/3"



**Marquis Au Chocolat:**

Bittersweet Chocolate Mousse loaded with two layers of Chocolate Sponge, soaked with Kirsch Syrup, and topped with a Chocolate Glaze  
24/3"



**Sacher Cake:**

Baked Chocolate Cake topped with Chocolate Glaze and a hint of Fresh Raspberries - Made with Gluten Free Ingredients  
2/9"



**Vanilla Bourbon Cake:**

Sponge Cake with Vanilla Syrup and Tahitian Vanilla Bean Mousse  
24/3"



**Dublin Strip:**

Bittersweet Chocolate Guinness Ganache with two layers of Chocolate Sponge soaked with Guinness Beer and finished with Chocolate Glaze  
2/16"



**Chocolate Crunch Bar:**

A crunchy bottom layer made of Imported Wafers and Pralines and topped with a layer of Silky Chocolate Mousse  
4/12"



**Equator:**

Coconut Mango Mousse layered with Raspberry Passion Fruit Coulis, Coconut Dacquoise and two layers of Toasted Coconut Meringue  
2/16"



**Lemon Tart:**

Buttery Shortbread Crust filled with Pure Lemon Curd & finished with a Lemon Glaze  
2/16"



**Opera:**

Layers of thin Almond Sponge soaked with Espresso and filled with Ganache and Coffee Butter Cream  
4/12"



**Tiramisu:**

Coffee Liquor Soaked Ladyfingers with Mascarpone Mousse  
2/16"



**Black Forest Cheesecake:**

Oreo Cookie Crust layered with creamy NY style Cheesecake, layer of bitter Chocolate Mousse with Sour Cherries, and topped with a layer of Chocolate Shavings  
2/16"