CURRENT CUISINE’S
GOURMET DESSERTS

Specially Made Cakes

Chocolate Peanut Butter— a dark chocolate cake with peanut butter buttercream and a chocolate drizzle, our Buckeye cake

Black and White Cake— a buttery chocolate cake with chocolate and white buttercream

Lavender Cake— a rich buttery white cake with a lavender infused buttercream, sprinkled with lavender

Lemon Berry Torte - fresh lemon cake filled with French buttercream and seasonal berries

Italian Cream Torte - layers of almond sponge cake filled with a sweet mascarpone cheese filling and fresh fruit. An award winner.
- Birthday wishes added at no extra charge
- Chocolate curls or fresh flowers can be added for an elegant touch $ 10.00-$ 15.00

The Chocolate Bomb - a dome shaped cake filled with Amaretto flavored chocolate mousse. A real show stopper! Available in one size only…………..$ 35.00

ROULADES (Roll cakes) Serves 12-18……….. $ 30.00

Chocolate Caramel - chocolate sponge cake filled with caramel and chocolate, rolled in toasted pecans, and drizzled in chocolate and caramel

Lemon Roulae - sponge cake filled with a lemon filling and French buttercream

Triple Chocolate - chocolate sponge cake with chocolate ganache filling, then drizzled with a dark chocolate glaze.

CHEESECAKES …………………………………….$ 30.00

10” Serves 14-16 people/SUGGESTED FLAVORS:

Seasonal Fresh Fruit
Peanut Butter in a chocolate crust
Triple Chocolate OR Chocolate Chip
Traditional Vanilla w/ Graham Cracker Crust
Raspberry Swirl in a Chocolate Crust
Oreo Cookie in a Chocolate Crust
Fresh Lemon w/ a Sour Cream Topping
Name Your Flavor, We’ll Bake It!

Our Cheesecakes are thick, rich, and creamy. We make them with only the finest of ingredients.

PIES, 8” serves 6-8 slices…………..$ 11.99

APPLE    CHERRY    LEMON    MERINGUE
CHOCOLATE CREAM    KEY LIME
PEANUT BUTTER    CHOCOLATE
PUMPKIN, TRADITIONAL OR VEGAN

MANY SEASONAL VARIETIES AVAILABLE, JUST ASK!

TARTS - European Style Pies
10” Serves 10-12 slices…………………… $ 22.00

Lemon Curd - a shortbread crust filled with a buttery, lemon filling and topped with a cooked blueberry topping. Very light.

Fudge Walnut - a rich chocolate tart in a walnut crust, available gluten free

Linzter Tart - a shortbread crust made of spices and ground almonds, filled with raspberry and covered in a lattice top

Pear Almond - an almond paste filling with pears and an apricot glaze

Cream Tortes…not too sweet……$30.00

Oreo – Dark chocolate sponge cake filled and covered with Oreo’s and cream

Lemon – Light yellow lemon sponge with lemon filling and whipped cream

Mocha—Mocha sponge cake with chocolate and coffee flavored whipped cream and chocolate shavings

Almond with Strawberries—Almond sponge cake with strawberries and whipped cream, garnished with fresh strawberries and almonds

SMALL SWEET PARTY TRAYS

Small Sweets –Current Cuisine’s gourmet brownies, lemon bars, honey almond bars, and more!

Small 12”serves 15-20………………$ 29.99
Large 18” serves 20-25………………$ 49.99

Gourmet -a variety of petite tartletts, cheesecakes, petit fours, and chocolate truffles, all freshly made.

Small 12” serves 15-20………………$ 34.99
Large 18” serves 20-25………………$ 59.99