

❖ SPRING DESSERT SPECIALTIES ❖

All Pastries & Desserts are made at the MARKET ROOST with the finest ingredients – unsalted sweet butter, hand broken fresh eggs, milk, heavy cream, specialty flours, pure extracts, fine chocolates, fresh & dried fruits, nuts & many hours! (NO MIXES)

COCONUT TORTE • rich coconut layers, butter & cream cheese icing with Flaked coconut \$55. _____

SWISS CARROT TORTE • fresh carrots & spices with special cream filling, creamcheese icing & almond paste carrot decoration \$48. _____

LEMON MOUSSE TORTE • lemon sponge layers, lemon mousse & French Buttercream \$55. _____

RUM RENAISSANCE • Italian sponge layers, rum & orange syrup, canoli filling, raspberry preserves & fresh whipped cream \$55. _____

CREAM BRULEE CHEESECAKE \$42. _____

GRANNY SMITH APPLE CRUMB PIE \$35. _____

STRAWBERRY RHUBARB LATTICE PIE \$35. _____

INDIVIDUALS

Bars \$2.95 Caramel Pecan Brownies _____ Raspberry Linzer _____

Lemon Triangles \$1.50 _____

Canoli • Large \$3.50 _____ Small \$1.75 _____

Key Lime Tarts \$4.50 _____ Coconut Macaroons \$2.00 _____ Meringues \$1.50 _____

SCONES • Apricot Almond _____ Date Walnut _____ Chocolate chip _____
& Lemon Currant \$2.50

OUR HANDMADE BUTTER COOKIES \$16.50 LB. BISCOTTI \$18.50 LB

We would be happy to make you a customized cookie & chocolate tray.

NAME _____ PHONE _____ PICK UP DATE _____ DAY _____ TIME _____

TOTAL _____ DEPOSIT _____ BALANCE _____

♦ *Chef/Owner Norman Todd CIA Graduate*

♦ *Pastry Chef/Food Stylist/Owner Carol Todd*

❖ MARKET ROOST FINE CATERING 65 MAIN ST FLEMINGTON NJ ❖

P 908.788.4949

www.marketroost.com