

DESSERTS

Joe's Cakes by the Slice

"Created exclusively at the Landmark Inn"

Give your guests a slice of the best cakes in town with one of his award-winning cakes

Chocolate Raspberry Bomb

Dark chocolate cake misted with Chambord liquor, whole fresh raspberries suspended in chocolate buttercream with a rich chocolate ganache coating

Vanilla Chiffon with Pomegranate

Vanilla chiffon cake filled and iced with pomegranate mousse, finished with toasted almonds

Death by Chocolate

Layers of dark chocolate fudge cake with chocolate American buttercream, chocolate Italian buttercream, chocolate truffle filling and finished with shaved Belgian chocolate

Tiramisu Torte

Vanilla sponge cake laced with Kahlua, filled and iced with an espresso and mascarpone mousse surrounded in lady fingers

\$6~

Ala Mode \$1.50/dessert

~Ask about our Cake of the Month and seasonal flavors~

New York Cheese Cake

Classic vanilla cheesecake made from scratch with the freshest ingredients

\$5~

Ala Mode \$1.50/dessert

Specialty New York Cheese Cake

Fresh Fruit or Chocolate Truffle

\$6-

Ala Mode \$1.50/dessert

Crème Brûlée

Rich custard with caramelized sugar

Available in a variety of flavors:

Traditional vanilla, chocolate, white chocolate, hazelnut, and strawberry

A treat sure to please even the most discerning tastes

\$6-

Sour Cream Apple Walnut Pie

*A Southern favorite! Fresh apples suspended in sour cream custard,
topped with a walnut crumb topping*

\$5~

Ala Mode \$1.50

Tarts for One

Sweet tart shells cradle mouth-watering fillings

Available in three flavors:

Chocolate Strawberry, Bavarian Cream with Fresh Berries, Lemon Meringue

\$5-

Triple Chocolate Mousse

*Layers of white, milk and dark chocolate mousse set atop a thin layer of rich dark,
Chocolate cake finished with white chocolate curls*

\$5-

Classic French Mousse

Light and airy, the perfect ending to any meal

Available in five specialty flavors and garnished with our signature flair

Milk Chocolate, Tiramisu, Chocolate Covered Cherry,

White Chocolate Strawberry, Mango Orange Coconut

\$4-

Ice Cream Sundae

Classic vanilla ice cream served with fruit topping and chopped nuts

Garnished with whipped cream and a cherry

\$3~

One of a Kind Custom Cakes

The Ultimate In Edible Art

Joe will make one of his cakes especially for your event,

whether simple and elegant or fun and fanciful,

or go all out and have a "Cake Sculpture".

With over 15 years of experience in "Cake Art".

*Joe will create a cake that people will feast on with their eyes as well as
their taste buds.*

*All food and beverage must be supplied by the hotel, no food or beverage will be permitted to be brought into the banquet
rooms by the customer or any of the customer's guests due to state and local health regulations*

A 20 % service charge and 6% sales tax will be applied to all food and beverage

Hors d'oeuvre Style Dessert Selections

Chocolate Covered Strawberries

Jumbo long stemmed California strawberries, dipped in imported chocolate and striped in white chocolate or coordinate the color with your event!

\$1.75 each

(minimum order of one dozen)

Mousse Filled Chocolate Strawberries

Our classic jumbo chocolate covered strawberry taken one step further...filled with our French style chocolate mousse before dipping them into our imported Belgian chocolate

\$2.50 each

(minimum order of one dozen)

Bite-Size Desserts

Assortment of hors d'oeuvre size desserts

Liquored chocolate ganache cups, Mousse filled filo cups, Charlotte russe tarts

\$1.50 each

(minimum order of one dozen)

Cake Truffles

Created exclusively for the Landmark Inn by Joe's Cakes

Two favorites combined into one incredible mouthful; moist delicious cake, served truffle style.

We offer this is a wonderful variety of flavors

\$1.25 each

(minimum order of one dozen)

Brownies

A rich fudge brownie with a chocolate truffle topping with a variety of flavors:

Chocolate Truffle, Chocolate Raspberry, Chocolate Peppermint,

Chocolate Peanut Butter, Chocolate Mixed Nut

\$2.00 each

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