



Dining With Gabor & More
CATERING, DINNER PARTIES, COOKING CLASSES

Dessert Menu

Some items will be additional cost to lunch menu price

Lemon Bars

Lemon and lime custard served on flaky crust

Trippel Chocolate Brownies

Rich brownie batter with 3 kinds of chocolate chip backed to very soft

Berry Phyllo Cups

Phyllo cups filled with cheese cake mixture and topped with assortment of berries

Cookies

Chocolate chip, oatmeal, sugar cookie, M&M, almond cranberries, Oreo, peanut butter

Wild Blueberry Crumble

Fresh blueberry with short bread and oats base dessert bars

Vegan option

Blondie Toffee Crunch

Blondie brownie base with chocolate chips and chewy toffee chunks

Assortment of Dessert Bars

Oreo, Lemon, Caramel apple, Marble cheese cake, Brownie

Cheese Cake

Chocolate, New York, strawberry, Oreo, Cinnabon, variety pack

Pineapple Upside Down

Classic moist pineapple cake served with maraschino cherries

Hungarian Berry Cake

Vanilla pound cake served with French vanilla and Nutella custard topped with mixed fresh berries, whipped cream

Availability and price are season dependent

Bread Pudding

Small cubes of bread mixed with vanilla custard, walnuts, raisons
served with bourbon caramel sauce on the side

Pies

Apple, Chocolate, Lemon, Pumpkin, Cherry, Pecan

Other flavors are available up on request

Cobbler

Peach, apple, blackberry, blueberry, cherry, strawberry

Beignets

Available in mixed berry, chocolate hazelnut, vanilla stuffing

Cup cakes

There are too many kinds to list them all!

Please just ask for your favorites

Chocolate dipped strawberries

Fresh strawberries dipped in white or semi-sweet chocolate

Availability and price is season dependent

Pudding

Chocolate, vanilla, banana, all served with vanilla wafers

Fresh fruit and berry bowl

Assortment of seasonal fruits and berry

Mini Danishes

Apple, Maple Pecan, Raspberry, Cinnamon, Vanilla