

The Platter Company - Gourmet Market is pleased to offer, from scratch desserts, baked with fresh butter, eggs, cream & real Belgian chocolate. No trans fats, preserves or additives.

Call us for Pricing & Availability. Pre-orders a minimum of 5 business days in advance

CAKES

Whole round cakes with real butter cream | 5", 8" or 10"

CHOCOLATE

rich layer cake with Belgian chocolate and chocolate fudge icing

CHOCOLATE RASPBERRY - also available in chocolate strawberry

chocolate cake smothered in real raspberry buttercream & drizzled in ganache

VANILLA - also available in vanilla fudge or vanilla strawberry buttercream icing

classic vanilla cake iced with creamy vanilla buttercream icing

LEMON ESCAPEDE

vanilla cake soaked in lemon with lemon buttercream icing, almond meringue and lemon curd, then frosted with lemon buttercream icing

RED VELVET

light red milk chocolate with Belgian chocolate & frosted with cream cheese icing

CHOCOLATE CARROT CAKE

made with real oranges, frosted in dark chocolate fudge icing and dressed with spiced walnuts

CARAMEL

rich caramel, pecan & coconut layer between decadent chocolate cake, with chocolate icing





CHEESECAKES

Whole round cheesecakes | 8" or 10"

BLUEBERRY
CHERRY
DULCE DE LECHE
CHOCOLATE ESPRESSO

DIVINE CAKES

Rich butter cake topped with mounds of
baked fresh fruit & finished with apricot glaze
5", 8" or 10"

PEACH
BLUEBERRY



FLANS

Thick butter crust filled with gooey goodness! | 8" or 12"

KEY LIME
TRADITIONAL PECAN
APPLE CARAMEL
BLACKBOTTOM CHOCOLATE PECAN

CUPCAKES

CHOCOLATE
with chocolate fudge buttercream icing
CARROT
with cream cheese icing
RED VELVET
with cream cheese icing
VANILLA
with buttercream, strawberry or raspberry icing

4" TARTS

LEMON
KEY LIME
BUTTER
CHOCOLATE PECAN



TIRAMISU & TORTES

INDIVIDUAL TIRAMISU
PEAR & RICOTTA TORTE
WILD BLUEBERRY TORTE

— Ask about our vegan, gluten and dairy free options —