



# Menu Options



## Desserts

### **Chocolate Fudge Torte**

An exquisite cream cheese and berry filling between layers of flourless chocolate cake. Topped with a rich chocolate ganache.

### **Individual Cheesecake**

A timeless favorite that needs no ornamentation. Round, fluffy cheesecake in a buttery graham-cracker crust

### **Chocolate Lava Cake**

Molten dark chocolate baked inside a light chocolate cake and topped with a chilled crème fraiche.

### **Fresh Fruit Cobbler**

A refreshing combination of sweet peaches and tart apples baked inside a flaky crust.

Served warm with gourmet vanilla bean gelato

### **Lemon Zest Crème Torte**

A piquant, palate-cleansing mixture of cream cheese and fresh lemon zest between layers of moist white cake.

### **Espresso and Irish Cream Tiramisu**

A rich, whipped filling enveloped by lady fingers soaked in espresso and Irish cream. Topped with dark chocolate shavings.

### **Caramel Custard**

A divine traditional cream custard served with a caramelized sugar sauce.

### **House Made Crème Puff or Éclair (choose one shape)**

A light pasty shell stuffed with a luscious mixture of Italian cream and whipped cream.

Éclairs are then dipped in rich dark chocolate.

### **Fresh Berry Napoleon**

A crispy puff pastry line with layers of smooth butter cream and fresh berry sauce.

### **Fresh Strawberry Shortcake (seasonal)**

Ripe, lightly seasoned strawberries served atop a homemade semi sweet biscuit. Topped with chilled crème fraiche.

### **Apple Dumpling**

A fragrant mixture of fresh green apples, cinnamon and sugar baked in a flaky pastry shell.

Served with a gourmet vanilla bean gelato.

A 20% service charge and current California state sales tax will be added to final bill.

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