

The Exchange

Deli / Bakery & Catering Service

Pastries, Desserts

* Death By Chocolate

Kahlua-soaked chocolate pound cake, layers of creamy dark chocolate ganache, thickened raspberries and Grand Marnier chocolate mousse lie at its heart of darkness; then enrobed in layers of our raspberry white chocolate buttercream and whipped special chocolate frosting, then in poured special chocolate frosting.

Whole serves 32

Half serves 16

* Neopolitan Slice

Festive and colorful from top to bottom, a base of crisp chocolate shortbread is surmounted with a 1" thick layer of creamy raspberry cheesecake flavored with only the juice of fresh red raspberries to a rich deep pink; then a bed of marbled dark and whipped special chocolate frosting for the layer of devil's food chocolate cake spread with orange curd; topped with a layer of light and creamy orange mousse sprinkled with chocolate cake crumbs, and white chocolate buttercream on the sides.

Whole serves 16-20

Marquis au Chocolat

The richest dark devil's food chocolate cake, bevel cut, then filled and encased with English custard buttercream, and a final enrobing in dark chocolate mocha glaze. Available only in 10".

Whole serves 16-20

* Black Forest Torte

Four layers of dark devil's food chocolate cake, each lightly sprinkled with kirshwasser, sandwiched then with layers of almond scented whipped cream and filled with heavenly whipped chocolate ganache and sweet tart red cherries in syrup, with a finishing coat of whipped cream.

8" serves 10-12

10" serves 16-20

* Lemon Mist Torte

Simultaneously rich, tart & light, our Lemon Mist is layered from the bottom up with creamy vanilla cheesecake, lemon curd, Grand Marnier syrup, moistened genoise, more lemon curd and surmounted by a cloud-like lemon mousse, with lightly sweetened whipped cream all around and a rosette on each piece.

9" serves 12-16

10" serves 16-20

* Raspberry Rhapsody Torte

Similar in format to the Lemon Mist Torte, The Rhapsody begins with creamy dark chocolate cheesecake on the bottom. A bed of thickened raspberries is then spread to receive our red velvet cake, moistened with amaretto syrup. Raspberry mousse is then piled on top, and our white chocolate buttercream enrobes and garnishes the torte.

9" serves 12-16

10" serves 16-20

Chocolate Decadence

Dense, fudgy and served with a tart raspberry sauce, we recommend dusting the Decadence with powdered sugar just before serving for contrast.

Available only in 9" (serves 12-16)

* Carrot Pecan Torte

From its beginning with raw carrots and a vegetable peeler to the finished product, our carrot cakes, which can take several forms – round cakes, double layer, with our fresh creamy blond pecan caramel filling and butter cream cheese icing – are available in various sizes, as are half and full sheet cakes in single or double layer, filled or simply frosted. See below.

½ sheet single layer cake with cream cheese icing on top

½ sheet double layer cake with pecan caramel filling and cream cheese icing on top

½ sheet double layer cake with pecan caramel filling and cream cheese icing on top and sides

full sheet single layer cake with cream cheese icing on top

full sheet double layer cake with pecan caramel filling and cream cheese icing on top

full sheet double layer cake with pecan caramel filling and cream cheese icing on top and sides

6" round

8" round

10" round

12" round

Due to their weight, full sheets with double layers require the support of a full sheet pan. A \$10.00 refundable deposit will be held until its return.

Since the beauty of some pastries can be diminished if not virtually demolished by cutting, those with the * symbol will not be available cut. A cutting charge of \$3.00 per pastry will be applied where appropriate.

Our Tarts

All 12" serve approx. 16-20

White Satin Tart

Tangy raspberries with white chocolate buttercream decorated with a feathered chocolate design.

* Raspberry Glace Tart

Crisp golden shortbread supports layers of sweet cream cheese, fresh red raspberries and a tart raspberry glaze. Bordered with whipped cream.

Mocha Angel Tart

Chocolate crust, mocha cheesecake layer, white mousse and chocolate ganache. Each portion is topped with a chocolate dipped strawberry.

Fresh Fruit Tart

Assorted fruits of the season with a Grand Marnier layer beneath.

Chocolate Cashew Caramel Tart

Crisp shortbread crust, a cashew caramel layer and chocolate custard covered with whipped cream.

Cranapple Streusel Tart

A delectable combination of cranberries, apples, walnuts, and spices with a crunchy streusel topping.

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