

Affairs Dessert Menu

*To special order a cake,
two days notice is sufficient for most.
Please allow extra time for larger Affairs Tortes.*

We do keep a selection of desserts on hand at our store for immediate purchase.

Cheesecakes

large serves 12-16....\$36 small serves 6-8.....\$25

White Chocolate	Pumpkin	Fudge Brownie
Vanilla	Raspberry	Mocha Marble
Irish Cream	Raspberry Truffle	Triple Chocolate Marble
Irish Cream Truffle	Chocolate Cherry	Coconut Chocolate Marble
Wild Blackberry	Lemon Swirl	Chocolate Rum
Wild Blue Huckleberry	Amaretto	New Orleans

Dessert Hors d'oeuvres:

An assortment of Affairs special bite-size desserts. Each piece is presented in colored foils or papers, ready to pick up and enjoy. This is finger food, each being 2 or 3 bites. Chef's assortment includes:

White chocolate tarts, chocolate tarts, lemon tarts, pecan tarts, cheesecake tarts, peanut butter cups, chocolate truffles, fudge cakes with buttercreams, dipped bars and fancy brownies, and more.

Small tray, 3 dozen, serves 10-12 \$40

Medium tray, 6 dozen, serves 20-30 \$78

Large tray, 12 dozen, serves 40-50 \$150

Great Bar Trays

Affairs' Very Chocolate Brownies, Chocolate Raspberry Bars, Lemon Bars, Nightmare Bars, Nanaimo Bars, and Pecan Bars, cut and arranged on trays.

Small tray, 30 pieces \$35

Medium tray, 60 pieces \$60

Large tray, 100 pieces \$95

Pies &Tarts

<i>Pecan Pie</i>	\$24	<i>Lime Cream Tart</i>	\$21
<i>Chocolate Pecan Pie</i>	\$28	<i>Fresh Lemon Tart</i>	\$21
<i>Chocolate Mousse Pie</i>	\$30		

Affairs Torte

Our signature dessert, very elegant and well-suited to any special occasion. Each torte is actually 10 layers of different cakes, buttercreams, and fillings. These cakes are rectangles, a good 4" tall, and finished with vanilla buttercream.

We offer this torte in the following variations:

Chocolate Affairs: Vanilla genoise, vanilla buttercream, chocolate soufflé, and chocolate ganache.

Chocolate Raspberry Affairs: Vanilla genoise, raspberry buttercream, chocolate soufflé, and chocolate ganache.

Mocha Affairs: Vanilla genoise, espresso buttercream, chocolate soufflé, and chocolate ganache.

Lemon Affairs: Vanilla genoise, lemon buttercream, almond cake, and fresh lemon curd.

White Chocolate Raspberry Affairs: Vanilla genoise, raspberry buttercream, baked meringue, and white chocolate filling.

White Chocolate Strawberry Affairs: Vanilla genoise, strawberry buttercream, baked meringue, and white chocolate filling.

Affairs Torte Pricing:

\$19, serves 4-6	\$55, serves 20-24	\$170, serves 75-100
\$25, serves 6-8	\$75, serves 25-35	\$200, serves 90-125
\$33, serves 10-12	\$97, serves 35-50	\$220, serves 115-150
\$42, serves 12-16	\$120, serves 50-70	\$275, serves 150-200

Cakes and Tortes

Southern Pecan Praline Torte...large \$38...small \$26

Four layers of chocolate and ground pecans, filled with pecan praline buttercream, & poured with chocolate.

Praline Layer Cake.....\$36

Old-fashioned chocolate cake layered with chocolate ganache, iced with hazelnut praline buttercream.

Hazelnut Mocha Torte.....large \$38....small \$26

Chocolate and ground hazelnut layers, with mocha and orange buttercreams, Poured with chocolate ganache and topped with dipped chocolate fans.

Boule de Neige.....\$38

("Snowball") A smooth chocolate confection, baked in a mold, then turned out and topped with whipped cream.

Chocolate Decadence.....large \$36....small \$25

A Northwest tradition, one single layer of dark chocolate flourless torte, spread with raspberry preserves & poured with chocolate ganache.

Chocolate Truffle Torte.....\$38

The layers are a classic French chocolate almond torte, filled with whipped chocolate ganache, and iced with ganache. Chocolate truffles on top.

Tiramisu Cake.....\$35

Chocolate cake brushed with espresso and orange brandy, layered with mascarpone cream, and iced with mocha buttercream.

Chocolate Strawberry Cake.....\$38

Moist chocolate cake layered with chocolate ganache and fresh strawberry whipped cream, iced with strawberry buttercream.

Peanut Butter Pie.....large \$36....small \$25

Creamy peanut butter & chocolate chips in a cream cheese base, topped with a chocolate glaze.

White Chocolate Dacquoise....\$38

A layered torte of chocolate cake, baked meringue, and white chocolate filling. Iced in buttercream, topped with white chocolate wedges.

Black Forest Torte.....\$36

Moist chocolate layer cake filled with sweet tart cherries, iced with whipped cream and chocolate shavings.

German Chocolate Cake....\$36

Chocolate layer cake with traditional pecan coconut filling, iced with chocolate buttercream.

Two-Tone Cake.....\$36

Two layers each of chocolate and vanilla cake, filled with whipped chocolate ganache and whipped cream, iced with chocolate and vanilla buttercreams.

Mocha Toffee Torte.....\$36

Uniquely textured combination: pecan crust, chocolate ganache, toffee butter filling, and mocha whipped cream.

Carrot Cake.....large \$35....small \$24

Tall and moist, with cream cheese frosting.

Coconut Cream Cake.....\$35

Vanilla cake filled with coconut pastry cream, iced with whipped cream and coconut.

Lemon Cream Cake.....\$35

Vanilla cake layered with fresh lemon curd and whipped cream, iced with whipped cream and topped lemon candies.

Tim's Vanilla Cake.....\$35

Vanilla cake filled with vanilla pastry cream, iced with vanilla buttercream.