

It's A Matter Of Taste, inc.

Banquet Events. matteroftaste.net . Est. 1990

Standard Dessert Station \$11.00 per person (no substitutions)

Add fresh fruit platters \$4/ person additional

We take great pride in our separate from scratch bakery & pastry kitchen. Having designed and produced thousands of specialty cakes and pastries since 1990 !

Your decadent & delicious Custom Event Torte on display as guests arrive and throughout the event. Sliced and served with an Assortment of House made Miniature Pastries (two per person) Choose from ONE of our most popular flavors available in stacked rounds or single layer rectangle.

Five Layer Tortes

Raspberry Blanc Our best seller! Vanilla chiffon, white chocolate & raspberry mousse and vanilla buttercream.

Black & White Chocolate & Vanilla chiffon, dark & white chocolate mousse, buttercream covered in dark & white chocolate curls.

Chocolate Raspberry Chocolate chiffon, raspberry & dark chocolate mousse (chocolate buttercream available)

Lemon Raspberry Fresh raspberry & lemon mousse, vanilla chiffon and vanilla buttercream

Alpine Chocolate chiffon with white chocolate mousse, and vanilla buttercream.

Chocolate Mousse Chocolate chiffon, chocolate mousse, (chocolate buttercream available)

Lemon Lemon scented chiffon, lemon curd mousse and vanilla buttercream.

Our Famous Carrot Cake \$2.75/ person additional (may not be stacked)

Assorted Miniature Pastries

will include a balanced variety of the following.

Dark Chocolate Dipped Strawberries, White Chocolate Dried Cherry Drops, Caramel Pecan Squares, Chocolate Coconut Clusters, Coconut Lime Bars, Magic Bars, Double Fudge Brownies, Raspberry Linzer, Mini Cannoli, Chocolate Cups with Mousse, Cheese Cake Bites, Tuxedo Dipped Strawberries , Key Lime Tarts, Lemon Curd Tarts, Mini Crème Puffs, Dark Chocolate Peanut Clusters, Fresh Fruit Tarts .

22% taxable service fee and 6% sales tax in addition

Contact Lisa M. Banquet Manager 248.360.4150
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