

Mary Lee's Desserts
April - October 2019 Menu
maryleesdesserts@aol.com

Original & Signature Layer Cakes

Lemon & Fresh Blueberry Cake (serves 16-20) \$45.00

Delicate and so delicious, this cake is a favorite among my clients. Fresh blueberries are baked into three layers of lemon cake. The icing is fresh lemon cream cheese.

Vanilla w/ Strawberries & Luscious Lemon Icing (16-20) \$45.00

An original cake with three vanilla layers, 2 lbs. of fresh strawberries & lemon cream cheese icing. Delicious!

Devil's Food Cake w/ Chocolate Sour Cream Icing (serves 20-22) \$44.00

One of my best sellers. Three luscious layers of ultra-moist dark chocolate, surrounded by chocolate sour cream icing. A tall, proud layer cake, unapologetically rich & chocolaty!

Peanut Butter Chocolate Cake# (serves 16-20) \$38.00

Featured in the Washington Post. Three tender chocolate layers are slathered with a luscious peanut butter filling. A dark chocolate glaze tops it all off. This is one of my personal favorites!

Chocolate Mint Cake (serves 16-20) \$38.00

If you love the classic combination of mint & dark chocolate, this cake is for you! Three moist & tender layers of chocolate cake, refreshing mint filling, topped with a dark chocolate Crème de Menthe glaze.

Mounds Cake (serves 16-20) \$40.00

For those chocolate & coconut lovers. This cake has three chocolate layers, slathered with a rich coconut filling. The cake edge is wrapped in a dark chocolate ganache. Mounded with lots of coconut on top.

Fallen Angel# (serves 12-16) \$30.00

This is one of my signature cakes! Single layer French chocolate cake, dark & moist, perfect for a dinner party or special occasion. Comes with homemade Amaretto whipped cream to serve on the side.

Classic Layer Cakes

Old Fashioned German Chocolate# (serves 16-20) \$40.00

Three layers of delicate sweet chocolate cake, enrobed in classic coconut pecan icing. Decorated with candied pecans. Very nostalgic!

Luscious Coconut Layer Cake (serves 16-20) \$40.00

A tall, elegant layer cake made with three delicate layers of coconut scented cake, delicious coconut icing, & lots of coconut.

Island Carrot Cake# (serves 16-20) \$40.00

A new spin on an old favorite: fresh carrots are moistened with pineapple, coconut & crystallized ginger. This cake has a wonderful fresh orange cream cheese icing. Candied walnuts decorate the top.

Grandma's Boston Cream Pie (serves 12-16) \$34.00

An old-time favorite brought to life with two delicate layers of vanilla cake, homemade vanilla custard, set off perfectly by a dark chocolate glaze.

Old Fashioned Vanilla Cake w/ Chocolate Sour Cream Icing (16-20) \$38.00

For those who want the uncompromised simplicity of vanilla & chocolate. Three thick layers of vanilla buttermilk cake with chocolate sour cream icing.

Out of this World Cupcakes

Lemon & Fresh Blueberry (12 or 24) \$36.00/\$72.00

Boston Cream Cupcakes (15) \$45.00

Butterfinger Cupcakes# (20) \$60.00

Peanut Butter Chocolate Cupcakes# (20) \$60.00

Mint Chocolate Cupcakes (20) \$60.00

Island Carrot Cake Cupcakes# (20) \$60.00

Mounds Cupcakes (chocolate w/ coconut icing) (20) \$60.00

Creamsicle Cupcakes (vanilla with fresh orange icing) (24) \$72.00

Vanilla Cupcakes w/ Chocolate Sour Cream Icing (24) \$72.00

German Chocolate Cupcakes (9 or 18) \$27.00/\$54.00

Orzo Cupcakes (chocolate w/ van. filling) (20) \$60.00

Coconut Cupcakes (12 or 24) \$36.00/\$72.00

In some cases, less than a half or full batch may be ordered...please just ask!

All cupcakes are \$3.00 each; batch sizes are approximate.

#Contains nuts or nut products. In some cakes, nuts may be omitted.

Special Breakfast Items.....as featured at Bards Alley Bookstore & Cafe!

***New!* Fresh Blueberry Crumb Cake (serves 15+) \$25.00**

Classic buttermilk crumb cake, studded with fresh blueberries. Topped with a butter/brown sugar crumb topping, scented w/cinnamon & nutmeg.

***New!* Pecan Swirl Coffee Cake (serves 14+) \$22.00**

Vintage recipe from my Mom (a great cook & baker!). Simple, delicious, with a pop of cinnamon pecan sugar swirled into the cake. Perfect with a cup of coffee or tea. Great for a crowd!

***New!* Gingerbread Loaf (serves 10+) \$18.50**

With the right amount of spice, made with buttermilk and very little sugar, this gingerbread is moist, delicious and perfect to have around for guests or just for you!

Cookies, Tartlets & Finger Desserts

- Naturally Gluten Free!* Almond Joy Macaroons *featured at Bards Alley Bookstore* (24) \$26.00**
If you love coconut, a little floral hint of almond, dark chocolate glaze, then this elegant cookie is for you! Naturally gluten free!
- Italian Lemon Drop Cookies (30) \$25.00**
Snappy fresh lemon flavor, delicate soft iced cookie...makes any event special.
- Mint Butter Twists (60) \$33.00**
Delicate butter cookies dipped in Crème de Menthe flavored dark choc.
- Peanut Butter Kisses (35) \$28.00**
Moist, soft peanut butter cookies with a classic Kiss in the middle.
- M&M Bar Cookies (24) \$18.50**
Washington Post's #1 Reader's Top Recipe for all of 2012! My take on a blondie bar, with loads of M&M's packed inside. These have a very loyal following!
- Brzak My Heart Brownies (24 squares) \$18.50**
Super moist, dark chocolate brownies, dusted with powdered sugar.
- Brown Butter Blondies (24) \$18.00**
Elegant little bars with coconut & white choc., very buttery, & delicious.
- Cheesecake Brownie Bites (Mint or Amaretto#) (40) \$28.00**
Part brownie, part cheesecake. Super-moist.
- Giant Chocolate Chip Cookies *now featured at Bards Alley Bookstore* (15) \$23.00**
Slightly crisp, but soft inside, & very large! Everyone loves these.
- Chocolate Chunk Cookies (35) \$25.00**
Chocolate chip cookies elevated to new heights!
- Triple Trouble Chocolate Cookies (27) \$25.00**
Dark choc. cookies, studded with both white & dark chocolate chips.
- Iced Lemon Triangles (45) \$27.00**
Bright & zesty. Pretty enough for any occasion!
- Italian Cheesecakes# (55) \$36.00**
Made w/ricotta. Flavored w/Amaretto, Frangelico, or Triple Sec.
- Fancy Lemon Tartlets (35) \$30.00**
Elegant lemon mousse tartlets. Perfect for a special occasion.
- Mini Key Lime "Pies" (45) \$30.00**
Tart & tiny, these are a perfect little bite of something special.
- Tiny Chocolate Cream "Pies" (45) \$36.00**
Darling little tartlets filled with homemade dark choc. custard.
- Pecan Tartlets# (45) \$34.00**
A Southern favorite, like tender little pecan pies.
- Mary Jane's Pumpkin Cookies (45) \$32.00**
Soft, moist cake-like cookies with golden raisins & an orange glaze.
- Pignoli (Pine Nut) Cookies# (24) \$36.00**
A more delicate version of this Italian classic. Delicious!
- Greek Wedding Cookies# (30) \$20.00**
Made with finely ground walnuts & butter. These melt in your mouth.

Old Fashioned Ginger Molasses (35)	\$25.00
Soft & full of flavor. Very nostalgic.	
Chocolate Frangelico Crinkles# (30)	\$26.00
Soft, elegant, very adult cookies. Not too sweet, but very chocolaty.	

How to Order:

Orders are accepted via email only at: maryleesdesserts@aol.com. Orders must be confirmed back to you in writing.

Please allow a minimum of 7 days on regular orders (more for very large orders & during a holiday week). If you have less time than that, please don't hesitate to ask. I'll always work you in if I can!

6% VA sales tax will be added onto all orders; 50% deposit is required on orders over \$100.00.

Payment is due on or before date of pick-up. An electronic invoice will be issued to you via PayPal, which accepts all major credit cards. You do not need to be a PayPal member to use this service. This is my preferred method of payment. Cash is no longer accepted.

Delivery is available on a very limited basis - charges apply.

Please check the website often for special promotions and seasonal changes:
www.maryleesdesserts.com

As always, thank you so much for your continued business!

Mary Lee Montfort
Owner & Baker, Mary Lee's Desserts
Vienna, VA
703/862-6096
maryleesdesserts@aol.com
www.maryleesdesserts.com

Mary Lee's Desserts uses nuts, nut extracts, & nut flavored liqueurs. While the utmost care is taken to avoid contact with non-nut products, no guarantee can be made for people with allergies.

All cookie, cupcake quantities & cake serving sizes listed above are approximate.

Prices are subject to change at the discretion of the chef.

Fresh berry desserts typically come off the menu each November and return in late March.