1803 DESSERTS™
BY ANGELICA

MENU

FULL-SIZE DESSERTS (9”)

MADE WITH PREMIUM INGREDIENTS | ARTISANAL RECIPES | QUALITY YOU CAN SAVOR | PERFECT FOR ANY OCCASION





SIGNATURE SLICE ASSORTMENT

Choose any 10 slices from our available cake flavors, including seasonal favorites. perfect for celebrations, office meetings, and sharing.

FULL-SIZE DESSERTS (9”)
Yield: 10 Servings



CHEESECAKES



STRAWBERRY CHEESECAKE

Classic New York-style cheesecake topped with homemade strawberry jam and fresh strawberry.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



TRIPLE OREO CHEESECAKE

Vanilla cheesecake with classic, golden, and dark Oreo cookies on a chocolate Oreo crust.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



OREO FUNFETTI

Vanilla cheesecake with Oreo cookies and colorful sprinkles on a golden Oreo crust.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



CARROT CHEESECAKE

Creamy marbled cheesecake made with classic cheesecake and spiced carrot filling, swirled with pecans and cinnamon, on a cookie crust with pecans and pumpkin spices, topped with our house-made cream cheese

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



MANGO PARADISE

Mango cheesecake on a graham cracker crust, topped with homemade coconut whipped cream and served with passion fruit sauce on the side.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



NUTELLA CHEESECAKE

Classic New York-style cheesecake topped with semisweet chocolate-Nutella ganache, Nutella frosting, and hazelnuts.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



PISTACHIO CHEESECAKE

Classic New York-style cheesecake topped with pistachio ganache, Chantilly cream frosting, and chopped toasted pistachios.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



DUBAI CHEESECAKE

Classic New York-style cheesecake with a chocolate rim, topped with pistachio cream and kataifi, a thin layer of milk chocolate, homemade Chantilly cream, and chopped pistachios.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



DULCE DE LECHE CHEESECAKE

Classic New York–style cheesecake topped with a generous layer of creamy dulce de leche.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



CAKES



3 LECHES

Soft vanilla sponge cake soaked in three milks, filled with dulce de leche, and topped with fluffy Swiss meringue.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



GUAVA CARAMEL

Soft vanilla cake layered with dulce de leche and guava jam.

FULL-SIZE DESSERTS (9”)
Yield: 10–12 Servings



FUDGE FOREST

Rich cocoa sponge filled with artisanal chocolate fudge and cherries, topped with silky dark chocolate ganache. (100% Vegan & Gluten-Free. V GF

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



SPICED CARROT DREAM

With cinnamon, pumpkin spice, pecans & cream cheese frosting.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



RED VELVET DUO

Triple-layer Red Velvet and rich chocolate cake, featuring double fillings of chocolate ganache and traditional cream cheese frosting.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



DUBAI CHOCOLATE

Moist chocolate cake layered with pistachio cream and crispy kataifi, coated in silky milk chocolate, finished with toasted chopped pistachios around the sides and a chocolate Chantilly cream topping.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



PECAN CARAMEL

Moist pecan caramel cake filled with vanilla mousse, swirls of caramel, and pecans, topped with cream cheese frosting and homemade pecan kataifi praline.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



COCONUT CAKE

Moist coconut cake layered with coconut pastry cream, finished with our house-made chantilly and toasted coconut.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



LEMON MIXED BERRIES CAKE

Vanilla and lemon cake filled with a ring of our classic cream cheese frosting and a center of mixed berries jam, finished with cream cheese frosting, delicate berry swirls, and fresh berries.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



SPECIALITIES



FERRERO ROCHER MOUSSE

Nutella and Ferrero Rocher mousse o an Oreo crust, topped with ganache and hazelnuts.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



TRADITIONAL TIRAMISU

Espresso-soaked ladyfingers layered with mascarpone cream, finished with cocoa and dark chocolate shavings.

FULL-SIZE DESSERTS (9”)
Yield: 10–12 Servings



GOLDEN APPLE MOUSSE CAKE

Layers of dulce de leche mousse, vanilla cake, and homemade apple preserve with real apple pieces, finished with a glossy dulce de leche mirror glaze over a graham pecan crust.

FULL-SIZE DESSERTS (9”)
Yield: 10–12 Servings



CHERRY PISTACHIO LEMON CHEESECAKE

Silky lemon cheesecake on a graham and kataifi crust, layered with pistachio cream and cherries, and topped with house-made chantilly, chopped pistachios, and a cherry.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



PUMPKIN CHEESECAKE

Creamy pumpkin cheesecake infused with warm pumpkin spices and pecans, perfect for the season.

FULL-SIZE DESSERTS (9”)

Yield: 10–12 Servings



CREME BRULEE

Classic vanilla custard served with sugar on the side, ready to be freshly caramelized just before serving.

FULL-SIZE DESSERTS (9”)

Case Pack: 12 Units.