



À LA CARTE DESSERTS

Award-Winning Cakes

Magleby's Classic Chocolate Cake \$2.0

Our classic chocolate cake recipe put together with love and care. Always handmade and covered in thick creamy icing made with real butter.

Lenora's Carrot Cake \$2.0

Perfected over the years, this old-fashioned homemade favorite is made with freshly peeled carrots, coconut, and pineapple and covered with a Philadelphia cream cheese frosting.

Apple Spice Cake \$2.0

Three types of apples hand peeled and blended perfectly into a moist spice cake covered with our Philadelphia cream cheese frosting.

German Chocolate Cake \$2.0

A true German light chocolate cake topped with our homemade coconut pecan icing.

Old-Fashioned Lemon Cake \$2.0

A white cake seasoned perfectly with fresh squeezed lemons and baked fluffy and moist. Covered with our original lemon cream cheese frosting.

Glazed Lemon Poppy Seed Cake \$2.0

A traditional lemon poppy seed cake made from scratch and topped with our tart lemon glaze.

Classic Cheesecake \$2.0

A classic served plain with a recommended seasonal fresh fruit topping.

Raspberry Cheesecake Squares \$2.0

Creamy cheesecake made with a homemade raspberry jam baked on a graham cracker crust and topped with whipped cream and a raspberry.

Oreo Cheesecake Squares \$2.0

Creamy cheesecake made with crushed Oreo cookies baked on a graham cracker crust and topped with an Oreo cookie.

Nutella Cheesecake Squares \$2.0

Creamy cheesecake made with Nutella baked on a graham cracker crust and topped with hazelnuts.

Mini Cupcakes \$2.0

Your choice of any of our award-winning cakes or muffin flavors presented as cupcakes for an elegant display.

Cake Ball Pops \$2.0

Your choice of any of our award-winning cake flavors on a stick dipped in icing and decorated to match your event.

Homemade Strawberry Shortcake \$2.5

Our old-fashioned shortcake topped with a generous portion of fresh strawberries and fresh whipped cream.

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Old-Fashioned Classics

Sweet Cream-Filled Crêpes \$2.5

Fresh crêpes filled with a homemade cream cheese mousse and topped with your choice of fruit, nuts, or syrups.

Homemade Éclairs \$3.0

A light flakey pastry filled with our homemade custard and topped with a rich and creamy chocolate icing.

Old-Fashioned Mini Donuts \$2.0

A traditional white cake donut covered in our homemade glaze.

Chocolate Mini Donuts \$2.0

Magleby's classic chocolate cake made into a donut and covered in chocolate icing.

Apple Cobbler \$2.0

Hand-peeled apples made into a classic cobbler. Served warm and topped with fresh whipped cream.

Berry Cobbler \$2.0

Raspberries, blackberries, and blueberries made into a classic cobbler. Served warm and topped with fresh whipped cream.

Peach Cobbler (Seasonal) \$2.0

Fresh hand-peeled Utah peaches made into a classic cobbler. Served warm and topped with fresh whipped cream.

Royal Desserts

Triple Chocolate Bread Pudding \$3.0

Milk chocolate, dark chocolate, and white chocolate make up this crowd favorite. Served warm and topped with fresh whipped cream, raspberries, and homemade caramel.

Chocolate Mousse Shooters \$2.0

Velvety smooth chocolate mousse with an Oreo crust served in a shot glass.

Oreo Mousse Shooters \$2.0

Rich Oreo mousse filling with an Oreo crust served in a shot glass.

Crème Brûlée \$3.5

Smooth vanilla bean custard caramelized and served with fresh raspberries and fresh whipped cream.

Lemon-Raspberry Mousse Shooters \$2.0

Rich mousse that's both sweet and tart at the same time served in a shot glass with a graham cracker crust.

Berry Crème Shooters \$2.0

Fresh blackberry-boysenberry-blueberry filling served in a shot glass with a graham cracker crust.

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Treats & Cookies

Mini Rice Krispy Treats \$2.0

Our original Rice Krispy treat recipe made with a ridiculous amount of marshmallows. Served plain or dipped in chocolate.

Dipped Oreo Pops \$2.0

Classic American Oreos made into lollipops and dipped in chocolate.

Dipped Strawberries (Seasonal) \$1.0

Hand-dipped in your choice of chocolate and decorated to match your event.

Mint Chocolate Truffles \$1.0

Custom bite-size truffles by Kara, a local chocolatier that's worked with the Magleby's family since the 80's.

Brownies \$2.0

A hearty brownie made with or without walnuts. Can be topped with either cream cheese or chocolate icing.

Lemon Bars \$2.0

Made with real lemons and dusted with powdered sugar, this homemade recipe is the perfect blend of sweet and tart.

Coconut Wonder Bars \$2.0

A homemade cookie crust baked with three kinds of chocolate and coconut flakes.

Chocolate Chip Cookies \$1.5

Made with real butter and Ghirardelli chocolate this is our take on grandma's homemade recipe.

White Chocolate Craisin Cookies \$1.5

White chocolate chips and macadamia nuts mixed with the perfect amount of craisins baked into a cookie.

Peanut Butter Cookies \$1.5

Be careful, these will stick to the roof of your mouth. Our family peanut butter cookie recipe that's sure to delight.

Snickerdoodle Cookies \$1.5

Made with real butter and covered in cinnamon and sugar, these cookies are never hard—always chewy.

Oatmeal Raisin Cookies \$1.5

Made with rolled oats and plenty of raisins, these cookies are baked thick and are always chewy.

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Lenora's Homemade Pies & Tarts

Lenora's Apple Pie \$3.0

Thirty-two hand-peeled apples make this classic. Best served warm and topped with ice cream.

Banana Cream Pie \$3.0

Homemade stove-top custard seasoned with bananas and fresh whipped cream and served on top of a homemade crust.

Banana Cream Fudge Pie \$3.0

Homemade stove-top custard with a thin layer of hot fudge served on top of a homemade crust and topped with fresh bananas.

Coconut Cream Pie \$3.0

Homemade stove-top custard seasoned with coconut and served on top of a homemade crust.

Fresh Fruit Tart \$3.0

Homemade stove-top custard served on top of a shortbread crust and topped with fresh seasonal fruit.

Very Berry Pie \$3.0

Raspberries, blackberries, and blueberries make up this classic topped with a hand-made ladder crust.

Key Lime Pie (Seasonal) \$3.0

A classic made with real key limes baked on a graham cracker crust.

Pecan Pie \$3.0

Rich and thick pie made with whole pecans. Best served with fresh whipped cream.

Pumpkin Pie \$3.0

Smooth as silk and seasoned with the perfect amount of nutmeg. Served on top of a homemade crust.