

NEW ENGLAND'S FINEST WHOLESALE DESSERT COMPANY



2026
CATALOG

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SIGNATURE CAKES

ALL CAKES CAN BE DECORATED FOR ANY OCCASION, PRE-CUT OR SCORED



BEST THING YOU MMMAGINE (BTYM)

CLASSIC CHOCOLATE FUDGE CAKE WITH A CHOCOLATE MOUSSE FILLING, FINISHED IN A DARK CHOCOLATE SOUR CREAM GANACHE WITH DECADENT CHOCOLATE SHAVINGS.



MILK AND HONEY TORTE

A LIGHT CHOCOLATE MOUSSE AND MILK CHOCOLATE GANACHE CREATE A BOND WITH LAYERS OF HONEY BRUSHED VANILLA GENOISE. WHIMSICALLY DECORATED WITH CHOCOLATE WINGED BUMBLEBEES.



CHOCOLATE RASPBERRY GATEAU

MOIST AND RICH CHOCOLATE GENOISE COMPLETE WITH RASPBERRY BUTTERCREAM FILLING COATED IN A WHIPPED CHOCOLATE GANACHE AND TOPPED WITH FRESH RASPBERRY FILLING ON EACH SLICE.



CHOCOLATE GRAND MARNIER TORTE

ORANGE LIQUEUR MOISTENS RICH FUDGE CAKE, WITH AN ORANGE BUTTERCREAM FILLING. THE LAYERS ARE COATED IN DARK CHOCOLATE GANACHE AND FINISHED WITH BITS OF CANDIED ORANGE RIND.



CHOCOLATE TRUFFLE TORTE

A SINGLE LAYER OF DECADENT RUM INFUSED DARK CHOCOLATE CAKE, COATED IN RICH CHOCOLATE GANACHE. ADORNED WITH FRENCH COCOA DUSTED TRUFFLES.



LEMON TORTE

LEMON CURD AND LEMON BUTTERCREAM ALTERNATE WITH LAYERS OF VANILLA GENOISE. COATED IN A LEMON BUTTERCREAM THEN TOPPED WITH FRESH LEMON CURD ON EACH SLICE.



CONCORDE GATEAU

DARK CHOCOLATE MOUSSE TOPS A LAYER OF BAKED CHOCOLATE MERINGUE, COVERED WITH BAKED CHOCOLATE MERINGUE CIGARS AND A POWDERED SUGAR DUSTING.

GLUTEN FREE



STRAWBERRY GRAND MARNIER TORTE

MOIST LAYERS OF VANILLA CAKE, FILLED WITH FRESH STRAWBERRIES AND GRAND MARNIER INFUSED BUTTERCREAM, FINISHED WITH A DECORATIVE GRAND MARINER BUTTERCREAM SPIRAL AND DROPS OF FRESH STRAWBERRY FILLING.



BOSTON CREAM CAKE

VANILLA SPONGE CAKE WITH PASTRY CREAM FILLING, COATED IN A DARK CHOCOLATE GANACHE, FINISHED WITH TOASTED ALMONDS. (ALSO AVAILABLE NUT FREE WITH A CHOCOLATE CRUMBLE)

CONTAINS NUTS

ALL CAKES CAN BE DECORATED FOR ANY OCCASION, PRE-CUT OR SCORED



TIRAMISU TORTE

MOIST VANILLA CAKE WITH MOCHA SYRUP FILLED WITH A RICH AND CREAMY MASCARPONE MOUSSE. FINISHED WITH A COCOA DUSTING.



CAPPUCINO HAZELNUT TORTE

LAYERS OF LIGHT HAZELNUT SPONGE CAKE ARE FILLED WITH A COFFEE-FLAVORED MOUSSE. COVERED WITH A PRALINE GANACHE. THEN EACH SLICE TOPPED WITH A CHOCOLATE DIAMOND.

CONTAINS NUTS



OPERA GATEAU

LAYERS OF CHOCOLATE SPONGE CAKE WITH MOCHA BUTTERCREAM FILLING COATED IN A RICH CHOCOLATE GANACHE, CHOCOLATE BEANS TOP EACH SLICE.



CARROT CAKE

A CLASSIC. THIS MOIST AND FLAVORFUL CARROT, WALNUT AND COCONUT SPICE CAKE IS LAYERED AND TOPPED WITH A DELICIOUS CREAM CHEESE FROSTING AND BITS OF WALNUT. DECORATED WITH WHIMSICAL BUTTERCREAM CARROTS.

CONTAINS NUTS



TRES LECHES CAKE (THREE MILK CAKE)

MOIST LAYERS OF RICH VANILLA CAKE SOAKED IN A THREE MILK BLEND, COVERED IN WHIPPED CREAM. EACH SLICE IS TOPPED WITH A MILK CHOCOLATE BUTTON, THEN FINISHED WITH AN ELOQUENT CARAMEL DRIZZLE.



FLOURLESS CHOCOLATE CAKE

A DENSE LAYER OF RICH FLOURLESS DARK CHOCOLATE, WITH A MELT IN YOUR MOUTH SATINY SMOOTHNESS. TOPPED WITH A COCOA DUSTING.

GLUTEN FREE



ZUPPA INGLESE

VANILLA GENOISE LAYERED WITH VANILLA PASTRY CREAM, WHIPPED CREAM, FRESH STRAWBERRIES, AND AN APRICOT FILLING. ADORNED WITH LADY FINGERS, ELOQUENTLY WRAPPED BY A RIBBON, THEN FINISHED WITH A LIGHT WHIPPED CREAM.



TRIPLE CHOCOLATE TORTE

LAYERS OF CHOCOLATE FUDGE CAKE AND DARK CHOCOLATE MOUSSE COATED IN A RICH CHOCOLATE GANACHE.



STRAWBERRY SHORTCAKE

LAYERS OF VANILLA CAKE BRUSHED WITH A HINT OF RUM SYRUP, FILLED WITH FRESH STRAWBERRIES AND LIGHTLY SWEETENED WHIPPED CREAM.

CHEESECAKES

ALL CHEESECAKES CAN BE PRE-CUT OR SCORED



FRESH FRUIT NY CHEESECAKE

OUR CLASSIC NY CHEESECAKE WITH A SOUR CREAM BATTER AND TOUCH OF LEMON ON A GRAHAM CRACKER CRUST TOPPED WITH AN ARRAY OF FRESH SLICED FRUIT AND A GLAZE FINISH.



STRAWBERRY FILLING CHEESECAKE

NY CHEESECAKE TOPPED WITH A FRESH FRUIT FILLING AND DECORATED WITH CHOCOLATE SHAVINGS. AVAILABLE IN APRICOT, BLUEBERRY, CHERRY, PINEAPPLE AND STRAWBERRY.



BLUEBERRY FILLING CHEESECAKE

NY CHEESECAKE TOPPED WITH A FRESH FRUIT FILLING AND DECORATED WITH CHOCOLATE SHAVINGS. AVAILABLE IN APRICOT, BLUEBERRY, CHERRY, PINEAPPLE AND STRAWBERRY.



FRESH STRAWBERRY CHEESECAKE

NY CHEESECAKE TOPPED WITH FRESH HALVED STRAWBERRIES AND A GLAZE FINISH.



TURTLE CHEESECAKE

NY CHEESECAKE WITH A CHOCOLATE GRAHAM CRACKER CRUST, TOPPED WITH CARAMEL, CHOCOLATE CHIPS, TOASTED PECAN HALVES, AND CHOCOLATE SHAVINGS.

CONTAINS NUTS



MARBLE CHEESECAKE

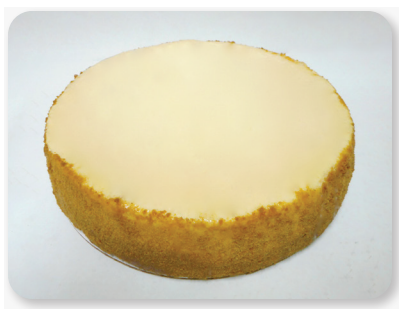
OUR NY CHEESECAKE BATTER SWIRLED WITH SEMISWEET CHOCOLATE TOPPED WITH CHOCOLATE BUTTONS AND DECADENT CHOCOLATE SHAVINGS.



EGGNOG CHEESECAKE

EMBRACE THE HOLIDAY SEASON WITH THIS CLASSIC, NUTMEG, CINNAMON AND A TOUCH OF BRANDY, HELD BY A GINGERSNAP CRUST. EACH SLICE TOPPED WITH WHOLE TOASTED ALMONDS.

CONTAINS NUTS



NY CHEESECAKE

TRADITIONAL SOUR CREAM BATTER WITH LIGHT LEMON FLAVOR ON A GRAHAM CRACKER CRUST. CUSTOM FRUIT FLAVORS AVAILABLE.



PUMPKIN CHEESECAKE

WELCOMED EVERY FALL, A TASTY GINGERSNAP CRUST SUPPORTS A ROASTED PUMPKIN CHEESECAKE BURSTING WITH SEASONAL SPICES.

CONTAINS NUTS

ALL PIES CAN BE PRE-CUT



MILE HIGH APPLE PIE

A TRADITIONAL HOMEMADE PIE CRUST STACKED WITH APPLES AND A TOUCH OF CINNAMON.



APPLE CRUMB PIE

HOMEMADE PIE CRUST FILLED WITH FRESH APPLES HAND TOSSED IN A SUGAR AND CINNAMON BLEND FINISHED WITH A CLASSIC CRUMBLE.



PECAN BOURBON PIE

TRADITIONAL PECAN PIE WITH COARSELY CHOPPED PECANS AND A DISTINCTIVE BOURBON FLAVOR.

CONTAINS NUTS



KEY LIME PIE

A GRAHAM CRACKER CRUST WITH A KEY LIME CUSTARD FILLING, TOPPED WITH WHIPPED CREAM AND A TOASTED COCONUT SHAVING GARNISH.



PEACH PIE LATTICE TOP

TRADITIONAL PIE CRUST WITH A FRESH PEACH COMPOTE AND A LATTICE TOP.



PUMPKIN PIE

A TRADITIONAL SPICED PUMPKIN FILLING INSIDE OUR HOMEMADE PIE CRUST. FINISHED WITH A CINNAMON POWDERED SUGAR.



BLUEBERRY CRUMB PIE

TRADITIONAL PIE CRUST WITH A HOMEMADE BLUEBERRY COMPOTE, TOPPED WITH OUR CLASSIC CRUMBLE.



BLUEBERRY PIE LATTICE TOP

TRADITIONAL PIE CRUST FILLED WITH A SWEET FRESH BLUEBERRY COMPOTE WITH A LATTICE TOP.



RICOTTA CHEESE PIE

DELICATELY FLAVORED RICOTTA CHEESE FILLING BAKED IN A TRADITIONAL PIE CRUST.



CHERRY PIE LATTICE TOP

TRADITIONAL PIE CRUST WITH SWEET CHERRY FILLING AND LATTICE TOP



STRAWBERRY RHUBARB PIE

TRADITIONAL PIE CRUST FILLED WITH A FRESH STRAWBERRY AND RHUBARB COMPOTE AND A LATTICE TOP

WE ALSO MAKE:

CRANBERRY APPLE PIE

PEACH CRUMB PIE

BANANA CREAM PIE

CHOCOLATE CREAM PIE

COCONUT CREAM PIE

CHERRY CRUMB PIE

BLACK FOREST CHERRY PIE

11" SQ. APPLE PIE

11" SQ. PUMPKIN PIE

11" SQ. CHERRY PIE

PIES SIZES 4" 5" 8" 10" 11" SQUARE

TARTS

ALL TARTS CAN BE PRE-CUT.



SUMMER FRESH FRUIT TART

AN ARRAY OF FRESH ASSORTED FRUITS ATOP PASTRY CREAM IN AN ALMOND TART SHELL.

CONTAINS NUTS



FRENCH APPLE TART

FRESH TART APPLE SLICES ARE BEAUTIFULLY ARRANGED ON A BASE OF APPLE COMPOTE AND ALMOND CREAM IN OUR SWEET PASTRY SHELL.

CONTAINS NUTS



THREE BERRY TART

A WOVEN PASTRY TOPPING COVERS A THICK COMPOTE OF STRAWBERRIES, BLUEBERRIES, AND RASPBERRIES IN A SWEET PASTRY SHELL.



APPLE CRANBERRY TART

A SWEET PASTRY SHELL FILLED WITH FRANGIPANE AND APPLE SAUCE, TOPPED WITH SLICED CRANBERRIES AND APPLES. FINISHED WITH A CRANBERRY CENTER AND THIN GLAZE.

CONTAINS NUTS



STRAWBERRY RHUBARB TART

A FRESH COMPOTE OF STRAWBERRY AND RHUBARB IN A SWEET WOVEN LATTICE PASTRY SHELL, FINISHED WITH A LIGHT GLAZE.



LINZER TART

THIS TRADITIONAL DESSERT HAS A SPICED NUT CRUST FILLED WITH THE FINEST QUALITY RASPBERRY PRESERVES, FINISHED WITH A LATTICE TOP AND WHOLE TOASTED ALMONDS.

CONTAINS NUTS



PEAR ALMOND TART

FRESH SLICED PEARS ARE BAKED ATOP LAYERS OF FRANGIPANE AND PASTRY CREAM IN A SWEET PASTRY SHELL. ADORNED WITH TOASTED ALMOND.

CONTAINS NUTS



PUMPKIN DATE TART

PUMPKIN AND SPICE-FLAVORED CUSTARD JOINS WITH CIDER-POACHED DATES IN A SWEET PASTRY SHELL.



APPLE BAVARIAN TART

A SWEET PASTRY SHELL FILLED WITH LIGHT CREAM CHEESE AND FRESH APPLE SLICES, FINISHED WITH A CRUMB CENTER AND A POWDERED SUGAR DUSTING.

ALL TARTS CAN BE PRE-CUT.



FRESH FRUIT FLAN

A SWEET ALMOND PASTRY SHELL WITH PASTRY CREAM FILLING, TOPPED WITH A VARIETY OF FRESH FRUITS.

CONTAINS NUTS



FIVE NUT TART

A SWEET PASTRY SHELL WITH A PECAN FILLING TOPPED WITH HAZELNUTS, CASHEWS, ALMONDS, WALNUTS, AND PECANS.

CONTAINS NUTS



PECAN BOURBON TART

A SWEET TART SHELL WITH BOURBON PECAN FILLING COVERED WITH PECANS.

CONTAINS NUTS



KEY LIME TART

OUR SWEET PASTRY SHELL WITH A KEY LIME CUSTARD FILLING FINISHED IN A GLAZE AND TOPPED WITH A FRESH LIME ZEST.



LEMON TART

A RICH LEMON CUSTARD FILLS A SWEET PASTRY SHELL, FINISHED WITH A THIN GLAZE AND FRESH LEMON ZEST.



LEMON LIME TART

A SWEET PASTRY SHELL WITH LEMON AND LIME CURD FILLING AND A GLAZE FINISH, TOPPED WITH FRESH LEMON AND LIME ZEST.



LEMON MERINGUE TART

A LEMON MOUSSE FINISHED WITH A FLUFFY BAKED MERINGUE IN A SWEET PASTRY SHELL.



CREME BRULEE TART

OUR SWEET PASTRY SHELL WITH A RICH VANILLA CUSTARD BASE TOPPED WITH CARAMELIZED SUGAR. ALSO AVAILABLE WITH A CHOCOLATE CUSTARD.



CRUMB TART

A SWEET PASTRY SHELL WITH A FRUIT COMPOTE FILLING AND CRUMB TOPPING. AVAILABLE IN APPLE, BLUEBERRY, PEACH, STRAWBERRY, AND STRAWBERRY RHUBARB.

ALL TARTS ARE AVAILABLE IN MINI, 4", 7.5", AND 11" SIZES

INDIVIDUAL DESSERTS



IND. MILK AND HONEY DOME

A LIGHT CHOCOLATE MOUSSE AND MILK CHOCOLATE GANACHE CREATE A BOND WITH LAYERS OF HONEY BRUSHED VANILLA GENOISE. WHIMSICALLY DECORATED WITH A CHOCOLATE WINGED BUMBLEBEE.



IND. CAPPUCCINO HAZELNUT TORTE

LIGHT HAZELNUT SPONGE CAKE FILLED WITH WITH A COFFEE-FLAVORED MOUSSE, COVERED WITH PRALINE GANACHE THEN TOPPED WITH A SINGLE HAZELNUT.

CONTAINS NUTS



IND. BEST THING YOU MMMAGINE (BTYM)

CLASSIC CHOCOLATE FUDGE CAKE WITH A CHOCOLATE MOUSSE FILLING, FINISHED IN A DARK CHOCOLATE SOUR CREAM GANACHE, THEN TOPPED WITH DECADENT CHOCOLATE SHAVINGS.



IND. CONCORDE GATEAU

DARK CHOCOLATE MOUSSE TOPS A LAYER OF BAKED CHOCOLATE MERINGUE, COVERED WITH BAKED CHOCOLATE MERINGUE CIGARS AND A POWDERED SUGAR DUSTING.

GLUTEN FREE



IND. OPERA SLICE

CHOCOLATE SPONGE CAKE WITH MOCHA BUTTERCREAM FILLING COATED IN A RICH CHOCOLATE GANACHE, TOPPED WITH A CHOCOLATE BEAN.



IND. TIRAMISU

MOIST VANILLA CAKE WITH MOCHA SYRUP, FILLED WITH A RICH AND CREAMY MASCARPONE MOUSSE, FINISHED WITH A COCOA DUSTING.



IND. TRES LECHES (THREE MILK CAKE)

TWO LAYERS OF RICH VANILLA CAKE SOAKED IN A THREE MILK BLEND AND FINISHED WITH WHIPPED CREAM AND A CARAMEL DRIZZLE.



IND. CHOCOLATE CANNOLI

A CHOCOLATE DIPPED CANNOLI SHELL, FILLED WITH A RICOTTA CHEESE BASED FILLING, FINISHED WITH CHOCOLATE CHIPS.



IND. STRAWBERRY SHORTCAKE

TWO LAYERS OF VANILLA CAKE BRUSHED WITH A HINT OF RUM SYRUP, FILLED WITH FRESHLY SLICED STRAWBERRIES AND LIGHTLY SWEETENED WHIPPED CREAM.



IND. TURTLE CHEESECAKE

NY CHEESECAKE TOPPED WITH CARAMEL, CHOCOLATE CHIPS, TOASTED PEGAN HALVES AND CHOCOLATE SHAVINGS.

CONTAINS NUTS



IND. CREAM CARAMEL

A DELICATE VANILLA CUSTARD TOPPED WITH A SOFT CARAMEL COATING.



IND. CHOCOLATE MOUSSE DOME

A VANILLA CAKE BASE TOPPED WITH A CREAMY CHOCOLATE MOUSSE, FINISHED WITH A RICH DARK CHOCOLATE GANACHE AND A CHOCOLATE BEAN GARNISH

INDIVIDUAL DESSERTS



4" FRESH FRUIT FLAN

A SWEET ALMOND PASTRY SHELL WITH PASTRY CREAM FILLING. TOPPED WITH A VARIETY OF FRESH FRUIT.

CONTAINS NUTS



4" LEMON MERINGUE TART

A LEMON MOUSSE FINISHED WITH A FLUFFY BAKED MERINGUE IN A SWEET PASTRY SHELL.



IND. ISLAND CHOCOLATE MOUSSE CAKE

A LAYER OF CHOCOLATE FUDGE CAKE TOPPED WITH DARK CHOCOLATE GANACHE AND BITTERSWEET CHOCOLATE MOUSSE. FINISHED WITH WHIPPED CREAM AND GARNISHED WITH A CHOCOLATE DIAMOND.



IND. CARROT CAKE

TWO MOIST LAYERS OF OUR FLAVORFUL CARROT, WALNUT, AND COCONUT SPICE CAKE FILLED WITH OUR DELICIOUS CREAM CHEESE FROSTING.

CONTAINS NUTS



4" KEY LIME TART

OUR SWEET PASTRY SHELL WITH A KEY LIME CUSTARD FILLING FINISHED IN A GLAZE AND TOPPED WITH A FRESH LIME ZEST.



IND. FLOURLESS CHOCOLATE CAKE

A DENSE LAYER OF RICH FLOURLESS DARK CHOCOLATE WITH A MELT IN YOUR MOUTH SATINY SMOOTHNESS, TOPPED WITH A COCOA DUSTING.

GLUTEN FREE



4" SEA SALT CARAMEL CHOCOLATE TART

SWEET PASTRY SHELL BRUSHED WITH DARK CHOCOLATE AND FILLED WITH RICH CARAMEL WITH A HINT OF SEA SALT TOPPED WITH BITTERSWEET GANACHE.



IND. BOSTON CREAM CAKE

VANILLA SPONGE CAKE WITH PASTRY CREAM FILLING, COATED IN A DARK CHOCOLATE GANACHE. FINISHED WITH TOASTED ALMONDS. (ALSO AVAILABLE NUT FREE WITH A CHOCOLATE CRUMBLE)

CONTAINS NUTS



IND. S'MORE CAKE

A GRAHAM CRACKER BASE LAYERED WITH WHIPPED DARK CHOCOLATE GANACHE, MILK CHOCOLATE MOUSSE AND TOPPED WITH A TORCHED MARSHMALLOW MERINGUE.



INDIVIDUAL DESSERTS

(FROM TOP LEFT) IND. PUMPKIN MOUSSE TORTE, IND. OREO COOKIES AND CREAM TORTE, IND. CHOCOLATE RASPBERRY MOUSSE TORTE, IND. KEY LIME MOUSSE TORTE, IND. STRAWBERRY MOUSSE TORTE, IND. PINK CHAMPAGNE MOUSSE TORTE, IND. CRANBERRY MOUSSE TORTE, IND. RASPBERRY MOUSSE TORTE, IND. BANANA MOUSSE TORTE, IND. MANGO MOUSSE TORTE, IND. LIGHT AND DARK CHOCOLATE MOUSSE TORTE, IND. RASPBERRY LIME MOUSSE TORTE, IND. CAPPUCCINO MOUSSE TORTE, IND. LEMON MOUSSE TORTE

MINI PASTRIES



FRENCH COLLECTION

(FROM LEFT) MINI LEMON TART, MINI FRESH FRUIT TART, MINI DARK CHOCOLATE MOUSSE CUP, MINI WHITE CHOCOLATE MOUSSE CUP, MINI CREAM PUFF, MINI ECLAIR, MINI NAPOLEON, MINI STRAWBERRY GRAND MARNIER CAKE, MINI OPERA CAKE, MINI CHOCOLATE RASPBERRY CAKE



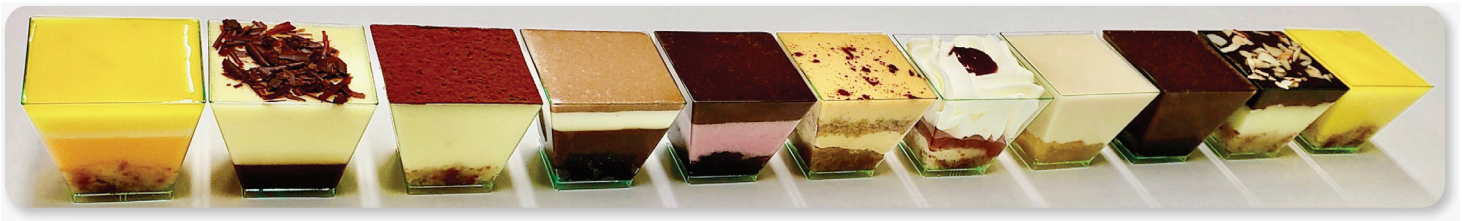
ITALIAN COLLECTION

(FROM LEFT) MINI TIRAMISU MOUSSE CUP, MINI LEMON MERINGUE TART, MINI LEMON TART WITH PISTACHIO, MINI FRESH FRUIT TART, MINI CANNOLI WITH PISTACHIO, MINI COFFEE ECLAIR, MINI VANILLA STRAWBERRY CAKE, MINI TIRAMISU CAKE.



MINI CAKE SQUARES

(FROM LEFT) MINI NAPOLEON CAKE SQ, MINI VANILLA STRAWBERRY CAKE SQ, MINI OPERA CAKE SQ, MINI CHOCOLATE RASPBERRY CAKE SQ, MINI PASSION FRUIT CAKE SQ, MINI VANILLA CAKE SQ, MINI CHOCOLATE CAKE SQ, MINI LEMON CAKE SQ, MINI LIME CAKE SQ, MINI MANGO CAKE SQ, MINI TRES LECHES CAKE SQ, MINI TIRAMISU CAKE SQ, MINI VANILLA RASPBERRY CAKE SQ



DESSERT SHOTS

(FROM TOP LEFT) ORANGE MANGO MOUSSE SHOT, MASCARPONE MOUSSE SHOT, TIRAMISU MOUSSE SHOT, TRIO MOUSSE SHOT, CRANBERRY CHOCOLATE MOUSSE SHOT, PUMPKIN MOUSSE SHOT, STRAWBERRY AND CREAM SHOT, APPLE CARAMEL MOUSSE SHOT, CHOCOLATE MOUSSE SHOT, BOSTON CREAM MOUSSE SHOT, MANGO MOUSSE SHOT. ALSO AVAILABLE: CREAM CARAMEL MOUSSE SHOT, BANANA CREAM MOUSSE SHOT, EGGNOG AND CREAM MOUSSE SHOT (INQUIRE FOR ADDITIONAL FLAVOR OPTIONS)



VIP COLLECTION

(FROM LEFT) VIP MINI CHOCOLATE TART
VIP MINI STRAWBERRY GUARDIAN
VIP MINI LEMON MERINGUE TART
VIP MINI CHOCOLATE WAVE TART
VIP MINI FLOURLESS CHOCOLATE DIAMOND
VIP MINI RASPBERRY WRAP
VIP MINI CHOCOLATE PURSE
VIP MINI FRESH FRUIT TART
VIP PETIT FOURS
VIP MINI CHOCOLATE ORANGE TART



CHOCOLATE DIPPED STRAWBERRIES

WHITE OR DARK CHOCOLATE DIPPED STRAWBERRIES
FOR ANY OCCASION. BRIDE AND GROOM, SPORT
AND CUSTOM DECORATION BY REQUEST



CHOCOLATE COLLECTION

(FROM LEFT) MINI FLOURLESS CHOCOLATE CAKE, MINI CONCORDE GATEAU, MINI CHOCOLATE WAVE TART, MINI CHOCOLATE TART, MINI SEA SALT CARAMEL CHOCOLATE TART, MINI PROFITEROLES, MINI BROWNIE BALL, MINI CHOCOLATE ORANGE TART, MINI CHOCOLATE MOUSSE CUP.



NUT FREE COLLECTION

(FROM LEFT) VIP MINI FLOURLESS CHOCOLATE DIAMOND, MINI ECLAIRS, MINI MANGO MOUSSE CUP, MINI TIRAMISU MOUSSE CUP, MINI FRESH FRUIT TART, MINI CHOCOLATE MOUSSE CUP, MINI LEMON TART, MINI OPERA CAKE (**NUT FREE BY REQUEST**)



GLUTEN FREE COLLECTION

(FROM LEFT) MINI CONCORDE GATEAU, MINI TIRAMISU MOUSSE CUP, MINI LEMON MOUSSE CUP, MINI DARK CHOCOLATE MOUSSE CUP, MINI WHITE CHOCOLATE MOUSSE CUP, MINI FLOURLESS CHOCOLATE ROUND CAKE. (**GLUTEN FREE**)



FALL COLLECTION

(FROM LEFT) PEAR TARTE TATIN, APPLE TARTE TATIN, MINI APPLE BAVARIAN TART, MINI APPLE CRANBERRY TART, MINI PEAR GINGER TART, MINI PUMPKIN TART, MINI PUMPKIN TIRAMISU CAKE, MINI MAPLE SPICE CAKE.



MINI CHOCOLATE MOUSSE DOMES

LEFT TO RIGHT TOP TO BOTTOM: MINI MILK AND HONEY MOUSSE DOME, MINI CHOCOLATE RASPBERRY MOUSSE DOME, MINI CHOCOLATE MANGO MOUSSE DOME, MINI CHOCOLATE STRAWBERRY MOUSSE DOME, MINI CHOCOLATE MOUSSE DOME, MINI CHOCOLATE TIRAMISU MOUSSE DOME, MINI CHOCOLATE PUMPKIN MOUSSE DOME, MINI CHOCOLATE BLUEBERRY MOUSSE DOME, MINI CHOCOLATE LEMON MOUSSE DOME, MINI CHOCOLATE MOUSSE DOME (ALSO AVAILABLE IN INDIVIDUAL SIZE)

MANY OF OUR MINI PASTRIES CONTAIN NUTS, BUT CAN BE MADE NUT FREE BY REQUEST

BROWNIES, SQUARES, AND POPS

ALL BROWNIES AND SQUARES CAN BE PRE-CUT.



ROCKY ROAD BROWNIE

AN ASSORTMENT OF NUTS AND CHOCOLATE CHIPS COMPLETE THIS BROWNIE, DRIZZLED WITH WHITE AND DARK CHOCOLATE GANACHE.

CONTAINS NUTS



FROSTED BROWNIE

TRADITIONAL FUDGE BROWNIE FROSTED WITH CHOCOLATE GANACHE.



LEMON CRUMB SQUARE

A SWEET PASTRY BASE AND LEMON FILLING TOPPED WITH A CLASSIC COCONUT CRUMBLE.

WE ALSO MAKE

CONGO BLONDIE BAR
ESPRESSO BROWNIE
PIÑA COLADA BROWNIE
PLAIN BROWNIE
PEPPERMINT CHOCOLATE BROWNIE
CHOCOLATE CHIP BROWNIE
S'MORE BAR
SALTED CARAMEL FROSTED BROWNIE
SEVEN LAYER BAR
GRANOLA BAR



CAKE AND BROWNIE POPS

ASSORTED BROWNIES OR CAKES DIPPED IN WHITE OR DARK CHOCOLATE, ON A LOLLIPOP STICK. ASSORTED COLORS AVAILABLE.

WE ALSO MAKE

APPLE CRISP
APPLE CRUMB SQUARE
APRICOT CRUMB SQUARE
BLUEBERRY CRUMB SQUARE
RASPBERRY CRUMB SQUARE
STRAWBERRY RHUBARB CRUMB SQUARE
LINZER SQUARE
BAKLAVA

SEASONAL AND HOLIDAY



EGGNOG CHEESECAKE

EMBRACE THE HOLIDAY SEASON WITH THIS CLASSIC, WITH NUTMEG, CINNAMON AND A TOUCH OF BRANDY. HELD UP BY A GINGERSNAP CRUST.

CONTAINS NUTS



PUMPKIN CHEESECAKE

WELCOMED EVERY FALL, A TASTY GINGERSNAP CRUST SUPPORTS A ROASTED PUMPKIN FILLING BURSTING WITH SEASONAL SPICES.

CONTAINS NUTS



PEPPERMINT CHOCOLATE TORTE

CHOCOLATE GANACHE COATS LAYERS OF RICH FUDGE CAKE SEPARATED BY A BOLD PEPPERMINT MOUSSE.



CHRISTMAS TREE (BROWNIE TREE)

OUR TRADITIONAL FROSTED BROWNIES ARTFULLY ARRANGED INTO A CHRISTMAS TREE WHIMSICALLY DECORATED FOR THE HOLIDAY.



CROQUEMBOUCHE

CLASSIC FRENCH CHOUX PASTRY PUFFS FILLED WITH VANILLA OR CHOICE PASTRY CREAM ELEGANTLY ARRANGED INTO A CONE SHAPED TOWER DECORATED FOR ANY OCCASION. PERFECT FOR WEDDINGS AND FESTIVE EVENTS.

ANY CAKE CAN BE DECORATED FOR THE HOLIDAYS BY REQUEST!



LARGE YULE LOG (BUCHE DE NOEL) 16"

VANILLA SWISS ROLL WITH CHOICE OF CHOCOLATE OR COFFEE BUTTERCREAM FILLING COVERD IN A CHOCOLATE SOUR CREAM GANACHE DECORATED FOR THE HOLIDAY. SERVES 20-24.



FROSTED CHRISTMAS COOKIES

WHITE CHOCOLATE DIPPED SUGAR COOKIES WITH HOLIDAY DECORATION.



CHRISTMAS MINI PASTRIES

MINI CHOCOLATE PETIT FOURS, MINI BROWNIE BALLS, MINI LEMON TART, MINI FRESH FRUIT TART, MINI ECLAIR, MINI VANILLA CAKE, MINI CHOCOLATE MOUSSE CUP, MINI VANILLA PETIT FOURS, MINI FLOURLESS CHOCOLATE CAKE, MINI CHEESECAKE.



MEDIUM YULE LOG (BUCHE DE NOEL) 10"

SERVES 12-16. ALSO AVAILABLE IN BANQUET 24" SERVES 25-28, SMALL 6" SERVES 5-8 AND INDIVIDUAL.



CHRISTMAS CHOCOLATE DIPPED STRAWBERRIES

WHITE OR DARK CHOCOLATE DIPPED STRAWBERRIES WITH CHRISTMAS DECORATION.



CHRISTMAS CUPCAKES

ASSORTED CAKE AND FILLINGS, WITH VARIETY OF FROSTING OPTIONS.



CHRISTMAS CAKE POPS

ASSORTED CAKES DIPPED IN WHITE OR DARK CHOCOLATE, ON A LOLLIPOP STICK.

SPECIAL OCCASION CAKES

OUR CUSTOM CAKES ARE IDEAL FOR ANY SPECIAL OCCASION, CORPORATE EVENT, OR UPSCALE GATHERING. AVAILABLE IN 6"-18" ROUND, HALF SHEET, AND FULL SHEET OPTIONS, WE OFFER CUSTOMIZABLE DECORATIONS, LOGOS, AND EDIBLE IMAGES TO ADD A PERSONALIZED TOUCH TO YOUR CLIENTELE'S SWEET EXPERIENCES.



QUALITY

EVERYTHING IS MADE ON SITE FROM SCRATCH, WITH ONLY THE FINEST AND FRESHEST INGREDIENTS.

VARIETY

WE OFFER A LARGE VARIETY OF DESSERTS, AVAILABLE IN VARIOUS SIZES, PERFECT FOR ANY EVENT LARGE OR SMALL. WE HAVE SOMETHING FOR EVERYONE FROM ITALIAN, FRENCH, AND TRADITIONAL DESSERTS TO SPECIALTY AND INNOVATIVE DESSERTS THAT KEEP YOUR MENU A CUT ABOVE THE REST.

DEPENDABILITY

100% SATISFACTION GUARANTEE. ALWAYS DELICIOUS, ALWAYS ON TIME! FROM SMALL INTIMATE EVENTS TO LARGE EVENTS FOR 5000 PEOPLE, WE HAVE THE SKILL AND EXPERIENCE TO MEET YOUR NEEDS.

SUPERIOR SERVICE

WE GO ABOVE AND BEYOND IN EVERYTHING WE DO! IF YOU DON'T SEE WHAT YOU'RE LOOKING FOR, WE WILL CUSTOMIZE OR CREATE EXACTLY WHAT YOU NEED. BUYING DIRECT WITH MB DESSERTS CUTS OUT THE MIDDLEMAN DISTRIBUTOR GIVING YOU A PERSONALIZED AND COST EFFECTIVE EXPERIENCE.

CONVENIENCE

DELIVERY TO ALL AREAS OF NEW ENGLAND MONDAY THROUGH SATURDAY, INCLUDING HOLIDAYS.

THE CHEFS



CHEF JOSE SANTOS

Pastry Chef and Decorator with over 20 years of experience working with fine desserts.



CHEF JOSE AURELIO

Pastry Chef with over 30 years of experience working with fine desserts.



WE ARE MB DESSERTS, NEW ENGLAND'S FINEST WHOLESALE DESSERT COMPANY. FOUNDED IN 2007 WITH OVER 25 YEARS OF EXPERIENCE WORKING WITH FINE DESSERTS, WE HAVE WHAT YOU NEED TO MAKE YOUR MENU A CUT ABOVE THE REST. EVERYTHING IS MADE FROM SCRATCH WITH ONLY THE FINEST QUALITY INGREDIENTS WHICH IS WHY FRESHNESS AND GREAT TASTE IS OUR GUARANTEE.

WE WILL WORK WITH YOU EVERY STEP OF THE WAY IN CREATING EXACTLY WHAT YOU NEED. WITH A LARGE VARIETY OF ITALIAN AND FRENCH DESSERTS, THERE IS SOMETHING FOR EVERYONE. OUR SUPERIOR QUALITY AND EXPERTISE CANNOT BE SURPASSED WHICH IS WHY MANY OF NEW ENGLAND'S FINEST ESTABLISHMENTS INCLUDING CATERERS, RESTAURANTS, STADIUMS, AND HOTELS HAVE CHOSEN US TO ENHANCE THEIR MENUS. WE OFFER EVERYTHING FROM CAKES, CHEESECAKES, TARTS, AND PIES TO MINI PASTRIES, INDIVIDUAL DESSERTS, COOKIES, AND BREAK ITEMS. WE ALSO MAKE CUSTOM CAKES FOR SPECIAL OCCASIONS.

**WE LOOK FORWARD TO WORKING WITH YOU AND
BUILDING A STRONG PARTNERSHIP.**



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