

delighters

private events

Dessert is the centerpiece for all of life's great celebrations and events! We hope you'll consider hosting your next one at Finale, be it a birthday party, holiday party, baby shower, bridal shower or recruiting event. Visit www.finaledesserts.com for menus and details. Or call 617.206.9105 ext. 11 to reach our events specialist.

specialty drinks

A sensational dessert experience involves more than just a great dessert. Visit our website to see the list of Specialty Drinks, including our Dessert Martinis, homemade Hot Chocolates and impressive Port list. Or try something new from our extensive menu of Sampling Flights.

sweet rewards

For exclusive perks and benefits, including a no-strings-attached birthday dessert, pick up a Sweet Rewards card today. It's free and it's the sweetest deal in town.

finaledesserts.com



Boston Park Plaza 617.423.3184
Brookline Coolidge Corner 617.232.3233
Cambridge Harvard Square 617.441.9797

Ordering Instructions

Each day, we fill the bakery case with a chef's selection of fresh items. If you want to order something special or if your order is for a big group, please be sure to call and place an order at least a day in advance. We will make every effort to accommodate all orders.

Shippable Cakes

Call or visit our online store at finaledesserts.com
Now shipping nationwide

Gift Cards

Available in stores, online and via email

Online Ordering

Now taking online carry-out bakery and lunch orders

About Finale

The Food Network calls Finale sweets, "the best of America's desserts." The unique desserterie is a home-grown concept — started here in Boston by two Harvard Business School grads. They wanted to provide guests with a wonderful place to celebrate any occasion or to satisfy a plain old dessert craving. Finale is the perfect "after place." You can visit us after dinner, after the show, after the ball game or after anything. And if you want to indulge at home, we offer a delectable menu of time-honored favorites, including carryout cakes, pastries and cookies from the Bakery — all made with the finest ingredients and best recipes.

Awards

Food Network Best Dessert
Zagat Survey Top Desserts
Citysearch.com Best Dessert
AOL Digital City Best Dessert
Improper Bostonian Best Dessert
Boston Phoenix Best Dessert



Boston's Best Desserts

Finale is proud to be all natural
and trans-fat free.

Follow us on Twitter and Facebook.



finale
your sweet spot
finaledesserts.com

desserterie & bakery café



your sweet spot

finale
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bakery cafe

lunch

We use the best ingredients to make our fresh menu of gourmet sandwiches, salads and soups. Visit finaledesserts.com for exact menu items and prices. A sample menu is shown here.

Sandwiches

Turkey Club, Roast Beef, Roasted Chicken, Egg Salad, Italian Garden, B.L.T., Tuna Salad, Fresh Mozzarella, Apple Mango, California Turkey and Chicken Salad.

Salads

Mesclun Salad, Raspberry Brie Salad, Spinach Walnut Salad, Chicken Caesar Salad, Finale Chef Salad. Or try our Sandwich-as-Salad option and make any sandwich into a great salad by ordering the sandwich fixings on field greens.

Soups

Three selections are available daily, including one vegetarian option.

Mix-n-Match

Combine a half of any sandwich with a cup of soup or small Mesclun Salad for a delicious lunch.

office catering

Make your office celebration or work meeting something special with Finale Catering. Visit finaledesserts.com to see our daytime catering menu and delivery details.



bakery: carryout

finale cakes

All cakes are presented in our signature blue box. Many cakes come in all four sizes: 10", 8", 6", and 4" round. If you're having trouble deciding, any one of our expert team members can easily guide you to a sensational dessert experience.

10" serves 12-16	\$48	6" serves 4-8	\$24
8" serves 8-12	\$36	4" serves 2	\$12

Cake size availability is listed next to each cake below.

CHOCOLATE CAKES

Chocolate Symphony 10, 8, 6, 4 Three tiers of Valrhona chocolate mousse (bittersweet, milk, and white) with chocolate cake

Ultimate Chocolate 10, 8, 6, 4 Bittersweet chocolate mousse layered with chocolate buttermilk cake

Chocolate Caramel Cake 8, 6, 4 Layers of caramel and milk chocolate mousse with passion fruit, praline and chocolate cake layers

Chocolate Raspberry Cake 8, 6, 4 Chocolate cake with layers of chocolate fudge and raspberries

Boston Cream Cake 8, 6, 4 Finale-style Boston original, with moist yellow cake, Bavarian cream and fine chocolate ganache

Finale Fudge 8, 6, 4 Chocolate cake with fudge frosting

Coffee Fudge 8, 6, 4 Layers of chocolate cake finished with coffee buttercream

Domino 8, 6, 4 Layers of yellow and chocolate cake finished with fudge frosting and white buttercream

Dark Chocolate Decadence 10, 8, 6, 4 Maximum chocolate extravagance: dense, fudgy, flourless, truffle-like cake with a hint of coffee

Strawberry Bavarian 10, 8, 6, 4 Two beautiful layers of fresh ripe strawberries, white cake and vanilla Bavarian cream

Blueberry Cheesecake 10, 8, 6, 4 Creamy cheesecake marbled with blueberry puree with a graham cracker crust

White Raspberry 8, 6, 4 Finale yellow cake with white buttercream and raspberry filling

tarts

All tarts are available in all three sizes and are presented in our beautiful blue boxes.

10" serves 8-12	\$30
8" serves 4-8	\$20
6" serves 2-4	\$12

Fruit & Cream Fresh fruits with almond frangipane and vanilla Bavarian cream in a sugar dough shell

Chocolate Rich chocolate ganache filling in a handmade sugar dough shell

Frangipane Seasonal fruit baked with almond filling in a sugar dough shell

Cherry Almond Almond cake with vanilla custard and tart cherries

Key Lime Traditional key lime custard filling in a sugar dough shell

pastries & pastry gift boxes

Enjoy our pastries at home, give them as a gift, or bring them to your next dinner party or celebration. Intricate and eye-catching, they are almost too pretty to eat. Our pastries feature rich mousses, premium fillings, and the finest chocolate. Each pastry is a single serving. Pastry Gift Boxes are presented in our signature blue boxes. Approximately 10 daily options are available and may include:

Crème Brûlée	Fruit Tart
Lemon Tart	Cheesecake
Ultimate Chocolate	Dark Chocolate Decadence
Tiramisu	Boston Cream
Each	\$4.99 to \$5.99
Pastry Gift Box, 4 pieces	\$22
Pastry Gift Box, 9 pieces	\$42

miniature pastries

A chef's selection of miniature tarts, mousse cups, and other Finale favorites. Miniature Pastries are 1-2 bites each. We recommend ordering 3-4 Miniature Pastries per guest.

Each	\$1.39
Dozen	\$15
Small Tray serves 12-14 (4 dozen)	\$60
Large Tray serves 18-20 (6 dozen)	\$90

cupcakes

A grown-up version of your childhood favorite. A seasonal variety of rich icings accompany yellow or chocolate cake. Advance orders are recommended for Half Dozen and Dozen quantities.

Individual Cupcake	\$2.59
Half Dozen Cupcakes	\$13.99
One Dozen Cupcakes	\$25.99
Mega Cupcake, 4" round	\$7.99 each

whoopie pies

These whoopie pies are oh-my-gosh delicious. Imagine the Finale Triple Chocolate Cookies filled with one of our creamy fillings. Try the original white chocolate cream cheese icing and peanut butter crème. We recommend advance orders if you're looking for more than just a treat for yourself.

Each	\$2.99
Mini Whoopie	\$1.39

cookies & cookie gift boxes

Known by cookie connoisseurs as "best-in-class." Finale Cookies feature Plugra butter, Valrhona chocolate and other premium ingredients. Daily options vary and may include:

Triple Chocolate Peanut Butter Oatmeal Golden Raisin	Chocolate Chip Chocolate Chip Walnut	
Cookies	Each	\$1.99
Dozen Box	1 Dozen Cookies	\$22
Hearty Box	1 1/2 Dozen Cookies	\$33
Party Box	4 Dozen Mini Cookies	\$36

desserterie: evening dining room service

desserts

Guests who join us in the dining room at night are looking for more than just something sweet. We're the place people go to celebrate. To indulge. To lift one's spirits. To reward oneself for a job well done. We're the place where guests want to be pampered—whether for a special occasion or just a fun girls' night out. The menu features about a dozen delicious creations. Some examples are shown here.

PLATED DESSERTS

Our dessert artists prepare these scrumptious works of art on our plating stage in the dining room — each made to order. They feature the best ingredients we can find. Our award-winning plated desserts are much more than just a simple slice of cake. \$6.99 to \$11.99

Manjari Mousse Bittersweet Valrhona Manjari chocolate mousse layered with chocolate buttermilk cake and French apricot puree, served with a Napoleon of blackberry cabernet sorbet and strudel dough
Suggested Pairing: 2007 Rosa Regale, Brachetto d'Acqui (Piedmont, Italy)

Boston Cream Finale's version of the famed dessert featuring yellow cake, cream and chocolate. Also includes chocolate whoopie pies, a vanilla gelato sandwich with cherry almond florentines, apricot sauce and fresh fruit
Suggested Pairing: Ten Year Old Offley (Douro)

Finale Cheesecake Our light, creamy crustless cheesecake served with glazed fresh blueberries
Suggested Pairing: 2006 King Estate Pinot Gris Vin Glacé (Oregon)

Apple a La Mode Warm and lightly spiced Macintosh apple and cranberry tart served with Tahitian vanilla gelato, lavender soaked hazelnut financier and honey caramel sauce.
Suggested Pairing: Lustau Solera Reserva Moscatel Superior "Emilin" Sherry (Spain)

Tiramisu Delizioso Finale-style tiramisu with coffee gelee and layers of buttery pistachio wafers, Tahitian vanilla gelato and fig puree
Suggested Pairing: 2003 Domaine Sigalas Vin Santo (Santorini)

SHARABLE DESSERTS

Sharable desserts are designed for two guests, but are often enjoyed by one! \$16.99 to \$26.99

Chocolate Caramel Tryst **NEW** This dessert for two features Molten Chocolate cake with caramel sauce, milk chocolate caramel pastry layered with passion fruit gelée and praline crisp, chocolate covered marshmallows, dark chocolate bark with crystallized oranges and tart cherries, cocoa nib baklava, walnut fudge cake and vanilla anglaise
Suggested Pairing: Sherry Wine Flight: Lustau's Solera Reserva Sherries: "Tintilla De Rota," Deluxe Cream "Capataz Andres," Moscatel Superior "Emilin"

Dessert Sampler For the couple that wants to try one of almost everything! This sampler plate features nine elements from eight of the desserts on the menu, including the Strawberry Shortcake, Manjari Mousse, Hot Fudge Sundae, Apple a La Mode, Finale Cheesecake, Boston Cream, Crème Brûlée and Gelati & Sorbet
Suggested Pairing: 2006 Inniskillin Vidal Ice Wine (Niagara, Canada)

SIGNATURE DESSERTS

Our Molten Chocolate and Crème Brûlée are arguably the best you've ever tasted. You may have had something like them before, but these signatures will truly knock your socks off. It's no wonder they are our most popular desserts by a long shot. \$8.99 to \$10.99

Molten Chocolate Baked-to-order warm chocolate cake with a gooey center, served with coffee gelato, milk chocolate covered almonds and Valrhona chocolate sauce
Suggested Pairing: Taylor Fladgate Twenty Year Old Tawny (Douro)

Crème Brûlée Vanilla cream caramelized a la minute by our chefs, garnished with orange butter cookies and fresh fruit
Suggested Pairing: Leacock's Aged Five Year Old Malmsey (Madeira)



savory sensations

We consider dinner to be the "prelude" to the main event...DESSERT! Our Savory Sensations are available daily from 4 p.m to 10 p.m.

dinner and dessert special

Finale offers a 2-course Prix Fixe menu every night. Enjoy a Savory Sensation entrée and your choice of selected desserts. \$17.99