

delighters

special occasions

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 finaledesserts.com for menus and details or call one of our locations for more information.

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.



Boston - Park Plaza, 617.423.3184

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 and it's free to NY, NJ and New England.

Gift Cards

Available in stores, online and via email.

Online OrderingNow 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

Boston Magazine Best of Boston
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

**BEST OF
BOSTON
2010**

Awarded by **Boston** magazine

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

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finale
your sweet spot
finaledesserts.com

desserterie & bakery café



Boston's Best Whoopie Pie, Boston Magazine 2010

Photo courtesy of www.davebradleyphoto.com

your sweet spot

finale
your sweet spot
finaledesserts.com

bakery café

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 sampling of our menu is shown here.

Sandwiches

Turkey Club, Roasted Chicken, Tuna Salad, Chicken Salad, Fresh Mozzarella, Apple Mango, California Turkey, B.L.T., Salami, Chicken Pesto and Tuscan Vegetable.

Salads

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

Soups

Three selections are available daily, including a soup of the day, and vegan 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 beautiful Finale 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

Boston Cream Cake 8, 6, 4

Finale-style Boston original, with moist yellow cake, Bavarian cream and fine chocolate ganache

Dark Chocolate Decadence 10, 8, 6, 4

Maximum chocolate experience: dense, fudgy, flourless, truffle-like cake with a hint of coffee

Ultimate Chocolate 10, 8, 6, 4

Bittersweet chocolate mousse layered with chocolate buttermilk cake

Heathbar Crunch Cake 8, 6

Chocolate cake layered with white buttercream and chocolate covered toffee

Finale Fudge 8, 6

Chocolate cake with fudge frosting

Chocolate Raspberry 8, 6

Chocolate cake with layers of chocolate fudge and raspberries

NON-CHOCOLATE CAKES

Tiramisu 10, 8, 6, 4

Coffee-soaked ladyfingers with rich mascarpone mousse, topped with Valrhona cocoa powder

Blueberry Cheesecake 10, 8, 6, 4

Creamy cheesecake marbled with blueberry purée with a graham cracker crust

Razzmatazz 10, 8, 6, 4

Layers of raspberry mousse with fresh raspberries, lemon mousse, and white cake

Strawberry Bavarian 10, 8, 6, 4

Two beautiful layers of fresh ripe strawberries, white cake and vanilla Bavarian cream

White Raspberry 8, 6

Yellow cake with white buttercream and raspberry filling

Caramel Affair 8, 6, 4

Bittersweet caramel mousse, Valrhona Ivoire mousse, Valrhona Equatoriale ganache with walnut espresso cake

pies

Apple Cranberry 8" - \$14.99

Flaky apple cranberry pie with streusal topping

Chocolate Bourbon Pecan 8" - \$16.99

Pecans and chocolate with a slightly salty pie crust

Chocolate Peanut Butter Pie 8" - \$24

Chocolate crust with layers of chocolate ganache and peanut butter mouse

tarts

10" serves 8-12 \$30

8" serves 4-8 \$20

6" serves 2-4 \$12

Key Lime

Traditional key lime custard filling in a sugar dough shell

Chocolate

Rich chocolate ganache filling in a sugar dough shell

Fruit & Cream

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

Frangipane

Seasonal fruit baked with almond 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 Finale box. Approximately 10 daily options are available and may include:

Crème Brûlée

Lemon Tart

Ultimate Chocolate

Tiramisu

Each

Pastry Gift Box, 4 pieces

Pastry Gift Box, 9 pieces

Fruit Tart

Cheesecake

Dark Chocolate Decadence

Boston Cream

\$4.99 to \$5.99

\$22

\$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 a 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

Mini Cupcakes \$1.49 each

whoopie pies ★ Voted Best of Boston ★ Boston Magazine 2010

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 or 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

Dipped Whoopie Pie \$3.99

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

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

Bag of Finale mini cookies 4.99

Chocolate Chip

Oatmeal Raisin

Chocolate Chip

Chocolate Chip Walnut

Chocolate Dipped Macaroon

Peanut Butter

Almond Cranberry Biscotti

coffee cake loaves

Banana Nut, Blueberry Streusel, Coffee Cake

whole - \$12.99, slice - 2.29

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.

SIGNATURE 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. \$7.99 to \$11.99

Finale Cheesecake

Our light, creamy crustless cheesecake with cranberry pear compote

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

Manjari Mousse

Bittersweet Valrhona Manjari chocolate mousse layered with chocolate buttermilk cake and French apricot purée, served with a Napoleon of blackberry cabernet sorbet and strudel dough

HOMESTYLE FAVORITES

Pineapple Upside Down Cake

Warm pineapple upside down cake with Tahitian vanilla gelato, Tahitian vanilla pineapple sauce and a molasses crisp

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

Seasonal Cornucopia

Raspberry and blackberry cobbler with vanilla gelato, caramel nut bar with bittersweet chocolate ganache and apricot cherry bread pudding with anglaise

Peanut Butter Pie

Layers upon layers of peanut butter mousse, chocolate ganache and chocolate peanut sable dough with peanut butter cream, Valrhona chocolate gelato, and salted peanut brittle

Bourbon Pecan Tart

Warm and buttery chocolate bourbon pecan tart with dark chocolate sauce and Tahitian vanilla gelato

SHARABLE DESSERTS

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

Fruit Festival

Key lime meringue tart, orange strawberry napoleon, lemon roulade with fresh blackberries, vanilla madeleines with apricot sauce, white chocolate florentine cup with watermelon granite and white chocolate-covered cake balls

Dessert Sampler

Mix and match these sampler-sized versions of our desserts! Choose from: Crème Brûlée, Lemon Roulade, Manjari Mousse, Pineapple Upside Down Cake, Finale Cheesecake, Boston Cream, Whoopie Pies, Apple Cranberry Tart and Gelati & Sorbet

Available in 6 and 9 pieces

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. \$9.99 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

Crème Brûlée

Vanilla cream caramelized a la minute by our chefs, garnished with orange butter cookies and fresh fruit

dinner and dessert special

Finale offers a 2-course Prix Fixe menu every night.

Enjoy a Savory Sensations entrée and your choice of selected desserts, \$17.99



savory sensations

We consider dinner to be the prelude to the main event...DESSERT!

Our Savory Sensations are available daily from 4pm to 10pm.

Featuring Finale Short Ribs, Truffle Macaroni & Cheese and more!

