



Creating Gourmet Cheesecakes & Desserts for Every Occasion Special Dietary Requests Available*

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*Cheesecakes & Desserts are prepared at One World Kitchen, 615 Spice Island Drive #4, Sparks, NV 89431
Please call Christine at least 4 days in advance to allow time for baking in the shared kitchen.*

Cheesecake prices start at the amounts listed. Flavors marked with a \$ are an additional cost.

Additional ingredients, special dietary requests, delivery, etc., will be added to the final cost.

Chrissy's Gourmet Cheesecakes

CHEESECAKE SIZES (cheesecakes are not sold pre-cut; serving sizes are approximated)

2" Round \$4 (serves 1)	6" Round \$18 (serves 4-6)	8" Heart \$40 (serves 12)
2" Heart \$4 (serves 1)	8" Round \$40 (serves 12)	9" Round \$50 (serves 14)
4" Round \$8 (serves 1-2)	8" Square \$40 (serves 12)	10" Round \$60 (serves 16)
4" Heart \$8 (serves 1-2)		

Mini Bites: your choice of round or square **\$2.00 each** (minimum order, 1 dozen)

Cheesecake Bars: 3" square **\$3.50 each** (minimum order, 1 dozen)

Individually prepared and served. Perfect for catered events, parties and gifts (specially wrapped gift boxes \$5 each)

CHEESECAKE FLAVORS



Bacon Chocolate Caramel \$ creamy vanilla cheesecake baked into a graham cracker, applewood smoked bacon and toasted **almond** crust, topped with a decadent caramel sauce, then chocolate ganache is drizzled onto crisp applewood smoked bacon crumbled around the edge...amazing flavor!



Chocolate Blackberry Truffle \$
1st place winner at the Oakhurst Chocolate Festival, 2000
Semi Sweet chocolate ganache cheesecake blended with a blackberry puree in an Oreo® cookie crust (cream filling removed), topped with fresh whipped cream and fresh blackberries.



Chocolate Macadamia Nut \$ milk and dark chocolate ganache cheesecake is blended with toasted macadamia **nuts**, baked in a graham cracker crust, topped with fresh whipped cream and sprinkled with toasted macadamia **nuts**.



Chocolate Mousse creamy, decadent, cheesecake blended with three kinds of chocolate (dark, milk, semi-sweet) baked in an Oreo® cookie crust (cream filling removed), topped with fresh whipped cream. Add your choice of fruit for an additional fee.



Peanut Butter creamy **peanut** butter cheesecake baked in an Oreo® cookie crust (cream filling removed), baked with a chocolate sour cream topping; resembles a Reese's® Peanut Butter Cup.



Coconut Cream \$ sweetened, shredded coconut blended in a creamy cheesecake, baked in a graham cracker and toasted **almond** crust, topped with fresh whipped cream and sprinkled with toasted coconut. **Order this flavor covered in a dark or milk chocolate ganache for a little extra; price differs per size ordered.**



Dark or Milk Chocolate Caramel \$ your choice of dark or milk chocolate ganache cheesecake baked in an Oreo® cookie crust (cream filling removed), and covered with a decadent caramel sauce. **Order this flavor in a heart shape for Valentine's Day.**

Cheesecake Flavors continue...



Eggnog (seasonal) \$ decadent and creamy cheesecake blended with eggnog and a smidgen of nutmeg, baked in a graham cracker crust, and topped with fresh whipped cream. **Add Rum for an additional price.**



Habañero Lime \$ Chrissy's creamy cheesecake blended with roasted, seeded, peeled and finely chopped habaños. Lime zest and juice compliment the heat from the tiny peppers. Baked in a graham cracker crust, topped with fresh whipped cream and a whole roasted habaño. **Available only in sizes 6" - 10".**



Key Lime (seasonal) \$ fresh key lime juice and zest create this tart and creamy cheesecake, baked in a graham cracker crust, topped with fresh whipped cream and key lime zest. When I say fresh key limes, I mean fresh key limes. I zest and juice each little key lime. Takes extra time but the flavor is impeccable!



Lemony Lemon (seasonal) \$ sweet, tart and creamy lemon cheesecake, baked in a shortbread crust (with a hint of lemon zest), topped with lemon curd and fresh whipped cream. This is a lemon lover's favorite cheesecake.



NY-Style creamy, traditional flavor with a traditional buttery, graham cracker crust. **Fruit toppings available for an additional fee** (please specify whole fruit or fruit puree) Blackberries, blueberries, cherries, chocolate dipped strawberries, strawberries or raspberries. **Price differs for each cheesecake size ordered.**



Nutella® \$ chocolate hazelnut spread blended into a creamy cheesecake, baked in a graham cracker and toasted hazelnut crust. Topped with fresh whipped cream and sprinkled with toasted hazelnuts. *Picture courtesy of Amen Photography*



Pumpkin creamy and decadent pumpkin cheesecake with Chrissy's signature spice blend, baked in a gingersnap crust and topped with fresh cinnamon whipped cream. **A Thanksgiving favorite.** **Also available...Vegan Pumpkin Cheesecake. \$**



Raspberry Swirl \$ fresh raspberry puree swirled into a creamy cheesecake, baked in a graham cracker crust, topped with fresh raspberries and fresh whipped cream. **Also available...Raspberry Lemon Swirl.**



Red Velvet \$ traditional red velvet flavor in a creamy cheesecake, baked in an Oreo® cookie crust (cream filling removed) and topped with cream cheese frosting. Creates a beautiful presentation for Christmas. Order in a heart shape for Valentines Day.



Red Velvet Torte \$ 2 layers of red velvet cake, 2 layers of NY-Style Cheesecake, cream cheese frosting in between each layer and beautifully decorated all around. **Perfect for a wedding cake.** **Not available in mini bites or 2". 4" sizes will only have 1 layer of each.**



Vegan Blueberry Cheesecake \$\$ vegan cream cheese, creamy tofu, sugar, blueberry coconut cultured milk (non dairy), lemon juice and vanilla are blended together to create this amazing dairy-free cheesecake. Baked in a shortbread crust with organic coconut oil, lemon zest and sugar. Served with fresh blueberry sauce. Request Rice Whip as an extra side. **Also available...Vegan NY-Style Cheesecake with a Vegan Chocolate Ganache.**



White Chocolate Raspberry \$ fresh raspberry puree and white chocolate ganache are swirled together into a creamy cheesecake then baked in an Oreo® cookie crust (cream filling removed), topped with fresh raspberries, white chocolate shavings and fresh whipped cream.

IMPORTANT INFORMATION REGARDING FOOD ALLERGIES:

***A variety of cheesecakes can be created for individuals with Special Dietary Needs, including Dairy Free, Diabetic, Gluten Free, Low Fat and Vegan.**

Please call for more information.

Food and Nut allergies are on the rise. Chrissy's Cheesecakes & Personal Desserts operates the business at One World Kitchen. This is a shared commercial kitchen operated by several food businesses that use a variety of products for their recipes containing wheat, meats, nuts, spices, soy, fruit, veggies, dairy, eggs, etc. Although Chrissy's Cheesecakes & Personal Desserts takes care in cleaning and sanitizing all equipment before and after production, an allergic reaction is possible for those individuals who have food and nut allergies or special dietary needs. **Please ask all guests attending your event if they have a food allergy. We do our best to label all dessert containers so that everyone is aware of the ingredients. Please keep all desserts, containing possible food allergens, served away from desserts that don't. Always have responsible adults serve children. Sending a guest to the emergency room, due to anaphylactic shock, is not a fun experience and can be life threatening.**