

# SCS DESSERT DASH

## #1 BAKERY NOUVEAU'S CHOCOLATE MOCHA CHEESE CAKE

Rich, decadent cheesecake made with 65% chocolate and fresh coffee. On a chocolate crumb crust finished with a delicious chocolate glaze. — Donated by Debbie Blagovich

## #2 ALMOND PRALINE CAKE

Sinfully delicious ganache filling and mascarpone frosting and chocolate bark. Fans are raving about this outrageous dessert. — Donated by Betty Hiddleston

## #3 LEMON CAKE

With lemon icing and lemon curd filling. — Donated by Betty Hiddleston

## #4 TINY TALL CAKES DECORATED FOR SPRING

Unique and beautiful; sure to pique the curiosity and delight of all. — Donated by Tammy Merritt

## #5 FOUR LAYER COCONUT CAKE

Delicious! — Donated by Lacey Loorem

## #6 BLACK AND WHITE CUPCAKES

Double chocolate cupcakes with peanut butter cream cheese frosting and heavenly vanilla cupcakes with white chocolate cream cheese frosting. — Donated by Mary Jordan

## #7 TRIPLE LAYER MOIST VANILLA CAKE

With a citrus cream cheese frosting and fresh berries. — Donated by Mary Jordan

## #8 COCONUT PECAN LAYER CAKE

With buttercream frosting covered with toasted coconut-ginger crisps. — Donated by Rita Jordan

## #9 KEY LIME CHEESECAKE

With a macadamia nut shortbread crust. — Donated by Rita Jordan

## #10 CARROT CAKE WITH CREAM CHEESE ICING

Nut-sprinkled cream cheese icing is the perfect foil for this moist, not too sweet carrot cake. — Donated by Grace Pizzey

## #11 PLATTER OF MOUTH WATERING COOKIES

An assortment of homemade chocolate chip, peanut butter and sugar cookies. — Donated by Grace Pizzey

## #12 COCONUT CUPCAKES

A mountain of moist, homemade delicious treats. — Donated by Marian Herrin

## #13 BROWNIES FOR EVERY TASTE

Chocolate with caramel or nuts or plain for the purest. — Donated by Grace Pizzey

## #14 SCS SIGNATURE WARRIOR RED VELVET CAKE

Show your school spirit by selecting this melt-in-your-mouth cake with cream cheese frosting. — Donated by Grace Pizzey

## #15 CHOCOLATE GANACHE TORTE COVERED WITH BERRIES

WATERFRONT

Seafood Grill

— Donated by Waterfront Seafood Grill

## #16 VANILLA CELEBRATION CAKE

Moist vanilla cake with a kiss of lemons and a rich meyer lemon mascarpone cream and marionberry jam with an Italian meringue vanilla butter cream frosting. — Donated by Evan & Joann Wong

## #17 FRENCH STYLE FRASIER STRAWBERRY CAKE

French style - strawberries, creme mousseline and meyer lemon genoise. — Donated by Evan & Joann Wong

— Donated by Steve & Mary Mindemann

## #18 WHITE CHOCOLATE COCONUT CAKE

Rich white cake with white chocolate and coconut, luscious cream cheese frosting and white chocolate shavings.



## #19 CHOCOLATE RASPBERRY TORTE

Three layers of decadent chocolate cake filled with delicious raspberry compote, covered in chocolate fudge frosting.

## #20 SUMMER CHEESECAKE

Homemade cheese cake with a hint of lemon in it, topped with fresh strawberries. — Donated by Hakie Berlage

## #21 CARROT CAKE WITH PECANS AND CREAM CHEESE ICING

Enjoy! — Donated by Hakie Berlage

## #22 2 DECADENT CHOCOLATE FUDGE CAKES

Need we say more! — Donated by Dale Hill

## #23 2 OREO CHEESECAKES

Creamy, delicious, mouth watering with the classic Oreo Cookie taste! — Donated by Dale Hill

## #24 18 CHOCOLATE ECLAIRS & 18 CREAM PUFFS

Good to the last bite...light...yet filling!! — Donated by Dale Hill

## #25 CHERRY PIE

Lattice top with all the flavor a "cherry has to offer." — Donated by Dale Hill

## #26 MOM'S OLD-FASHIONED APPLE PIE

MMM...need we say more! — Donated by Dale Hill

## #27 CHOCOLATE CAKE

BAKERY NOUVEAU

Decadent chocolate mousse sandwiched between moist chocolate cake layers and covered with chocolate ganache... YUMMY!!!! — Donated by Bakery Nouveau

## #28 BUNDT CAKE

Pistachio/chocolate almond swirl with an almond glaze... YUM! — Donated by Lisa Roberts

## #29 ESPRESSO BROWNIES WITH A TWIST

Espresso brownies, filled with the richness of cocoa, a shot of espresso and garnished with rich ganache and a dark chocolate swirl. — Donated by Brenda Oliver

## #30 CLASSIC NEW YORK STYLE CHEESECAKE

Creamy, smooth, rich, dense, and absolutely delicious... with a sweet cherry topping. — Donated by Brenda Oliver

## #31 CHERRY TOPPED GERMAN CAKE

With chocolate whipped cream icing. — Donated by Darlene Larsen

## #32 SWEET POTATO PIE

With a graham crust and pecan crumble topping. Just a down home, comfort food! — Donated by Darlene Larsen

## #33 CHEESECAKE FACTORY'S 30TH ANNIVERSARY CHOCOLATE CAKE CHEESECAKE

It has layers of original cheesecake, fudge cake and chocolate truffle cream. — Donated by Valerie Heffernan

## #34 DULCE DE LECHE CARAMEL CHEESECAKE FROM CHEESECAKE FACTORY

Caramel cheesecake topped with caramel mousse and feathered caramel swirls, baked in a vanilla crust and topped with whipped cream. — Donated by Lynda Beardsley

# Dessert Dash Process

## BEFORE DINNER

(between 5:30pm and 7pm)

1. Preview the Dessert Gallery by the dining tables and note favorites
2. Oooh and Ahhh over them with other guests at your table if available

## WHEN YOU SIT DOWN TO DINNER

(at 7pm)

3. Choose a Dessert Captain for your table and share dessert preferences

Examples:

- anything chocolate
- try to get the one with berries on top
- #61 for sure, or else #17
- no coconut

## PAPERWORK ON TABLE

4. Write Dessert Captain name on front of **yellow** collection envelope
5. Distribute cards that are inside to table guests (there may be some left over)
6. Each guest completes the card with name, bid number, amount that they individually wish to contribute to the dessert
7. Pass the envelope around, and you may anonymously insert you card
8. A server will pick up the envelope when everyone is complete
9. The checkout staff will tally the amounts per table and report to auctioneer
10. Your contribution will be added to your purchases for the evening

## ACTION!!

- Auctioneer reads the Dessert Captain's name and/or table number of the highest bidding table.
- Dessert Captain RUNS up to the Desserts and selects their favorite.
- Auctioneer immediately reads the next highest bidding table, and that Dessert Captain rushes to make their choice. It **rapidly** continues until every table has a dessert.

## ENJOY!

Server brings serving utensil, plates, and plastic gloves for you to safely serve up your delicious dessert for your table guests. Enjoy!!

## AFTER AUCTION

"To go" boxes will be provided for all. Dessert Captain gets to keep the dessert plate/platter/tray, etc.

*Thanks to Brenda Oliver for organizing this addition to the SCS auction. We appreciate the generous donation of each of these spectacular desserts provided by those in our SCS community and friends.*

*Definitely WOW!*

*Thank you for participating in this aspect of our auction!*