



**MAX AND EMILY'S Classic Cheesecakes** are made with only real dairy products, fresh eggs, and pure flavorings. All cakes are handmade and must meet our strict standards for quality. The result is a cheesecake of incomparable taste, texture, and appearance that you'll be proud to serve.



**White Chocolate Cherry:** Made with traditional cheesecake batter on a graham cracker crust, decorated with our special white chocolate cream, cheese frosting and then covered with cherry topping.



**Chocolate:** Cream chocolate cheesecake baked on graham cracker crust. The cake is finished with two rows of whipped cream and sprinkled with grated chocolate.



**Blueberry:** Wild blueberries and whipped cream top, this traditional cheesecake batter is swirled with blueberries baked on a graham cracker crust.



**Irish Cream & Chips:** Batter flavored with Irish Cream Liqueur and semi-sweet chocolate chips baked on a graham cracker crust. Decorated with two bands of coffee-flavored whipped cream, sprinkled with chocolate.



**Caramel Apple Crisp:** Made from our popular caramel batter covered with apple topping and our own baked streusel. This cakes is made with a graham cracker crust.



**Strawberry:** Strawberry puree is added to cheesecake batter and baked on a graham cracker crust. The top is covered with strawberry topping with a border of whipped cream.



**White Chocolate Raspberry:** Made with our traditional batter on a graham cracker crust, topped with white chocolate cream cheese frosting and then covered with seedless raspberry topping, sprinkled with white chocolate curls.



**Caramel Pecan Fudge (Turtle):** Caramel flavored batter on graham cracker crust, finished with our homemade chocolate sauce and roasted pecan pieces.



**Pumpkin (Oct.-Dec.):** Pumpkin puree and spices are added to our batter, baked in a graham cracker crust, decorated with non-dairy whipped cream and topped with pecans.



**Butterfinger®:** Traditional batter mixed with Butterfinger pieces, a Butterfinger flavored frosting and topped with more Butterfinger pieces baked on a graham cracker crust.



**Traditional:** Eat it plain or add your favorite topping.



**Grasshopper:** Creme de Menthe and white Creme de Cacao gives this cake it's pale green appearance. Baked on graham cracker crust, the cake is topped with drizzle of chocolate.



**Peanut Butter:** Our batter is mixed with real peanut butter and baked on a graham cracker crust. The cake is topped with chocolate ganache garnished with melted peanut butter.



**Oreo®:** Traditional batter with Oreo cookie pieces baked on genuine Oreo base crumb for the crust, topped with Oreo flavored frosting and decorated with mini Oreos.

**Fruit Sampler:** Caramel Apple Crisp, White Chocolate Cherry, Blueberry and Strawberry.