

# DESSERT OPTIONS

## BUFFET DESSERTS

*DESSERT OPTIONS AVAILABLE FOR LUNCH, DINNER, AND RECEPTION EVENTS*

BLUEBERRY SLUMP WITH SUGAR DUMPLINGS AND VANILLA CREAM

MIXED BERRY COBBLER WITH VANILLA BEAN CREAM

APPLE CRISP WITH STREUSEL TOPPING AND CINNAMON CREAM

SEASONAL BREAD PUDDING WITH CRÈME ANGLAISE

A VARIETY OF COOKIES AND BROWNIES

ASSORTED PETIT CAKES AND TARTS

A VARIETY OF PETIT DESIGNER CUPCAKES

A VARIETY OF PETIT FOURS AND ASSORTED CHOCOLATE

ASSORTED WHOLE CAKES AND SEASONAL PIES

## RECEPTION EVENTS

*ANY TWO ITEMS **12.00***

*ANY THREE ITEMS **15.00***

## PLATED DESSERTS

*DESSERT OPTIONS ARE AVAILABLE FOR LUNCH AND DINNER EVENTS*

HONEY-NUT BEIGNETS WITH CARAMEL AND CRÈME ANGLAISE

CHOCOLATE PUDDING CAKE WITH CRÈME BRULEE CENTER

CHOCOLATE MOUSSE WITH SOUR CHERRY

CHOCOLATE DECADENCE WITH GRAHAM CRACKER AND FRESH STONE FRUIT

FLOURLESS CHOCOLATE CAKE WITH FRESH SEASONAL FRUIT

VANILLA BEAN PANNA COTTA WITH CARAMEL AND FRESH BERRIES

PEACH AMARETTO NAPOLEONS WITH PASTRY CREAM AND CRISPY PHYLLO

DRUNKEN FRUIT IN TOASTED BRIOCHE WITH CHAMPAGNE SABAYON

APPLE-CRANBERRY STRUDEL WITH VANILLA ICE CREAM

BLACKBERRY TART WITH HONEY MASCARPONE CREAM

BANANA CHOCOLATE TART

BANANA SPRING ROLL WITH SAUTÉED BANANAS AND VANILLA ICE CREAM

PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. APPROPRIATE TAX AND 20% SERVICE CHARGE ARE ADDITIONAL.