

Desserts – Buffet and Reception Events

Winter

WARM APPLE CRISP

streusel crumble, cinnamon whipped cream

SEASONAL BREAD PUDDING

bourbon crème anglaise

POACHED PEAR TART

almond frangipane, vanilla cream

STICKY FIG PUDDING

hard cider sauce, sweet cream

ASSORTED DESIGNER CUPCAKES

CHEF'S SELECTION

assorted miniature desserts

Reception Events

Any Two Items 12.00

Any Three Items 18.00

Prices are per person unless otherwise noted.
Appropriate tax and 20% service charge are additional.
All options are served with fresh brewed great northern coffee and teas,
lemonade and iced tea.