

Desserts – Buffet and Reception Events

Summer

FRESH PEACH COBBLER
salted caramel sauce

MIXED BERRY COBBLER
vanilla bean cream

FLATHEAD CHERRY CLAFOUTIS
amaretto crème anglaise

KEY LIME TART
toasted honey merinege

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.