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## DESSERT MENU

*served with plastic products; china service, add \$1.25pp*

*6% sales tax and 20% service fee apply*

### STATIONS & DISPLAYS

**MINI DESSERT DISPLAY**, Chef's selection of mini desserts & pastries

to include mousse shooters, tarts, dessert bars & hand-dipped chocolate covered strawberries...\$5.00 per person

**BUILD YOUR OWN STRAWBERRY SHORTCAKE**, flaky buttermilk biscuits, fresh strawberry sauce & whipped cream...\$4.50 per person

**ICE CREAM SUNDAE BAR**, vanilla bean ice cream, warm caramel, hot fudge & strawberry toppings, chopped nuts & whipped cream...\$5.00 per person

**CHEESECAKE BAR**, vanilla cheesecake wedges, strawberry sauce, warm caramel sauce, chocolate sauce & chopped nuts...\$4.50 per person

### INDIVIDUAL PLATED DESSERTS

**STRAWBERRY SHORTCAKE CAKE**, Three layers of vanilla cake with whipped cream and strawberry preserves...\$4.00ea

**FLOURLESS CHOCOLATE TORTE (GF)**, a blend of four decadent chocolates, topped with raspberry compote...\$5.50ea

**LEMON BERRY MARSCAPONE CAKE**, vanilla cake layered with berries, lemon curd and marscapone filling...\$5.00ea

**CARAMEL BROWNIE BITE CHEESECAKE**, salted graham crust, white chocolate cheesecake, with salted caramel & chocolate brownie bites, topped with buttery caramel fudge & brownie bites...\$5.00ea

### MINI & SMALL DESSERTS: COOKIES, DESSERT BARS & MORE

**FRESH BAKED COOKIES**, Chocolate Chip, White Chocolate Macadamia Nut, M & M, Peanut Butter, Oatmeal Raisin, Double Chocolate Chunk...\$1.25ea (minimum 1 dozen)

**GLUTEN FREE COOKIES**, Chef's choice \$ (minimum half dozen)

**BROWNIES & DESSERT BARS**, Chef's Choice: Frosted Chocolate Brownies, Lemon Bars, Raspberry Bars, Oreo Bars, Salted Caramel Brownies, Raspberry Bars, Chocolate Coconut Bars...\$2.25ea (minimum 1 dozen/or Chef's assortment)

**GOURMET CAKE BITES**, custom decorated, variety of flavors & fillings...\$3.50ea (minimum 2 dozen)

**SALTED CARAMEL CRÈME BRULEE PARFAIT (GF)**, crème brulee parfait cup (4oz), layered with buttery salted caramel...\$4.00ea

**HAND-DIPPED CHOCOLATE COVERED STRAWBERRIES**, coated with dark & white Belgian chocolate...\$2.00ea (minimum 1 dozen)

**MINI MOUSSE SHOOTERS**, layers of mousse with cake or cookie crumbs, served in mini shooter cup with tiny spoon...\$3.00 ea

**APPLE CRISP**, with cinnamon, oat, brown sugar topping...\$4.00pp (minimum 20 guests)

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.*