

DESSERTS

Plated

Fresh Berry Tart \$9.95

raspberry sorbet, dark chocolate sauce

Triple Chocolate Mousse Cake \$9.95

raspberry painted plate

Cheesecake \$9.95 | select one

Classic New York cheesecake with strawberry coulis,
Raspberry swirl cheesecake with raspberry coulis,
Turtle cheesecake with toasted pecans, caramel sauce,
chocolate sauce

Fresh Apple Tart \$8.95

vanilla bean ice cream, butterscotch

Chocolate Chip Fried Cookie Dough \$7.95

vanilla bean ice cream, whipped cream, chocolate sauce

Hot Fudge Pecan Ball \$7.95

vanilla bean ice cream, hot fudge, whipped cream,
cherry

Bread Pudding \$5.95

vanilla bourbon sauce, toasted pecans

Ice Cream or Sorbet \$4.95

Ice cream: vanilla bean, chocolate, salted caramel,
strawberry | Sorbet*: strawberry, raspberry, mango,
blood orange

Stations

20 guest minimum

Chef Attended Sundae Bar \$9.95

vanilla bean ice cream, chocolate ice cream, blood
orange sorbet*, chocolate sauce, caramel sauce,
sprinkles, M&Ms, crushed Oreos*, macerated mixed
berries, maraschino cherries, whipped cream

Cheesecake Bar \$10.95

classic New York cheesecake, Oreo crumbs*, graham
cracker crumbs*, raspberry sauce, strawberry sauce,
chocolate sauce, caramel sauce, blueberries, blackberries,
raspberries, strawberries, whipped cream

Pie Bar \$11.95

Choose 3: key lime, lemon meringue, apple, French silk,
Boston cream, pecan, pumpkin, served with whipped
cream and vanilla ice cream

Ala Carte

Assorted Mini Desserts \$27.95 per dozen

mini pies, chocolate dipped strawberries, petit fours,
mini cheesecakes, chocolate mousse cups

Freshly Baked Cookies \$25 per dozen

Assorted Bars \$25 per dozen

Chocolate Dipped Strawberries \$27.95 per dozen