

DINNER DESSERTS

Trio Plates \$7.50 additional per person

Chocolates trio: Chocolate decadence tower, chocolate dipped strawberry, white chocolate raspberry panna cotta martini Fruit harvest trio: fresh blueberry pie with limoncello mousse, petite tropical fruit tart, strawberry shortcake martini Napa trio: Berry mouse tower, chocolate pistachio tartelette, strawberry cheesecake martini Bourbon trio: bourbon bombe, pecan tart, white chocolate cherry mousse

Individual desserts

\$3.50 additional per person

Wild berry and chocolate mousse tower topped with fresh berries Gâteau trois chocolate tower, white, milk and dark chocolate mousse Bourbon chocolate bombe Bananas foster tower Sacher tower

Tarts

Key lime curd tart, raspberry, whipped cream
Blueberry pie graham cracker tart, limoncello mousse
Peaches and cream tart
S'mores tart, graham tart shell, cinnamon chocolate ganache, toasted marshmallows
Pistachio tart, ginger citrus mousse
Cherries jubilee tart, amaretto pastry cream

Cheesecake

Blueberry cobbler cheesecake
White chocolate raspberry cheesecake
N.Y. cheesecake, whipped cream, fresh berry compote
Dulce de leche cheesecake
Turtle cheesecake
Martini cheesecake parfait, "chef's choice"

Cakes, Tortes and Pies

Chocolate lava cake, banana mousse

Tiramisu with mascarpone cheese, lady fingers, cocoa powder and whipped cream
Carrot cake
Peanut butter pie
Strawberry charteske texto with vanilla spange cake strawberries and white checolate

Strawberry shortcake torte with vanilla sponge cake, strawberries and white chocolate icing
Chocolate tuxedo torte with white cake, white chocolate and milk chocolate mousse and chocolate ganache icing
Lemon berry mascarpone cake

Jam Jars Plated meals, select 2 flavors. Buffet meals, select 1 flavor as 1 dessert choice
Blueberry mousse, pound cake crumbles, whipped cream, white chocolate curls
Chocolate cake, coconut caramel mousse, pecans
Cinnamon graham crust, lime curd, raspberry
Pie crust crumbles, apple pie filling, whipped cream, candied ginger
Seasonal Jam Jar, ask your event specialist