

LUNCH DESSERTS

Individual desserts

Wild berry and chocolate mousse Gâteau trois chocolate tower Sacher torte

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 Triple chocolate mousse cake Peanut butter pie 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

\$3.50 additional per person

plus a 25% service charge or \$35/hr service charge per server/chef and applicable sales tax 2019 menu prices subject to change without notice – Lunch Desserts Page 1 of 1