

DESSERT BUFFETS

Minimum 30 people

MINI DESSERT BUFFET

\$10.00

- Assorted Cookies
- Lemon Bars
- Brownies
- Chocolate Mousse

SOUTHERN DESSERT BUFFET

\$12.00

- Seasonal Pie
- Seasonal Cake
- Bread Pudding
- Assorted Cookies

SWEET TREATS

\$18.00

- Jack Daniel's Chocolate-Pecan Pie with Apple Crisp, and Walnut-praline Ice Cream
- Lime Tart Macadamia Nut crust, Mango & Chantilly Cream
- Fresh Seasonal Fruit Tart
- Old Fashioned Cheesecake with Gingersnap Crust, and Fruit Compote
- Lemon-Buttermilk Pudding Cake with Chantilly Cream, and Fresh Berries
- Vanilla Bean Panna Cotta with Fresh Citrus Compote

CHOCOLATE BUFFET

\$25.00

- Chocolate Truffle Tart, Ice Cream, and Caramel Sauce
- Double Trouble Chocolate Mousse Cake
- Bittersweet Chocolate with Dark Chocolate Mousse and Chantilly Cream
- Double Chocolate Crème Brulee, with toasted Almond Brown Sugar Shortbread
- Campfire Pie – toasted Marshmallow Fluff, Fudgy Chocolate, Almond ding and Oreo Cookie crust

PLATED DESSERTS

SEASONAL CRÈME BRULEE	\$8.00
with Whipped Cream and Fresh Berries	
APPLE CRUMB TART	\$8.00
with Cinnamon Ice Cream Scoop	
MINI ICE CREAM CONE	\$3.00
with your choice of Ice Cream Flavor	
CHOCOLATE GENOISE	\$8.00
with Vanilla Creme, Chocolate Lacquer, and Raspberry Sauce	
FRESH FRUIT TART	\$8.00
with Pastry Cream	
AUNT MARIAN'S CARROT CAKE	\$8.00
with Cream Cheese Icing and Fresh Berries	
CHOCOLATE PATE	\$8.00
with Berries, Sweet Cream, and Raspberry Coulis	
BUTTER RUM BREAD PUDDING	\$8.00
Rich Rum Bread soaked in Rum, and baked custard, served with Vanilla Bean Sauce	
PEANUT BUTTER CUP	\$8.00
Graham Cracker Crust, Peanut Butter Mousse, Chocolate Ganache, Whipped Cream, Pecan Crumbles	