

DESSERT BUFFETS

Minimum 50 people

- **CHOCOLATE BUFFET** \$25/person
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 Brule toasted almond brown sugar shortbread,
Campfire Pie, Toasted marshmallow fluff, fudgy chocolate,
Almond ding and Oreo cookie crust
- **SWEET TREATS** \$18/person
Jack Daniel's Chocolate-Pecan Pie, Apple Crisp, walnut-praline ice cream,
Lime Tart macadamia nut crust, mango & Chantilly cream,
Fresh Seasonal Fruit Tart,
Old Fashioned Cheesecake, gingersnap crust, fruit compote,
Lemon-Buttermilk Pudding Cake, Chantilly cream, fresh berries,
Vanilla Bean Panna Cotta, fresh citrus compote
- **PETITE PLATES** \$20/person
Flavored Truffles, White chocolate macadamia nut bites,
White and Dark Chocolate Brownies, Double Chocolate Chip Bars,
Lemon Pound Cake with Chocolate Fondue

PLATED DESSERTS

RED VELVET BUNDT CAKE

with a Cream Cheese Ribbon
\$6/plate

SEASONAL CRÈME BRULE

with Fresh Berries
\$6/plate

WHITE CHOCOLATE CHERRY BREAD PUDDING

with Tart Cherry Sauce
\$6/plate

CHOCOLATE TORTE

Topped with Fresh Berries
\$7/plate

CHEESECAKE SLICE

Warm Raspberry Sauce and Whipped Cream
\$6/plate

APPLE CRUMB TART

French Vanilla Ice Cream Scoop
\$6/plate

MINI ICE CREAM CONES

Served with your choice of Ice Cream Flavors
\$3/plate

BERRY SHORT CAKE

Fresh Berries and Whipped Cream Topping
\$6/plate

DOUBLE CHOCOLATE BROWNIE

A La Mode
\$6/plate

FRESH FRUIT TART

with Pastry Cream
\$6/plate