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## DESSERTS | TIER 2

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### DISPLAYED DESSERTS

**Assortment of Miniature Desserts** *(4 pieces per person)* (V)

Crème brûlée, seven-layer, apricot, mocha crunch, raspberry bars, cream puffs, mini eclairs, cappuccino cheese bites and seasonal berries

**Assortment of Beignets** *(4 pieces per person)* (V)

Assorted mini beignets filled with chocolate hazelnut, white chocolate and dark chocolate Macadamia and white chocolate chip, oatmeal and raisin, red velvet, chocolate chip, and berries

### PLATED DESSERTS

**Chocolate Ganache Cheesecake** (V)

New York style cheesecake topped with a thick, rich layer of chocolate ganache

**Apple Torte** (V)

Fresh apples combined with cinnamon, butter and brown sugar, baked buttery shortbread crust

**Mango Mousse Cake** (V)

A refreshingly light and exotic cake that is the perfect combination of sponge cake and smooth, tangy mango mousse

**Tres Leches Cake** (V)

Tender sponge cake delicately soaked in three luscious milks and covered with a white satiny cream topping, served with seasonal berries

\*(V)-Vegetarian, \*(VG)-Vegan, \*(GF)-Gluten Free

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU