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## DESSERTS | TIER 3

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### DISPLAYED DESSERTS

**Assortment of Decadent Miniature Desserts** *(5 pieces per person)* (V)

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

**Chocolate Fountain** (V), (GF)

Choice of gourmet milk, dark, or white chocolate accompanied with assortment of pretzels, lady fingers, marshmallows, rice krispies treats and strawberries

### PLATED DESSERTS

**Panna Cota** (V)

Sweetened cooked cream topped with a refreshing sauce and seasonal berries

**Triple Chocolate Mousse** (V)

A decadent dark, milk, and white chocolate mousse, topped with white chocolate shavings

**Caramel Flan** (V), (GF)

Smooth creamy custard, infused and topped with sweet caramel syrup

**Four Seasons Mousse Cake** (V)

A light and refreshing raspberry mousse atop a sweet tart lemon mousse sitting on a lemon zest butter sponge cake

**Tiramisu** (V)

Mascarpone cream, Kahlua and chocolate mocha on almond coffee sponge cake

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

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU