

DESSERTS | TIER 1

[NUMBER OF SELECTIONS SUBJECT TO CONTRACT]

DISPLAYED DESSERTS

Assortment of Freshly Baked Cookies (3 per person) (V)

Macadamia and white chocolate chip, oatmeal and raisin, red velvet, chocolate chip, and berries

Variety Dessert Platter (v)

Rice krispies treats, brownies, cookies, and fruit bars

Freshly Sliced Seasonal Fruit Display (VG), (GF)

Fresh strawberries, pineapple wedges, seasonal melon and clusters of red and green grapes. (Fruits may vary by season)

PLATED DESSERTS

Fruit Compote with Mascarpone (V), (GF)

Tuxedo Mousse Cake (V)

White and dark chocolate cake layered with rich mousse filling

Limoncello Raspberru Cake (V)

Layers of limoncello soaked sponge cake filled with lemon cream and raspberry marmalade

Traditional New York Cheesecake (V)

Creamy rich New York cheesecake on a graham cracker base, topped with your choice of strawberries or chocolate sauce

*(V)-Vegetarian, *(VG)-Vegan, *(GF)-Gluten Free PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU

