
DESSERTS | TIER 2

[NUMBER OF SELECTIONS SUBJECT TO CONTRACT]

DISPLAYED DESSERTS

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

Assortment of dessert bars, mini chocolate churros, mini madeleines, and seasonal berries

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

Assorted mini beignets filled with chocolate hazelnut, white chocolate and dark chocolate

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

Caramel Chocolate Cake (V)

Chocolate cake topped with chocolate fondant and dulce de leche caramel

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

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU