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# DESSERTS | TIER 1

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*[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

**Raspberry Slab Cake** (V)

Vanilla cake covered with raspberry jam and vanilla cream

**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 Raspberry 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