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# DESSERTS | TIER 2

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[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, chocolate eclairs, cream puffs, 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

**Monterosa** (V)

A creamy mix of mascarpone and ricotta cheese divided by a delicate layer of sponge cake, topped with wild strawberries and red currants

**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