

DESSERTS | TIER 3

[NUMBER OF SELECTIONS SUBJECT TO CONTRACT]

DISPLAYED DESSERTS

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

Petit fours, macaroons, chocolate true bites, tiramisu bites, chocolate dipped strawberries, petite cheesecakes 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 Cotta (V)

Italian custard 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

Blueberry Mouse Cake (V)

Chocolate cake with a creamy blueberry mousse on top a blueberry mirror

Caramel Flan (V), (GF)

Smooth creamy custard, infused and topped with sweet caramel syrup

Tiramisu (V)

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

Crème Brûlée Cheesecake (V)

Rich, creamy, and decadent crème brûlée cheesecake

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

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU