
TIER 2 | DESSERTS

(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

S'mores Cheesecake (V)

Infused pecans, rich butter and a hint of vanilla, all finished with a layer of vanilla whipped topping

Carrot Cake (V)

Spiced cake with cinnamon, chopped walnuts and pineapple, covered and layered with a smooth cream cheese topping and sprinkled with crushed walnuts

Toasted Almond Cake (V)

Almond cake layered with tiramisu cream and topped with Amaretto syrup, toasted almonds and broken pie dough

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