
TIER 3 | DESSERTS

(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)

Gourmet milk 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

Raspberry Passion Fruit Cake (V)

Passion fruit mousse and raspberry sauce, decorated with white chocolate and raspberry glaze

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

Coppa Mascarpone Fragole (V)

Sponge base with mascarpone cream and chocolate chips, strawberries and strawberry sauce

Margarita Cheesecake (V)

Infused with cool citrus and layered with a key lime topping

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

PLEASE CONTACT YOUR EVENT MANAGER TO CUSTOMIZE YOUR MENU