

PASTRIES

SWEET SENSATIONS

Priced per 25 ct

2 Bite Cupcake

pure vanilla bean, red velvet,
orange dreamsicle, chocolate ganache

65

Canoli Assortment

lemoncello, pistachio,
chocolate chocolate chip, Italian traditional

60

Double Dipped Chocolate Pretzel Rods

rolled in a variety of caramels, nuts and candies

75

Seasonal Fresh Fruit & Berry Display

sweet vanilla crème fraîche

115

Milk & Cookies

1 oz chocolate chunk cookie and 3 oz ice cold milk
served in a mini milk jug

55

Seasonal Mini Parfait

sweet selection of layered dessert creations

65

Regionally Inspired Dessert Bars

coconut, pecan, blueberry, lemon, apple, raspberry

55

Elements of Chocolate

hand crafted brownies, cheesecake brownie
and gourmet cookie trifecta

70

PLATED DESSERT SPECIALTIES

~ Fresh Fruit Tart ~

all butter crust, house pastry cream

~ Pure Vanilla Creme Brulee ~
minted wild berry compote

~ Deep Dish Cheese Cake ~
salted bourbon caramel

~ Flourless Chocolate Cake ~
white chocolate mousse, macerated raspberries

~ Deep Dish Carrot Cake ~
cream cheese frosted, golden raisins, candied pecans

6.95 each

PASTRY SELECTION

Please select up to four of our house-made pastries
for your guests enjoyment

3 pc per guest 8

5 pc per guest 12

Mini Éclair

Lemon Tart

Chocolate Pecan Caramel Tart

Fruit Cobbler Bar

Chocolate Dipped Strawberries

Brownies

Lemon Bar

Mini Cream Puff

Chocolate Mousse Tart

Mini Cupcake

Pecan Bar

Cookies

Cappuccino Cups

CHEF'S SELECTION

Add \$1 per person, per selection

Fruit Tart

Chocolate Mousse

Tiramisu Cups

Napoleons

Chocolate Dipped French Macarons

Lemon Meringue Tart

Dipped Cheesecake Pops

Chocolate Lava Cake

Carrot Cake

Mini Cannoli