

From Our Pastry Chef

SWEET SENSATIONS

PRICED PER 25 CT

2 Bite Cupcake

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

75

Canoli Assortment

lemoncello, pistachio,
chocolate chocolate chip, Italian traditional

70

Double Dipped Chocolate Pretzel Rods

rolled in a variety of caramels, nuts and candies

80

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

65

Seasonal Mini Parfait

sweet selection of layered dessert creations

70

Housemade Dessert Bars

seasonal assortment of coconut, pecan,
blueberry, lemon, apple, raspberry

65

Elements of Chocolate

hand crafted brownies, cheesecake brownie
and salted chocolate chunk cookie

90

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

7 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

Chocolate Truffle Trio

Chocolate Dipped Strawberries

Brownies

Fruit Tart

Tiramisu Cups

Chocolate Dipped French Macarons

Mini Cream Puff

Chocolate Mousse Tart

Mini Cupcake

Pecan Bar

Petits Fours

Lemon Bar

Dipped Cheesecake Pops

Mini Cannoli