

DINNER DESSERTS

Trio Plates \$7.00 additional per person

Chocolates trio: chocolate flourless cake, chocolate dipped strawberry, white chocolate raspberry panna cotta martini Fruit harvest trio: fresh blueberry pie with limoncello mousse, petite tropical fruit tart, strawberry shortcake martini Napa trio: strawberry pistachio mousse tower, chocolate diamond pistachio tartelette, strawberry cheesecake martini Bourbon trio: bourbon bombe, pecan diamond tart, white chocolate cherry mousse

Individual desserts

\$3.00 additional per person

Wild berry and chocolate mousse tower topped with fresh berries Gâteau trois chocolate tower, white, milk and dark chocolate mousse Blood orange mousse sunrise tower Bourbon chocolate bombe Chocolate flourless cake, grand marnier mousse, candied orange zest Bananas foster tower

Tarts

Key lime graham tart, fresh raspberries, whipped cream
Fresh blueberry pie tart, limoncello mousse
S'mores tart, graham tart shell, cinnamon chocolate ganache, toasted marshmallows
Pistachio diamond tart, ginger citrus mousse
Cherries jubilee tart, amaretto pastry cream

Cheesecake

White chocolate raspberry cheesecake
N.Y. cheesecake, fresh berry compote
Caramel cheesecake, whipped cream, white chocolate cinnamon scented popcorn
Turtle cheesecake
Cheesecake parfait, ask your planner for seasonal suggestions

Tiramisu with mascarpone cheese, lady fingers, cocoa powder and whipped cream

Cakes, Tortes and Pies

Carrot cake
Peanut butter pie
Strawberry shortcake torte with vanilla sponge cake, strawberries and white chocolate icing
Chocolate tuxedo torte with white cake, white chocolate and milk chocolate mousse and chocolate ganache icing
Lemon berry mascarpone cake