



Dinners Include One Dessert Selection
An Additional Dessert Selection Can Be Added For \$ 1.00 Per Guest

Seasonal Dessert Menu Fall/Winter

Chocolate Mousse Pie

White Chocolate Cherry Bread Pudding with Anglaise

Homemade Apple Crisp Topped With Vanilla Ice Cream and Caramel Sauce

Pumpkin Crème Brulee

Carrot Cake

Pumpkin Roll with Chantilly Cream

Spiced Pumpkin Mousse Chantilly Cream

Apple Tart topped with Vanilla Ice Cream and Caramel Sauce
One Dollar Additional Per Guest

Dessert Trio: Pumpkin Mousse Demi, Rum Ball
and Chocolate Covered Strawberry
Two Dollars and Seventy-Five Cents Additional Per Guest
Only Available on Parties of 250 Guests or Less



Seasonal Dessert Menu

Spring/Summer

Frozen Peanut Butter Pie

Strawberry Cheesecake

Key Lime Pie

Strawberry Shortcake

Vanilla Bean Crème Brulee

Fresh Berry Sorbet

Lemon Cake with Lemon Mousse
Raspberry Sauce

Fresh Berry Mousse

Dessert Trio: Chocolate Covered Strawberry, White Chocolate Mousse Demi,
Lemon Tartlets

Two Dollars and Seventy-Five Cents Additional Per Guest
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All Time Favorite Desserts

Chocolate Peanut Butter Cake

Pineapple Upside Down Cake

NY Style Cheesecake

Death by Chocolate Cake with Raspberry Sauce

White or Dark Chocolate Mousse

Espresso Crème Brulee

Cappuccino Mousse Demi

Biscotti Cookie Garnish

Chocolate Molten Cake with Vanilla Ice Cream

(not available on off-sites)

One Dollar Additional Per Guest

Chef's Selection of Assorted Miniature Sweets

Two Dollars and Seventy-Five Cents Additional Per Guest

Chocolate Fountain

Pretzel Rods, Animal Crackers, Strawberries, Marshmallows, etc.

Two Dollars and Seventy-Five Cents Additional Per Guest