



Off-site Catering Menus

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 Whipped Topping and Caramel Sauce

Pumpkin Crème Brulee

Carrot Cake

Pumpkin Roll with Chantilly Cream

Spiced Pumpkin Mousse Chantilly Cream

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

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

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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

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