

BAKERY FRESH DESSERTS

Based on Seasonal & Local Ingredients, Custom Creations available, just ask!

INDIVIDUALLY PLATED DESSERTS

VANILLA BEAN PANNA COTTA

Local Strawberry Compote (V)

PEANUT BUTTER & CHOCOLATE TART

Caramel Popcorn (V)

FIVE-SPICE TRUFFLE TORTE

Cordillera Chocolate | White Chocolate Ganache | Candied Orange (V)

COCONUT CREAM CAKE

Lemon Curd | Shaved White Chocolate (V)

BOURBON WALNUT TART

Chantilly Cream

COOKIES & CREAM CHEESECAKE

Whipped Cream | Ganache

LINZER LE SUCCESS

Layered Hazelnut Meringues | Raspberry Buttercream | Chantilly | Cocoa Nib

FOR THE BUFFET

MIXED BERRY COBBLER

Local & Seasonal Berries | Sorghum Chantilly Cream (V)

BANANA PUDDING

House Made Pudding | Vanilla Wafer Crumble | Burnt Meringue (V)

BREAD PUDDING

Seasonal Varieties Available (V)

PETITE DESSERT OPTIONS

MINI CUPCAKES OR CAKE POPS

Red Velvet | Banana-Nut | Peanut Butter Cup | Blueberry-Lemon | Pecan Pie | Carrot Cake | Wedding Cake | Double Chocolate-Cashew

MINI PARFAITS

Seasonal Berry Shortcake | Banana Pudding | Dark Chocolate Raspberry | Chocolate Peanut Butter

MINI ASSORTED TRUFFLES

Milk Chocolate-Hazelnut | Dark Chocolate-Orange | Dark Chocolate-Raspberry | S'mores | Covered Cherries | White Chocolate-Hazelnut | Caramel

ASSORTED TARTLETS

Cheesecake | Chocolate Silk | Sweet Potato | Pumpkin | Chocolate Pecan | Bourbon-Walnut | Coconut Cream

ASSORTED COOKIES

Ginger Bread | Chocolate Chip | Double Fudge | Sugar | Graham Cracker & Chocolate | Biscotti | Shortbread | Benne Wafers

ASSORTED BROWNIES & BARS

Blondies | Apple Bars | Lemon Bars | Key Lime Bars | Pumpkin Bars | Coconut Macaroons | Almond Macaroons

ASSORTED CANDIES

Pralines | Brittle | Nougat | Marshmallows | Caramels | Nut Clusters

