



## **PLATED DESSERT MENU**

### **PLATED DESSERT** –(please choose one, minimum order of 10)

White Chocolate Mousse Cake, Raspberry Coulis	\$8.50
Chocolate Mousse Torte with Salted Caramel & Chantilly Cream	\$11.00
Flourless Chocolate Torte, Espresso Chantilly, Cocoa Nib Brittle	\$11.00
6 Layer Opera Cake, Espresso, Chocolate	\$11.00
Citrus Tart, Vanilla Chantilly, Fresh Berries	\$10.00
Seasonal Vanilla Cheesecake with Seasonal Fruit Compote	\$9.00
Seasonal Crème Brulee	\$12.00
Fruit Sorbet with Shortbread Cookie	\$8.00
Ice Cream with Shortbread Cookie	\$8.00

### **PLATED DUET DESSERTS**      \$18.00

*(two desserts plated together, minimum order of 10)*

Chocolate Mousse Torte with Salted Caramel & Chantilly Cream

6 Layer Opera Cake, Espresso, Chocolate

Flourless Chocolate Torte, Espresso Chantilly, Cocoa Nib Brittle

Citrus Tart, Vanilla Chantilly, Fresh Berries

Seasonal Vanilla Cheesecake with Seasonal Fruit Compote

Fruit Sorbet with Cookie

White Chocolate Mousse Cake, Raspberry Coulis

Ice Cream with Cookie

## **SEASONAL PLATED DESSERTS**

### **FALL/ WINTER**

- Pumpkin Spice Cream Puff with Coffee Chantilly Cream \$12.00
- Pumpkin Cheesecake with Seasonal Compote \$10.00
- Fruit Pie with Spiced Candy Pecans & Chantilly Cream \$10.00
- Salted Caramel Cake, Apple Cider Caramel, Brown Sugar Sautéed Apples \$10.00
- Dark Rum Black Forest Cheesecake with Cherry Wine Reduction \$12.00

### **SPRING/ SUMMER**

- Lemon Meringue Pie \$12.00
- Seasonal Cheesecake with Coconut Chantilly & Brown Sugar Crumble \$10.00
- White Cake with Citrus Curd Filling \$11.00
- Seasonal Fruit Pie with Streusel Topping \$11.00

### **HOLIDAY**

- Pumpkin Spice Cake with Cream Cheese & Cranberries \$10.00
- Salted Caramel Torte with Cinnamon Apple Compote \$10.50
- Cranberry & Pear Tart with Cinnamon Chantilly Cream \$10.00
- Black Forest Roulade with Chantilly Cream \$12.00
- Mint Chocolate Mousse Cake \$11.00
- Pumpkin Spice Apricot Cake with Caramel Sauce \$11.00