



# DESSERT BAR

*Includes a cutting cake for the happy couple and your choice of five dessert options  
(Three options if less than 100 guests)*

## **FLOURLESS CHOCOLATE CAKE**

*Gluten free*

*Dense and buttery chocolate cake coated in a dark chocolate glaze*

## **ORANGE & CREAM PARFAIT CUPS**

*Orange cream filling, graham cracker crumbs, topped with sweetened whipped cream and orange zest*

## **CHOCOLATE-COVERED STRAWBERRIES**

*Seasonal*

*Strawberries dipped in dark chocolate and drizzled with white chocolate*

## **FRESH FRUIT TART**

*Sweet tart shell filled with a pastry cream and topped with fresh berries and an apricot glaze*

## **CRÈME BRÛLÉE**

*Sweet tart shell filled with crème brûlée, a golden caramelized topping and a fresh berry*

## **CREAMY RICE PUDDING**

*Creamy Arborio rice pudding topped with fresh whipped cream and cinnamon*

## **CHOCOLATE DECADENCE CAKE**

*Double layer chocolate cake filled with ganache and simple syrup, coated in a chocolate glaze*

## **CHOCOLATE CHIP COOKIES**

*Soft and flavorful, homemade chocolate chip cookie made with lots of chips and a hint of almond*

## **WHITE CHOCOLATE RASPBERRY CAKE**

*Layered cake with Kirschwasser simple syrup and raspberry jam, topped with white chocolate whipped cream and a raspberry*

## **CHOCOLATE PEANUT BUTTER CUPS**

*Chocolate ganache paired with decadent peanut butter mousse, sweetened whipped cream and chocolate curls*

## **CHEESECAKE BITES**

*Graham cracker crust with rich, creamy house-baked cheesecake, topped with a fresh raspberry*

## **COCONUT PARFAIT**

*Creamy coconut filling topped with coconut almond crunch, a raspberry and powdered sugar*