



DESSERTS

*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*

KEY LIME MOUSSE

*Graham cracker crust with key lime
mousse, sweetened whipped cream
and candied lime zest*

CHOCOLATE-COVERED STRAWBERRIES

*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*

BOURBON BUTTER CAKE

*Butter cake filled with white chocolate
ganache, toasted pecans, chocolate chips,
with Swiss buttercream*