



Desserts \$5.00-\$12.00)

Summer Berries, elderflower liqueur, granite of cognac, cinnamon basil

Rose Petal Infused Parfait, cantaloup sorbet, raspberries

Skelig Chocolate Terrine, black rum custard drizzle, pineapple sage, espresso bits

Galway Dark Chocolate Ganache, lingonberry puree, goat cheese cookie, iced "raspberries"

Caramelized Pear, anglaise, caramel, five spice ice cream, anise madeleine

Chocolate, Caramel, Coconut Layered Dream Bar, individual cake, chocolate drizzle, chocolate whip

Four Berry Tart, French pastry cream and skelig chocolate drizzle

French Cheese Cake, vanilla bean, raspberry puree, cocoa nibs

Pumpkin Bread Pudding, jack daniels whiskey sauce

Soft Ginger Cake, mascarpone mousse, espresso, kahlua essence

Warm Apple Crisp, rum raisin ice cream, star anise

Chocolate Fountain, pound cake, fruit, cookies, marshmallows

Belgian Chocolate Mousse, burnt brulee crème, hazelnut praline

Fresh Raspberry and Raspberry Cream Tart, oatmeal and graham cracker crust, fresh whip Irish cream

Wild Strawberry Tart, pistachio cream, sweet basil, dark chocolate drizzle

Lemon Crème Tart, blueberry coulis, tarragon essence, sable breton

Salted Caramel, Caramel Cream and Dark Chocolate Tart, fresh chocolate shavings

Cheesecake Sundae, fresh berries, whipped cream

Caramelized Pear, crème anglaise, caramel sauce

Red Wine Poached Pear, five spice ice cream

Strawberry Bread Pudding, cream anglaise, caramelized strawberries

Banana Custard Tart, coconut crème



Mango Sorbet, tropical fruit & cookies

Wild Strawberry Tart, pistachio cream, sweet basil, dark chocolate drizzle

Cream Catalina, vanilla bean

Chocolate Smoked Stacked Tower, raspberry bread pudding, raspberry reductions, fresh berries, dark chocolate mousse, white chocolate mousse, burnt marshmallow ash, chocolate fudge sauce, white chocolate & Oreo crumble bark

Sweets Display, raspberry triangles, gooey butter cake squares, lemon bars, dream bars, fudge brownies, cheesecake pops, Italian Cookies

Wedding Cake

custom design with your choice of cake flavors, filling, icing, arrangement, and design

French Roast Gourmet Coffees, Stash black and herbal teas, cream, sugar, sweetener, lemon

Espresso and Cappuccino Barista Bar

Sweet Table Package

Mini Pastries to include a selection of the following:

Rice Krispy Treats, Chocolate Chip Cookies, Oatmeal Cookies, Italian Cookies, Snicker Doodle Cookies
Chocolate Covered Pretzels, Lemon Bars, Raspberry Oat Bars, Gooey Butter Cakes, Key Lime Bars
Mini Pecan Pies, Mini Apple Pies, Mini Pumpkin Pies, Mini Sweet Potato Pies, Chocolate Dream Bars
Chocolate or Vanilla Mousse Cups, Chocolate Dipped Oreos, Cheesecake Pops
Brownies with Whip, Grilled Fruit Kabobs, Fruit Tarts

Candy:

M&Ms, Jelly Beans, Andes Mints, Gummi Bears, Hershey Kisses, Taffy, Mini Candy Bars,
Jordan Almonds, Nonpareils, Sixlets, and MORE!

Please inquire about other additions including:

Croquembouche
Chocolate Baskets
Assorted Hand-made Belgian Truffles
Chocolate Dipped Fruit
and many more!



Table Snacks

Warm Sweet and Spicy Macadamia Nuts

Ancho Chili and Kafir Lime Cashews

Mustard and Fresh Dill Seasoned Pretzels

**Yukon Gold, Purple and Sweet Potato Chips
Frico Cups**

Fresh Olive Tapenade

Bruschetta