



DISPLAYED DESSERTS

Assortment of Miniature Desserts *(4 pieces per person)*

Crème brûlée, pear almond, apricot, mocha crunch, raspberry almond bars, cream puffs, mini eclairs, cappuccino cheese bites and seasonal berries

Assortment of Beignets *(4 pieces per person)*

Assorted mini beignets filled with chocolate hazelnut, white chocolate and dark chocolate

Chocolate Fountain

Choice of gourmet milk, dark, or white chocolate accompanied with fresh seasonal fruit and an assortment of cookies

PLATED DESSERTS

Classic Crème Brûlée

Flavored with vanilla bean essence and garnished with seasonal berries

Black Forest Mousse

Rich dark chocolate mousse infused with chantilly and black cherries, atop a chocolate layer cake

Chocolate Pyramid

Chocolate mousse with a crunchy hazelnut center, dusted with cocoa powder and decorated with white chocolate drops, all atop a chocolate cake base

Lemon Tart

Luscious lemon curd in a pastry shell

Please contact your Event Manager to customize your menu

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