

# **DISPLAYED DESSERTS**

Assortment of decadent miniature desserts (5 pieces per person)

Petits fours, macaroons, chocolate true bites, chocolate dipped strawberries, tea cookies and seasonal berries

# PLATED DESSERTS

## **Poached Pear in Port Wine Sauce**

Simmered in sweet port wine and vanilla bean, served with creme anglaise

Raspberry Cream Mascarpone Cheese on Almond Sponge Cake

## **Opera Cake**

Alternating layers of sponge cake soaked in coffee with a chocolate glaze, buttercream, and chocolate ganache with raspberry sauce and seasonal berries

## Tiramisu

Mascarpone cream, Kahlua and chocolate mocha on almond coffee sponge cake

Please contact your Event Manager to customize your menu