



Menu Details

Warm Desserts

Bananas Foster; Bananas with a Caramel Rum Sauce and Vanilla Ice Cream

Bananas Foster Bread Pudding with a Dark Rum infused Whipped Cream

Chocolate Bread Pudding with a Vanilla Cream Sauce

Apple Brown Betty with Tahitian Vanilla Whipped Cream

Cinnamon Sugar Churros, Chocolate Sauce to dip

Warm Peach Crumble with Vanilla Ice Cream & Whipped Cream

Crepe Dessert Station; Banana & Nutella with Whipped Cream, Sautéed Apples & Caramel Sauce, Raspberries with Raspberry Sauce & Chocolate Sauce

Warm Berry Tart with Chantilly Cream

Cinnamon Apple Empanada

Grilled Peaches over Pound Cake, Aged Balsamic and Vanilla Ice Cream

S'Mores Campfire Dip served in a Cast Iron Skillet with Graham Crackers for Dipping

Build your own S'Mores Bar multiple stations for guests to toast their marshmallows to their liking and then top with Hershey Bars, Ghiradelli Chocolate, Dulce de Leche Caramel Sauce, Strawberries, Bananas and Cinnamon choices for toppings. Regular & Gluten Free Graham Crackers.

Chocolate Fondue served with Fresh Fruit, Rice Krispy Bars, Cream Puffs, Angel Food Cake and Pretzels

Cakes & Pies

Strawberry Shortcake

Chocolate Cake with Cherries and Whipped Cream, drizzled with Chocolate

Carrot Cake with a Cream Cheese Frosting

Limoncello Mascarpone Cake

Tiramisù

Triple Chocolate Cake

Birthday Cake from our Pastry Chef (inscription on cake ?)

Custom Cake from the Pastry Chef

Wedding Cake Supplied by Outside Vendor

Wedding Pies - Salted Caramel Apple, Lemon Zested Blueberry and Nestle Tollhouse Chocolate Chip with Hot Fudge, Ice Cream and Whipped Cream, if you please.

Apple, Blueberry, Peach and Pecan Pies

Key Lime Pie

Apple & Pumpkin Pies with Whipped Cream

Lemon Meringue Pie

Pecan Pie

Chef's Chocolate Pecan Pie

Warm Nestlé Tollhouse Cookie Pie Hot Fudge & Vanilla Ice Cream

Pecan, Key Lime & Tollhouse Pie

Croquembouche Cream Puff Tower with Spun Caramel threads & Chocolate

Miniature Desserts

Black and White Cookies

Chocolate Chip Cookies

Cookies, Brownies, Cream Puffs, Eclairs

Fudge Brownies & Cookies

Fudge Brownies, Chocolate Chip Cookies & Fresh Fruit

Cream Puffs, Éclairs and Brownies

Petite Cream Puffs and Éclairs

Mini Cannoli

Oatmeal Raisin Cookies

Cookie Tray with Chocolate Chip, Chocolate Chocolate Chip, Oatmeal Raisin and Sugar Cookies

European Petite Fours

Amaretti, Almond Raspberry Tart, Chocolate Almond Square, Dobos, Lemon Tart, Linzer, Hazelnut Truffle Barquette

Fudge Brownies, Chocolate Chip Cookies & Fresh Fruit

Lemon Bars

French Petite Pastries - Apple Tarte Tatin, Mocha Opera Cake, Creme Brulee, Raspberry Passion Fruit Barquette, Lemon Shortbread and Orange Grand Marnier Salambo

Miniature Dessert Bars

Petite Fours

Miniature Dessert Bites - Lemon Tarts, Mocha Swirl Cheese Cake, Raspberry Velvet and Coconut Meltaways

Assorted French Almond Macarons

Assorted Mini Dessert Bars, Cream Puffs and Brownies

Chocolate Chip Cannoli

Holy Cannoli - Heath Bar, Reese's Peanut butter Cup and Classic versions

Tiered Cupcake Tower

Boozy Cupcakes - Customized to your favorites. Example - Chocolate Cupcake and Bailey's in Pipette. Pick a flavor and we'll create a custom cupcake for you.

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Chocolate Chip Cookie Ice Cream Sliders

Mini Cheesecakes

Assorted Miniature Dessert Platter

Chocolate Dipped Coconut Macaroons (GF)

Fudge Brownies, assorted Cookies & Lemon Squares

German Apple Strudel Cinnamon Whipped Cream

Raspberry Swirl Brownie

French Petit Fours - Chocolate Tartlets, Praline Cream Puff, Pistachio Squares, Tangerine Tartlets, Chocolate Éclairs, Coffee Éclairs, Raspberry Tartlets, Opera Squares & Lemon Tartlets

Chocolate Éclair Petite

Mini Cheesecakes

Chocolate Cake Bites

Toasted Walnut Baklava

French Miniature Dessert Display

Plated Desserts

Cocoa Dusted Chocolate Pyramid with a Raspberry Coulis

Crème brûlée with Raspberries

Chocolate Lava Cake with Raspberry Puree for plate decoration

Trilogy Chocolate Cake

A combination of white & dark chocolate mousse with a thin layer of chocolate crunch. –

Gluten Friendly logy Chocolate Cake

French Apple Tart

Fresh Seasonal Sliced Fruit

Watermelon and Fresh Fruit Display

Sorbet Course

Fresh Sliced Watermelon

Crème Brûlée Station

Ice Cream Sundae Bar with lots of Toppings

Grand Sweets Display featuring multiple Pastries, Cakes, Cookies, Macarons and more (GF marked)

Fresh Fruit - Watermelon, Cantaloupe & Honeydew and Pineapple, Grapes, Strawberries, Blackberries, Raspberries
