

Desserts

PLATED

Sorbet Sampler | \$5 per person
Three petite scoops, berries, wafer cookie

Dark Chocolate Brownie Sundae | \$7 per person
Vanilla bean ice cream, hot fudge, house caramel,
whipped cream


Dark Chocolate Lava Cake | \$7 per person
Brown butter crème anglaise, strawberry coulis,
vanilla bean ice cream

 **Flourless Chocolate Torte** | \$7 per person
Grand Marnier whipped cream, raspberries

Salted Caramel Cheesecake | \$7 per person
Chocolate crumble, whipped cream

Lemon Tart | \$7 per person
Lemon custard, fresh berries, whipped cream

Triple Mousse Torte | \$7 per person
Chocolate crumble, whipped cream

 **Classic Crème Brulee** | \$8 per person
Caramelized sugar, whipped cream

DISPLAYED

Warm Cookies | \$2.5/each
Chocolate chip, oatmeal raisin, rocky road, sugar

Assorted Bars and Brownies | \$3/each

Mini Desserts | \$45/dozen
Chef's assortment

Seasonal Fruit Cobbler | \$7 per person
Vanilla bean ice cream

 *Indicates items are gluten free*