

Dessert Menu

Homemade cakes & pies

Black & white cheesecake (V)
White & dark chocolate cheesecake
with a delicious Oreo crust
\$9 per slice

Key lime pie (V)
Freshly baked with a graham cracker crust & served with a dollop of whipped cream
\$9 per slice

Carrot cake (V)
Made with shaved carrots, coconut,
pineapple & pecans, then finished with a
delicious cream cheese icing
\$10 per slice

Assorted desserts

Freshly baked cookies & brownies
An assortment of cookies & chocolate chunk brownies
\$25 per dozen

Chocolate dipped strawberries (V)
Dipped in your choice of milk or white chocolate
\$40 per dozen

Petite cheesecakes
Choice of three from the following:
chocolate, pumpkin, blueberry, New York,
white chocolate or peanut butter
\$250 per 100 cheesecakes

Petite tartelettes
Choice of three from the following:
lemon curd, fresh berry, bourbon walnut,
Key lime, pecan, mandarin or cranberry
\$350 per 100 tartelettes

3-tier wedding cookies
Heart shaped cookies with choice of vanilla, almond or chocolate icing
\$250 per 100 cookies (minimum of 100 to order)

Dessert station

*Chef attendant upon request for an additional \$75

*Ice cream Sunday bar
Build your own vanilla or chocolate Sunday
Toppings include sprinkles, Oreo crumbles, chocolate &
Strawberry syrup & whipped cream
\$8 per person

Fondue bar (GF, V)

Freshly baked mini brownies & pound cake, along with assorted fresh fruits & berries, & served with a velvety smooth chocolate Hazelnut fondue \$8 per person

GF- Gluten Free V- Vegetarian VE -Vegan

Identifiers marked with an asterisk *V are identifying a dish that isn't traditionally a dietary restrictive option but can be adjusted upon request.