

# DESSERTS

*(all of our desserts are hand crafted in house)*

## Plated \$6

Goosey Butter Cake with Ice Cream  
Chocolate Decadence Cake  
Mascarpone Cheese Cake  
French Opera Cake  
Classic French Crème Brulée

Crème Brulée Cheese Cake  
Black Forest Cake  
Almond Financier Cake  
Ind. Tiramisu Cake  
Carrot Cake (reg or Gf)

Add Vanilla Ice Cream \$1

## Station \$6

### Assorted Dessert

Assorted cookies, bars, cakes, tortes & cheese cake

### Cupcake *(pick 3)*

Double Chocolate Decadence  
Buttercake with Strawberry Mousse  
Strawberry Shortcake with Pastry Cream  
Red Velvet with Cream Cheese

Key Lime Cheese Cake  
M&M Cheese Cake  
Lemon Drop  
Carrot Cake with Cream Cheese

## Chef Action Stations \$8

*(minimum 20 people)*

### New Orleans Bananas Foster Flambe'

bananas sautéed in butter, brown sugar & banana liqueur served over vanilla ice cream

### Bread Pudding Flambé

topped with guest's choice of flambéed bourbon or warm chocolate sauce

### Donut Hole Flambé

Traditional glazed donut holes, tossed with a flambéed rum sauce  
served with guest's vanilla ice cream

### Cheese Cake Martini Bar

Your guests begin with a martini glass of house made cheese cake, they top it with their choice of reese's cup oreo's, fresh berries, whipped cream, brownie crumbles, caramel & hot fudge