

DESSERTS

Bananas Foster: Classic New Orleans Dessert with Bananas, Brown Sugar, Butter, Cinnamon, Dark Rum, and Vanilla Ice Cream	\$5.25
New York Style Cheese Cake with Raspberry Puree and Chocolate Decor	\$5.25
Raisin Brioche Bread Pudding Served warm with Bourbon Caramel Sauce and Whipped Cream	\$5.75
Classic Carrot Cake with Caramelized Pecans and Cream Cheese Frosting	\$5.75
Apple Pie ala mode with Vanilla Bean Ice Cream garnished with Candied Bacon	\$6.25
Homemade Peach Cobbler served with fresh Whipped Cream garnished with Caramelized Sugar	\$6.25
Fresh Fruit Tart: Individual Tarts served with seasonal Fresh Fruit with a Cream Cheese Filling and a Lime Glaze	\$6.50
Pecan Tart served with an Apple Jack Whipped Cream	\$6.85
Chocolate Mousse Crepes with Sabayon, Whipped Cream, and Fresh Strawberries	\$7.00
Brandy Fool a Brandy Mousse with crushed Almond Macaroons & Whipped Cream	\$7.00
Chocolate Diablo: a rich flourless Chocolate Cake served with Raspberry Sauce, Mocha Butter Cream, Chocolate Cigarette and Chocolate Sauce decor	\$8.90

Prices are subject to 20% service charge and applicable taxes

Prices are subject to change until both parties approve the proposal in writing and required deposit and signed policy page are received by the caterer.

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