



## DESSERT SELECTIONS

- Pumpkin Pie Cake ~ D N VGTN** \$5.75 / per person  
 The best of both worlds, creamy pumpkin pie filling topped with a buttery pecan encrusted cake and fresh whipped cream.
- Cheesecake ~ D VGTN** \$6.95 / per person  
 New York Style Cheesecake with Fresh Fruit Coulis. (sold in lots of 12 servings)
- Fresh Berries with Crème Anglaise ~ D VGTN** \* \$9.00 / per person  
 Fresh fruit and assorted berries with Crème Anglaise.  
 (\*Price subject to seasonal charge)
- Crème Brulee ~ GF D VGTN** \$8.00 / per person
- Salted Caramel Chocolate Mousse ~ D VGTN** \$7.00 / per person
- Key Lime Pie ~ D VGTN** \$7.50 / per person  
 Refreshing lime cream filling topped with fresh whipped cream.
- Tiramisu Goblet ~ D VGTN** \$9.00 / per person

**Individual Petite Desserts & Tarts ~ D N VGTN** \$3.90 / each  
 A variety of 1 ½" mini desserts, gorgeous and very elegantly served:  
 Mango Mousse, Raspberry Chocolate, Pistachio Cream, White Choco Fromage, Cream Puff,  
 Tiramisu, White Chocolate Raspberry, Strawberry Gateau, Chocolate Éclair, Dulce De Leche,  
 Chocolate Ganache, Orangini  
**(Minimum order 96 pcs.)**

**Cookies ~ D N VGTN** \$2.25 / each  
 Chocolate Chip Coconut Macadamia Nut Cookies, White Chocolate Cranberry Shortbread,  
 Toffee Crunch, Chocolate Chocolate Chunk, Lemon Ice and Oatmeal Raisin Spice.

**Assorted Cookie Bars, Bites & Brownies ~ D N VGTN** \$3.95 / per serving  
 Apple Cobbler Bar, Lemon Shortbread Bar, Butter Brickle Blondie Bar, S'mores Bar & Double  
 Chocolate Brownies.

**Jack Daniels Bread Pudding ~ D VGTN** \$10.00 / per person  
 Homemade bread pudding baked in a rich crème anglaise, sliced and topped with a bourbon  
 sauce. A great holiday treat!

V : Vegan ~ VGTN : Vegetarian ~ GF Gluten Free ~ D : Contains Dairy ~ N : Contains Nuts~ SOY : Contains Soy