

## *Sweet Endings*

### **TO BE SERVED PLATED OR BUFFET STYLE**

- FRESH BAKED COOKIES  
**\$1.25** PER PERSON
- MINI DESSERT BARS  
**\$2.00** PER PERSON
- NEW YORK CHEESECAKE  
**\$4.00** PER PERSON
- FLOURLESS CHOCOLATE TORTE  
**\$4.00** PER PERSON
- VANILLA ICE CREAM OR SHERBET  
**\$2.50** PER PERSON

### *Fruit and Berry Board*

*Beautifully arranged Freshly Sliced Fruit  
& Fresh Berries Served with Bailey's Infused  
Whipped Cream & Warm Chocolate Fondue*  
**\$5.00** PER PERSON

### *Candy Table*

*Featuring All White Candies Non Pareils, Yogurt  
Covered Pretzels, Jelly Beans, Hershey Kisses,  
M&M's & White Chocolate Covered Almonds  
with Candy Favor Bags*

SELECTIONS MAY BE CUSTOMIZED  
**\$6.00** PER PERSON

### *Cupcake Table*

*Homemade Vanilla, Chocolate, Carrot Cake,  
& Red Velvet Cupcakes Topped with Vanilla,  
Chocolate, or Cream Cheese Frosting*

SELECTIONS MAY BE CUSTOMIZED

### *Viennese Table*

- CHOCOLATE CAKE
- RED VELVET CAKE
- CARROT CAKE
- LEMON CAKE
- STRAWBERRY AMARETTO TORTE
- CRÈME BRULÉE CHEESECAKE
- SALTED CARAMEL VANILLA CRUNCH CAKE
- MINI FRENCH PASTRIES  
**\$10.50** PER PERSON

### *Ice Cream Sundae Bar*

CHOCOLATE, VANILLA & STRAWBERRY ICE CREAM

SERVED WITH THE FOLLOWING TOPPINGS:

- Crumbled Oreos*
- Peanuts*
- Chocolate Sauce*
- Carmel Sauce*
- Cherries*
- M&M's*
- Chocolate Sprinkles*
- Rainbow Sprinkles*
- Whipped Cream*  
**\$5.00** PER PERSON

*Sweet Endings* continued

*Assorted Miniature Desserts  
& Petit Fours*

ASSORTED EXOTIC PETIT FOURS  
**\$350.00**

ASSORTED MINI DESSERTS  
*Assorted Mousse Cups, Lemon Bars, Profiteroles, and Cannolis*  
**\$275.00**

ASSORTED MINI TARTLETS  
*Key Lime, Coconut, Apple Crumb, Lemon, Raspberry,  
Salted Caramel, and Pistachio*  
**\$250.00**

BLACK & WHITE PETIT FOURS  
**\$250.00**

MACARON FRENCH CLASSIC ASSORTMENT **GF**  
**\$300.00**

MACARON WINTER ASSORTMENT **GF**  
**\$300.00**

MINI BROWNIE BITE ASSORTMENT  
**\$175.00**

MINI CHEESECAKE ASSORTMENT  
**\$275.00**

MINI CHOCOLATE PASTRY ASSORTMENT  
**\$200.00**

MINI CUPCAKES  
**\$175.00**

*Sheet Cakes & Sliceable Strips*

DUBLIN  
*Chocolate Guinness Ganache Layered with  
Guinness Soaked Chocolate Sponge*  
**\$300.00**

LEMON TART  
*buttery shortbread filled with glazed lemon curd*  
**\$250.00**

MARJOLAINE **GF**

*Hazelnut Dacquoise, Vanilla Mousse, Praline Mousse,  
and Chocolate Mousse*  
**\$350.00**

OPERA

*Espresso Almond Sponge with Ganache and Coffee Butter Cream*  
**\$350.00**

SACHER **GF**

*Chocolate Cake with Chocolate Glaze and Raspberries*  
**\$200.00**

*Individual Dessert Cakes*

APPLE TARTLET  
**\$250.00**

AUTHENTIC LAVA RICH DARK CHOCOLATE  
**\$275.00**

DOME CAKE **GF**

*Chocolate Sabayon, Chocolate Dacquoise, Raspberry Coulis*  
**\$200.00**

INDIVIDUAL TIRAMISU **GF**  
**\$300.00**

PEAR TART  
**\$300.00**

PECAN TART **GF**  
**\$300.00**

RASPBERRY & VANILLA CHEESECAKE  
**\$300.00**

RED BERRY MARSCAPONE CAKE **GF**  
**\$275.00**

VANILLA BOURBON  
*Layered Sponge with Vanilla Syrup  
and Tabitian Vanilla Bean Mousse*  
**\$300.00**