



Desserts

All desserts can be served buffet style or individually

- \$5.95 Cheesecakes New York:** turtle, crème brûlée and no sugar added
- \$4.95 Fruit Pies:** Blueberry, apple and cherry
- \$4.95 Gourmet Pies:** wild berry with a lemon crust, country apple with a maple crust, peach praline, key lime, chocolate French silk, Boston cream and blueberry lemon crumb
- \$6.50 Gourmet Cakes:** Irish crème mousse, red velvet, caramel fudge pecan, strawberry layer, carrot layer, orange layer, chocolate tiger layer, raspberry white chocolate layer, lemon layer, lemon mist torte, chocolate mousse truffle, chocolate lovin' spoon torte and mile high cheesecake
- \$4.95 Fruit Crisp:** cherry and apple cinnamon
- \$3.95 Bread Puddings:** fresh berry and chocolate
- \$4.95 Old Fashioned Ice Cream Sundae:** vanilla ice cream with caramel, strawberry and chocolate sauces, chopped nuts, crushed Oreos, whipped cream and maraschino cherries for topping
- \$4.50 Root Beer Float Station***
- \$5.95 Chef's Dessert Stations*:** bananas foster or cherries jubilee (choice of one)

All prices are priced per person unless noted otherwise. *\$75.00 attendant fee per station. The catering department must be notified of the final guest count for all private functions a minimum of 7 days in advance. All prices are subject to 19.5% service charge and 6.875% sales tax. Items and prices are subject to change.