



## DESSERT PACKAGES

### SWEET TREATS

**Tuxedo Truffle Mousse Cake – 8.50 per person**  
Dark and white chocolate mousse, layered marble cake

**Cheesecake Wedge – 8.50 per person**  
Dulce de Leche

**Warm Apple Cobbler – 9.00 per person**  
Cinnamon ice cream, caramel sauce

**Bourbon Pecan Pie Tart – 10.00 per person**  
Mascarpone mousse, balsamic berries

**Crème Brûlée – 10.00 per person**  
Served in flaky pastry shell, caramelized sugar

**Chocolate Pot au Crème Bombe – 11.00 per person**  
White chocolate drizzle, hazelnut whipped cream, brandied cherries

**Chocolate Temptation Cake – 11.00 per person**  
Chocolate cake, hazelnut cream, chocolate glaze

**Black Cocoa Tartlet with Cranberry Pistachio Custard – 11.00 per person**  
Maple bourbon mousse, white chocolate shavings, cranberry crystals

**Trio of Small Verrines – 11.00 per person**  
Crème Brûlée with crunchy nougat, amaretto whipped cream  
Chocolate pot au crème, merengue  
Raspberry Bavarian, white genoise

### SWEET MINIS, SPOONS AND SHOOTERS

4.50 per piece

**Cocoa Chocolate Shells**  
Cappuccino ganache, amaretto ganache, Irish cream ganache

**Mini Waffle Cones**  
Blood orange white chocolate mousse, hazelnut chocolate mousse

**Shooters and Spoons**  
Passion fruit mousse, mocha mousse, crème brûlée, mango mousse, chocolate panna cotta

**Mousse Filled Chocolate Cups**  
Blood orange white chocolate mousse, hazelnut chocolate mousse

Raspberry Pastry Cream Tartlets

Macarons

Chocolate Truffles