

DINNER DESSERTS

THESE DESSERTS ARE THE SELECTIONS FOR THE DINNER PACKAGES
(PREMIUM DESSERTS ARE AVAILABLE FOR A SURCHARGE)

FROZEN SOUFFLÉ

A COOL AND CREAMY TREAT PRESENTED IN A CHOCOLATE CUP TOPPED WITH CHOCOLATE FLOWERS IS PRESENTED WITH A COMPLIMENTARY BERRY SAUCE
(CHOOSE FROM GRAN MARNIER, LEMON, COCONUT, COFFEE OR RASPBERRY)

TRIPLE CHOCOLATE MOUSSE

LAYERS OF BITTERSWEET, MILK AND WHITE CHOCOLATE MOUSSE ARE SERVED ON A PLATE DECORATED WITH A SWEET CARAMEL SAUCE AND FRESH SEASONAL BERRIES

LEMON STRAWBERRY BAVARIAN CREAM

FRESH SLICED STRAWBERRIES NESTLED ON A PILLOW OF LEMONY BAVARIAN CREAM SERVED WITH A STRAWBERRY COULIS

COCONUT PANNA COTTA

SILKY ITALIAN CUSTARD INFUSED WITH COCONUT SERVED WITH CARAMELIZED PINEAPPLE

CORNMEAL POUND CAKE & PEARS

MOIST POUND CAKE WITH THE CRUNCHY TEXTURE OF CORNMEAL SERVED WITH WARM BUTTERSCOTCH PEARS AND HOMEMADE VANILLA BEAN ICE CREAM

APPLE CUSTARD PUFF

CINNAMON SCENTED APPLES FOLDED INTO CREAMY VANILLA CUSTARD BAKED INSIDE A CRISP PHYLLO PUFF PASTRY FINISHED WITH A CARAMEL SAUCE

BISCOTTI & BERRIES

A VARIETY OF HOMEMADE BISCOTTI SERVED WITH FRESH BERRIES & CHOCOLATE DIPPING SAUCE

CHOCOLATE HAZELNUT MOUNTAIN CAKE

A DENSE CHOCOLATE CAKE LAYERED WITH RICH CHOCOLATE & HAZELNUT MOUSSE DRIZZLED WITH A CHOCOLATE GLAZE IS FINISHED WITH CRUSHED TOASTED HAZELNUTS

KAHLUA FUDGE CAKE

DEEP DARK FUDGE CAKE DRENCHED IN A KAHLUA COFFEE SYRUP SERVED WITH AN ESPRESSO CREME ANGLAIS AND CINNAMON WHIPPED CREAM

GIANT PROFITEROLES

A CREAM PUFF STUFFED WITH HOMEMADE CARAMEL, CHOCOLATE AND VANILLA ICE CREAM TOPPED WITH A CHOCOLATE GLAZE SERVED WITH FRESH BANANAS & STRAWBERRIES