

LUNCHEON DESSERTS

THESE DESSERTS ARE THE SELECTIONS FOR THE LUNCHEON PACKAGES
(PREMIUM DESSERTS ARE AVAILABLE FOR AN ADDITIONAL SURCHARGE)

CHOCOLATE CARAMEL PECAN TART

LOTS OF SWEET PECAN HALVES, RICH CREAMY CARAMEL AND A DARK CHOCOLATE DRIZZLE COME TOGETHER IN A LIGHT SHORTBREAD CRUST. LIKE CANDY—ONLY BETTER!

DUTCH APPLE TART

TART APPLE SLICES AND A RICH ORANGE SCENTED SOUR CREAM CUSTARD SERVED IN A PASTRY CRUST WITH A CINNAMON CRUMB TOPPING

SEASONAL FRESH FRUIT TART

FRESH FRUIT OF THE SEASON IS LIGHTLY SWEETENED AND SERVED IN A FLAKY TART SHELL

LEMON CHEESE TART

A SMOOTH LEMONY CHEESECAKE FILLING IN A GRAHAM CRACKER CRUST TOPPED WITH PLUMP FRESH STRAWBERRIES

PINE NUT TART

A RICH AND SWEET CUSTARD FILLING IN A CRUST STudded WITH TOASTED PINE NUTS

CHEESECAKE

A TRUE CLASSIC CHEESECAKE SCENTED WITH PURE VANILLA AND SERVED WITH FRESH BERRY AND CARAMEL SAUCES

BLACK & WHITE CHEESECAKE

A CREAMY CHOCOLATE GLAZED CHEESECAKE WITH A HIDDEN CORE OF RICH FUDGE

FUDGE WALNUT SLICE

A CHOCOLATE FUDGE BASE TOPPED WITH A DENSE MOIST WALNUT CAKE AND SMOOTH CHOCOLATE GLAZE

CARROT CAKE

A LIGHTER VERSION OF THE CLASSIC WITH A TRULY DECADENT CREAM CHEESE ICING

APPLE PECAN CAKE

A DENSE SPICY BROWN SUGAR CAKE LOADED WITH TART APPLES AND SWEET PECANS FINISHED WITH A BUTTERMILK GLAZE

LEMON POUND CAKE

A MOIST AND LUSCIOUS CAKE SERVED WITH FRESH BERRIES AND WHIPPED CREAM

BREAD PUDDING

A SOFT AND CREAMY TREAT FEATURING ALL OF THE FLAVORS OF THE SEASON SERVED WARM WITH FRESH LIGHTLY SWEETENED WHIPPED CREAM