

RECEPTION DESSERTS

Select one of the following specialty desserts to put the finishing touch on your event.

Poached Northwest Pear
Fanned with Pistachio Nut Frangelico Mousse
Cognac Chocolate Sauce
\$5.50 per person

Lemon Tear Drop
Lemon Mousse Enrobed with Vanilla Chiffon Cake
And Caramelized Lemon Curd
\$4.25 per person

Duo of Hazel Nut White Chocolate Mousse and Espresso Mousse
Hazel Nut Mousse in a Chocolate Cup
Espresso Chocolate Mousse on the Side
Blueberry Coulis
Chocolate Straws and Fresh Northwest Berries
\$4.25 per person

White Chocolate Espresso Cheesecake
Pistachio Nut Florentine Wafer
Mocha Chocolate Sauce
\$4.25 per person

Lemon-Lime Soufflé
Macadamia Shortbread, Lemon Mousse,
Fresh Lime Cream Topped with Browned Meringue
\$4.25 per person

HOUSE DESSERTS

All lunch and dinner entrees include a choice of one of the following desserts.

Apple Pie
Pecan Pie
Carrot Cake
Lemon Cake
Chocolate Mousse Cake
Double Chocolate Layer Cake
Triple Chocolate Fudge Cake
Lemon Squares
Raspberry Bars
Platter of Fresh Baked Cookies

PREMIUM DESSERT PLATTERS

Assorted House-made Miniatures
Biscotti
Cannoli
Chocolate-dipped Fruit
Fruit Tartlets
Grand Marnier Truffles
Lemon Tartlets
\$125.00 per 50

Chocolate-dipped Strawberries
\$40.00 per 10

Assorted Premium Chocolate Truffles
\$30.00 per 10