



SMALL PLATE DESSERTS & SWEETS

PRESENTED ON A VARIETY OF DISPOSABLE PLATES, CUPS & BOATS. PRICING BASED ON SELECTION

DOUBLE CHOCOLATE-PEANUT BUTTER CUPCAKE

sinful hot fudge, crushed salted peanuts, mini Reece's cups

APRICOT-ALMOND AU GRATINÉE

almond Genoise, raspberry jam, toasted almonds

GINGER-ORANGE PANNA COTTA

mango gelee, puffed croquant

WARM CHOCOLATE TRUFFLE TORTE

classic crème anglaise, fanned strawberry

PETITE MAPLE-PECAN TARTE

bourbon scented cream, cool caramel

WARM APPLE BROWN BETTY

in Mason jar with dollop of fresh cream

SOUTHERN BANANA CREAM PIES

graham cracker crust, dark chocolate sauce, crushed walnuts

BROWNIE IN THE ROUND

fudgy chocolate brownie, vanilla mousse, chocolate sauce, caramel, pecans & maraschino cherry

SALTED CARAMEL BABA CAKE

pineapple compote, brown sugar-vanilla crème, toasted coconut

MEYER'S LEMON CURD TART

fresh raspberries, toasted meringue, pistachio dust

BLACK & WHITE PARFAIT

dark chocolate & white chocolate mousse layered with crushed Oreo's

CRISP WARM CHEESECAKE "XANGOS"

with drizzle of raspberry puree

WARM WHITE CHOCOLATE-CRANBERRY CROISSANT BREAD PUDDING

Gran Marnier scented crème anglaise

PANNA COTTA AUX FRAMBOISES

vanilla bean Panna Cotta, raspberry gelee, shaved white chocolate