



## DESSERT OPTIONS

stationary, passed, or plated

**ASSORTED COOKIES |**

**BROWNIES & BLONDIES |**

**ASSORTED DESSERT BARS |**

**SEASONAL FRUIT TARTS |**

**LIQUEUR CHOCOLATE**

**MOUSSE SHOOTERS |**

**CHEESECAKE SHOOTERS |**

**KEY LIME TARTS |**

**INDIVIDUAL DESSERTS |**

**DESSERTS LISTED BELOW SERVED WITH  
SMALL PLATE STATIONS OR BUFFETS:**

**ASSORTED SEASONAL CAKES**

**SPICED CARAMEL & ALMOND BREAD PUDDING**

**CHOCOLATE PANNA COTTA**

**CHOCOLATE PATE**

**LEMON POUND CAKE**

**TIRAMISU**

## SMALL PLATE STATIONS

available to feed up to 700 people. guests can select their choice of (2) plated entrees, (1) vegetarian meal, and (3) desserts for per person

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. The following major food allergens are used as ingredients in this facility. Milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy and sesame. Please notify staff for more information about these ingredients