

Dessert Reception Sample Menu

MENU

(V)=VEGAN | (GF)=GLUTEN FREE

PASSED DESSERTS

MINI MOLTEN LAVA CHOCOLATE CAKE IN PHYLLO
ORANGE CRUSH FLOATS
BEIGNET BITES | PIPETTES OF CHOCOLATE SAUCE + VANILLA SAUCE
CINNAMON SUGAR CHURRO FRITES | CHOCOLATE SAUCE

DESSERT STATIONS

ICE BAR

TWO13 CUSTOM SORBET AND SHERBERT (V/GF)

CHEF ATTENDED

APRICOT LIME SORBET | COCONUT LYCHEE SORBET | RASPBERRY GINGER SHERBERT | KIWI GREEN
APPLE SORBET | STRAWBERRY RHUBARB SHERBERT | BITTER CHOCOLATE ESPRESSO SORBET |
ORANGE MARSHMALLOW SHERBERT

RETRO SWEET SHOPPE

LEMON MERINGUE PIE | RICE PUDDING SHOTS (GF/V_) | PEACH COBBLER | DARK CHOCOLATE
LAYER CAKE | PINEAPPLE UPSIDE DOWN CAKELETS (NO MARACHINO) | "BUTTER" TARTLETS |
JELLIED FRUIT COCKTAIL SHOTS (GF) | NANAIMO BARS | HELLO DOLLY SQUARES |

GALA SWEET STATION

LEMON MERINGUE KISSES (GF)
PASTEL PETIT CHOUX
BROWNIE BITES + MINT FROSTING
BLUEBERRY LEMON PHYLLO TARTLETS
MINI RASPBERRY JELLY ROLLS
APRICOT PHYLLO SACHETS
PASTEL WHITE CHOCOLATE + SPRINKLE DIPPED PRETZELS
PEACH OATMEAL CRUMBLE TARTLETS
CHERRY CREPE TORTE BITES
MINI APRICOT UPSIDE DOWN CAKES
APPLE RAISIN TOSTADA | CARAMEL DRIZZLE (V)
MANGO MOUSSE TARTLET
CELEBRATION RICE CRISPY BITES
COCKTAIL FRUIT SKEWERS (V)(V)
RASPBERRY "BUTTERCREAM" + GENOISE FRIANDISE
STRAWBERRY "CREME" CREPE PINWHEELS
CHOCOLATE COCONUT BALLS | SKEWERED

CINNAMON PALMIER(V)
CHOCOLATE CHIP DROP COOKIES
PASTEL DIPPED SUGAR COOKIES
MINI APRICOT BISCOTTI
MINI CHOCOLATE DIPPED DRIED CRANBERRY BISCOTTI