

# DESSERT MENU



## *P*LATED DESSERTS

### CHOCOLATE OVERLOAD TORTE

Intensely chocolate layer cake with decadent chocolate icing

### CHOCOLATE MOUSSE

Rich chocolate mousse with fresh whipped cream and seasonal garnish

### CARROT CAKE

Tender, moist cake with fresh carrots and walnuts with a cream cheese icing

### APPLE PIE

An all American classic dessert! Cinnamon apples encased within a flakey pie crust. Served with a dollop of whipped cream.

### BANANAS FOSTER

A cinnamon rich sauce of rum, brown sugar and butter with sliced bananas served over vanilla bean ice cream

### CHEESECAKE

A rich and creamy cheesecake on a buttery graham cracker crust with seasonal berry coulis

### STRAWBERRY SHORTCAKE

A light and buttery sponge cake with strawberries and whipped cream

### FRUIT CUP

Fresh cut seasonal fruit with strawberry, grapes, pineapple and melon

## *S*TATIONED & PLATTERED DESSERTS

### MINI PASTRY DISPLAY

Plattered mini pastries, petit fours, mini cannolis and Chocolate-Dipped Strawberries

### FRUIT CRISP

*(Apple, Peach or Blueberry)*

Fruit crisp with a streusel topping served in a round chaffer with fresh whipped cream on the side

### CHEF'S DESSERT TABLE

A delicious assortment of cakes including double fudge chocolate cake, creamy cheesecake with seasonal garnish and other seasonal selections.

### VIENNESE DESSERT TABLE

Assorted Flavored Coffees, Colombian Regular, Decaffeinated Coffee and Premium Herbal Teas served with Chocolate shavings and Whipped cream, Chocolate-Dipped Strawberries, mini cannolis, petit fours and mini pastries

### ICE CREAM STATION

Vanilla and chocolate ice cream served with hot fudge, caramel sauce, strawberry sauce. Toppings include whipped cream, cherries, sprinkles and Oreos.

### COOKIES & BROWNIES

A platter of house baked cookies and brownies

### WHOOPIE PIES

A nostalgic favorite of chocolate and carrot cake pies

### ITALIAN WEDDING COOKIES

Approximately 100 cookies

*Serving the public seven days a week.*

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## D

### DESSERT ENHANCEMENTS

#### VANILLA ICE CREAM SCOOP

Recommended for plated desserts only

#### INTERMEZZO COURSE

Champagne or Raspberry sorbet

#### CHOCOLATE DIPPED STRAWBERRIES

Plump juicy strawberries enrobed in a rich, dark chocolate coating

## C

### COFFEE ENHANCEMENTS

#### COFFEE STATION

To include Colombian and Decaffeinated Coffees and Assorted Premium Herbal Teas

#### INTERNATIONAL COFFEE STATION

Assorted Flavor Coffees, Colombian and Decaffeinated Coffees and Assorted Premium Herbal Teas

#### ESPRESSO STATION

Server, Equipment, Unlimited Espresso, Cappuccino and Latte with Assorted Flavor Shots

*(for up to 175 people)*

*\* All food items must be ordered for entire guaranteed headcount. All prices are subject to 14% gratuity, 5% taxable service charge and NH State Meals Tax. Package inclusions and prices are subject to change, not to exceed 5% annually. Package inclusions and prices are locked in up to 60 days prior to the date of the event.*

## CHOCOLATE FOUNTAIN SPECIAL

Our Chocolate Fountain is 44 inches high and has 4 tiers. Pricing includes an attendant, 2 hours usage, wooden skewers for dippers and Dark Chocolate. Minimum of 100 people.

*Chocolate Fondue is used for parties with less than 100 people.*

#### Dippers Include:

Strawberries	Angel Food Cake
Pretzels	Oreos
Marshmallows	Rice Crispy Treats

#### Additional dippers available:

Biscotti  
Vienna Fingers  
Mini Cream Puffs  
Cheesecake Bites  
Bananas Foster Bites

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