



SWEET ENDINGS

ASSORTMENT OF MINIATURE EUROPEAN PASTRIES & COOKIES

LEMON & RASPBERRY BARS, MINIATURE ECLAIRS, CHOCOLATE DIPPED SHORTBREAD
MINIATURE CANNOLI, RASPBERRY COCONUT SQUARES, APPLE BAVARIAN,
CHOCOLATE MOUSSE TARTS & FRUIT JEWELS

CHEF CREATING

RASPBERRY CHAMBORD CREPE

FILLED WITH SWEET CHAMBORD RASPBERRY PUREE & FRESH BERRIES
CHOCOLATE GRAN MARNIER SAUCE & WHITE CHOCOLATE MOUSSE DOLLOP

CRÈME BRULÉE CREPE

(BROWN SUGAR CUSTARD MOUSSE)
WARM PLUM SAUCE & RASPBERRY COMPOTE

CARMELIZED BANANA TART

VANILLA BEAN FRANGELICO CRÈME
BRANDIED CARAMEL & CHOCOLATE SAUCE

WARM WINTER FRUIT COMPOTE

CINNAMON SPICED BING CHERRIES, PEACHES, PLUMS, A TOUCH OF CHAMBORD,
TOPPED WITH ALMOND CRÈME FRAICHE

DESSERT SHOOTERS

LEMON MIST

DELICATE YELLOW GENOISE LAYERS, LEMON CUSTARD, & APRICOTS
CRUSHED ALMOND GARNISH

MOCHA LATTE

MOCHA FLAVOURED CHOCOLATE MOUSSE, THIN LAYER OF CHOCOLATE SPONGE CAKE,
WHIPPED CRÈME & CHOCOLATE BEAN FOR GARNISH

KEY LIME

SHORTBREAD CRUST, KEY LIME MOUSSE, & WHIP CRÈME,
TOASTED COCONUT GARNISH

CHOCOLATE RASPBERRY DESIRE

WHITE CHOCOLATE MANGO MOUSSE, FRESH BERRIES & RASPBERRY PUREE

