



Individually Plated or Presented at a Station as Petites...

Decadent Desserts

- ❖ **Fresh Mango Panna Cotta**
- ❖ **Apple Cinnamon Caramel Tart**
- ❖ **Caramel and Sea Salt Cheesecake**
- ❖ **Avocado Panna Cotta** *with Chocolate Ganache and Candied Pistachios*
- ❖ **Caramelized Banana Dome** *with Young Coconut Ice Cream and Almond Tuile*
- ❖ **Pistachio Entremet** *with Passion Fruit Cream and Fresh Raspberries*
- ❖ **Chocolate Ganache Tart** *with Gold Leaf Flakes*
- ❖ **Chocolate Pecan Bread Pudding** *with Bourbon Creme Anglaise*
- ❖ **Chocolate Ganache Hazelnut Dome** *Dusted with Cocoa Powder and Candied Nuts*
- ❖ **Chocolate Berry Shortcake** *with Seasonal Berry Compote, Chocolate Truffle Shavings & Vanilla Bean Whip*
- ❖ **White Chocolate Passion Fruit Cheesecake** *with Vanilla Grilled Pineapple, Passion Fruit Coulis and White Chocolate Curls*
- ❖ **Cherry Apricot Cobbler** *Topped with Vanilla Bean Whipped Cream*
- ❖ **Mixed Berry Shooter** *Topped with Greek Yogurt Creme Fraiche*
- ❖ **Assorted Mini Parisian Macarons** - *Classic French Pastry Treats*

★ *menu items may be subject to change based on season, availability and guest count*