

Homemade Desserts

All desserts are prepared by our in-house baker. To accompany a buffet or plated meal, please choose one selection, \$3 per guest. Dessert station (minimum 40 guests) with 4 selections, \$10 per guest (flaming desserts & chocolate fountain additional).

CAKES

Carrot cake with cream cheese frosting
German chocolate cake
Pineapple upside down

CHEESECAKES

Audrey's NY style cheesecake with raspberry or strawberry topping
Mocha Kahlua cheesecake with Oreo crust
Pumpkin cheesecake

FROZEN TREATS

Vanilla ice cream or Bear Claw (chocolate ice cream with cashews & caramel)
Turtle pie (Oreo cookie crust, bear claw ice cream, peanut and chocolate topping)
Grasshopper pie (Oreo cookie crust, vanilla ice cream blended with crème de menthe)
Brandy Alexander pie (Oreo cookie crust, brandy & kahlua blended with vanilla ice cream)

ECLAIRS

Fillings: chocolate, banana, vanilla, strawberry, cappuccino
Icings: chocolate or vanilla

MOUSSE

Chocolate, raspberry, or mocha

FLAMING PRESENTATIONS

Bananas Foster	\$4.75 per guest
Peach Melba	\$4.75 per guest
Baked Alaska (minimum 30 guests)	\$4.75 per guest

CHOCOLATE FOUNTAIN

Fresh strawberries, pineapple, cantaloupe and bananas, pretzels & mini-cookies
With a flowing milk chocolate fountain. \$5 per guest