

## ***Homemade Desserts***

*All desserts are prepared by our in-house baker. To accompany a buffet or plated meal, please choose one selection, \$3.25 per guest. Dessert station (minimum 40 guests) with 4 selections, \$11 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 - ADD \$6 PER GUEST**

Bananas Foster  
Peach Melba  
Baked Alaska (minimum 30 guests)

### **CHOCOLATE FOUNTAIN - ADD \$7 PER GUEST**

Fresh strawberries, pineapple, cantaloupe and bananas, pretzels & mini-cookies  
With a flowing milk chocolate fountain.