

# DESSERT Selection

## Buffet or Late Night Enhancements

Slices (Nanaimo, butter tart, brownie, carrot cake)

**35.00 per dozen**

Assorted dainties, tarts and slices

**42.00 per dozen**

Assorted mini cheesecakes

**46.00 per dozen**

Assorted French macarons

**42.00 per dozen**

Imperial cookie dainties

**36.00 per dozen**

Chocolate dipped strawberries

**39.00 per dozen**

## Tortes 10"

**62.00 each**

### Lemon Raspberry

White torte layers filled with lemon curd and raspberry puree mousse

### Sacripantina

Espresso and chocolate butter cream torte with crushed amaretti cookies

### Zuccotto

White truffle layers filled with Triple Sec Florentine mousse and chocolate Florentine mousse, dark chocolate ganache, almond Florentines and white chocolate drizzle

### Chocolate Truffle

Truffle layers filled with milk chocolate ganache with white chocolate design

### Vegan Chocolate Torte

Chocolate torte with coconut milk ganache

### Banana Split

Layers of white truffles, strawberry banana mousse and hazelnut meringue

### Shmoo Torte

Pecan sponge cake filled with caramel Skor and pecan mousse with caramel sauce

## Dessert Stations

### Chocolate Fountain

Selection of fresh fruit  
(minimum 60 people)

**19.00 per person**

### Deluxe Chocolate Fountain

Selection of fresh fruit, marshmallows,  
rice crispy squares and biscuits  
(minimum 60 people)

**21.00 per person**

### Sundae Station

Chocolate and vanilla bean ice cream, chocolate fudge  
and caramel sauce assortment of toppings (Smarties,  
Oreo crumbs, chocolate chips, candy sprinkles, and  
sliced strawberries)

**12.00 per person**

## Cupcakes

- Chocolate
- Vanilla
- Red Velvet
- Strawberry
- Maple Bacon

**46.00 per dozen**

### Food Allergy Concerns?

Please talk to our catering office staff in advance about  
gluten, lactose or other dietary considerations, and we  
will be pleased to accommodate.

Additional charges may apply.