

DESSERT SELECTION

Buffet or Late Night Enhancements

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

• **31.00 per dozen**

Assorted dainties, tarts and slices

• **34.00 per dozen**

Assorted mini cheesecakes

• **44.00 per dozen**

Assorted French macarons

• **34.00 per dozen**

Imperial cookie dainties

• **28.00 per dozen**

 Chocolate dipped strawberries

• **31.00 per dozen**

Cupcakes

Chocolate

Vanilla

Red Velvet

Strawberry


Maple Bacon


• **40.00 per dozen**


Tortes 10"


• **58.00 each**

 Lemon Raspberry; white torte layers filled with lemon curd and raspberry puree mousse

 Sacrapantina; 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 with a 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)

• **9.50 per person**

 Vegan Option

 Gluten Free Option

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.