

DESSERTS

PLATED DESSERTS

Crème Brulee

Classic Custard and Caramelized Topping

.....\$7 per person

Chocolate Mousse

with Chambord Macerated Berries

.....\$5 per person

New York Style Cheesecake

with Northwest Berry Compote

.....\$6 per person

Chocolate Pecan Tart

with Amaretto Caramel Sauce

.....\$4 per person

Chef's Seasonal Dessert

Chef's Best of the Season

.....Market Price

DESSERT BUFFETS

Dessert Assortment Buffet

Seasonal Cake, Tart and Cheesecake Display

.....\$6 per person

Petite Dessert Buffet

Chef's Selection of Desserts in Miniature

.....\$5.50 per person

Chocolate Fountain*

Seasonal Fresh Fruits, Dried Fruits, Pretzels, Cookies, Graham Crackers and Marshmallows for dipping

.....\$7 per person

*There is a \$250 fee for rental of the fountain and supply of chocolate serving 200 people for one hour or 100 people for two hours.