

DESSERT MENU

A great way to finish your meal! Tempt your guests with one of the following sweet creations.

Brownie Bites \$2.75 per person
Rich, dark chocolate brownie served in a crunchy cookie style shell.

Apple Crisp \$3.25 per person
Honey crisp apples baked with orange, lemon, cinnamon, nutmeg and sugar with an oatmeal crisp topping served in an individual cup. Finished with a caramel cinnamon sauce. Served warm.

Cherry Cobbler \$3.25 per person
Tart dark Michigan cherries combined with red wine, cinnamon, ginger and sugar baked in an individual cup and topped with a sweet buttermilk biscuit. Served warm, finished with a caramel cinnamon sauce.

Carrot Cake \$3.25 per person
Rich sheet cake of carrot cake split by smooth cream cheese icing.

Chocolate Bread Pudding \$3.25 per person
Sixty one percent bittersweet Peruvian Chocolate, dark rum, butter, sugar, and of course bread. Served warm, finished with burnt caramel sauce.

Chocolate Custard \$3.25 per person
Chocolate custard with whipped cinnamon topping garnished with a rolled cookie.

Lemon Custard \$3.25 per person
Lemon custard with blueberry whipped topping garnished with a shortbread cookie/

Rocky Road \$3.25 per person
Chocolate custard mixed with marshmallows, peanuts and chocolate chunks.

Home Style Pies \$3.95 per person
*Minimum 8 people. Choose from Dutch apple, lattice cherry, or rich pecan pie.

Spanish Flan \$3.95 per person
Classic custard flan with an orange caramel sauce and garnished with crunchy almond honey candy.

Chocolate Brownie with Vanilla Custard Sauce \$4.25 per person
An old fashion fudge brownie filled with walnuts and topped with a vanilla custard sauce.

Key Lime Tart \$4.50 per person
Classic key lime filling in a vanilla, chocolate coated pastry shell with Chantilly cream and finished with raspberry coulis.

Lemon Curd Tart \$4.50 per person
Creamy tart lemon curd filling in a vanilla white chocolate coated pastry shell, with seasonal fresh berries and Chantilly cream.

Lemon Tart Bar with Fresh Berries \$4.50 per person
A wonderfully sweet, lemony tart bar topped with the freshest of seasonal berries.

Chocolate Caramel Pecan Tart	\$4.50 per person
Sixty two percent bittersweet Peruvian chocolate combined with toasted pecans and rich burnt caramel baked in a vanilla, chocolate coated shell.	
New York Style Cheesecake with a Trio of Sauces	\$4.95 per person
Creamy chef prepared cheesecake bathed in a pool of caramel, chocolate, and fruit sauces.	
Triple Berry Cobbler with Fresh Berries	\$4.95 per person
Homemade freshness and taste in this variation of a traditional old style cobbler, finished with assorted fresh berries.	
Traditional Strawberry Shortcake	\$4.50 per person
Pound cake topped with vine ripened strawberries and whipped topping.	
Chocolate Raspberry Mousse	\$5.50 per person
Melt in your mouth dark chocolate mousse layered with delectable raspberry sauce.	
French Verrine	\$5.95 per person
Classic French dessert combines layers of flavor served in a small vessel. Vanilla goat cheese panna cotta layered with a chocolate Force noire ganache. Garnished with blood orange caviar and pine nut brittle.	
Gourmet Mini Dessert Assortment	\$6.00 per person
A delightful assortment of petit fore sized dessert selections. Our assortment includes Hazelnut crunch petit fore, Lavender madeleine's Petite pistachio cake, Amandines, Chocolate raspberry tart, Lemon raspberry cheese cake, Art deco inspired milk chocolate mousse, Miniature gourmet cupcake, Caramel Mousse cone.	
Chocolate Wafers	\$24.00 per pound
An assortment of milk, dark, and white chocolate wafers provide the perfect "light" bite of sweetness to finish a meal. *Minimum one pound (30 pieces).	

*Food and beverage services are subject to a 6% Michigan State sales tax and 20% service charge.
All prices are subject to change without notice.*