

# DESSERT MENU

## Light Dessert Selection

*Included with the Dinner Menu price or see the Hors d'Oeuvres Menu for individual pricing.*

Apple or Peach Crisp with Whipped Cream

Sherbet Ice Cream or Vanilla Ice Cream

Mango Sorbet with Coconut Crisp (add \$0.50 per person)

Pie: Apple, Peach, Berry, Coconut Cream, Banana Cream, Lemon Meringue (add \$1.25 per person)

Pumpkin Pie Crumble (in season)

Sugar Cookies w/ Cream Cheese Frosting

Carrot Cake

Chocolate Cake

Chocolate Peanut Butter Cake (add \$1.25 per person)

Assorted Gourmet Cookies

Pound Cake w/ Berries (add \$1.75 per person)

## Gourmet Dessert Selections

*Add \$3.25 more per person to the entrée menu price or \$4.25 per person a la carte*

Traditional Cheesecake w/mixed berry sauce or caramel sauce (add \$1.00 per person)

Assorted Cheesecake Flavors

Key Lime Pie

Raspberry Mousse

Chocolate Mousse Pie

Italian Cream Cake (seasonal)

Gourmet Ice Cream Bar: Vanilla Ice Cream, chocolate, strawberry, and caramel syrups,

Oreo cookie crumbs, chocolate chip cookie crumbs, sprinkles, and toffee bits.

Gourmet 4 Layer Cakes:

Chocolate Fudge with Raspberry Drizzle

Chocolate with Chocolate Fudge Filling

Chocolate Fudge with Pecan Coconut Topping

Carrot with Cream Cheese Filling

Lemon Dream

Coconut with Tropical Fruit Filling

Strawberry Shortcake

These are just a few of our most popular. Ask about our additional flavors, fillings.