

## Light Dessert Selection

Included with the Dinner Menu price or see the Hors d'Oeuvres Menu for individual pricing. For groups with less than 150 people the serve time is an hour and for groups over 150 guests the serve time is two hours.

Apple or Peach Crisp w/ 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 w/ Raspberry Drizzle

Chocolate w/ Chocolate Fudge Filling

Chocolate Fudge w/ Pecan Coconut Topping

Carrot w/ Cream Cheese Filling

Lemon Dream

Coconut w/ Tropical Fruit Filling

Strawberry Shortcake