



## Price lists

Prices subject to change without notice

All items are customizable for dietary needs or for personal preference. Contact our Chef to create new items

### APPETIZERS

Price

\*\*Our appetizers are priced per serving

#### **Appetizers- I**

Bronze Package: <i>Choose any 3 appetizers from the "Appetizers-I" category</i>	\$5.99
<i>additional appetizers will be \$1.99 each</i>	
Tomato Bruschetta: <i>roasted Crostini with fresh tomatoes, basil and mozzarella cheese</i>	\$2.29
Focaccia Bread: <i>handmade herbed Focaccia bread</i>	\$2.29
Chips & Mango Salsa: <i>handmade mango salsa with blue, yellow and green Tortilla chips</i>	\$2.29
Handmade meatballs: <i>"from-scratch" meatballs with choice of one sauce. Sauce options may include barbacoa, teriyaki, sweet chile, classic marinara</i>	\$2.29
Risotto Cakes: <i>creamy and cheesy risotto cups sprinkled with Pancetta and melted smoked Gouda cheese</i>	\$2.29
Tortellini Skewers: <i>red, plain, and green tortellini on a knotted skewer with roasted red peppers and a spinach leaf. Marinated in our house made French Vinaigrette (served cold)</i>	\$2.29
Petite Cupcakes: <i>fluffy cupcakes topped with a swirl of flavored whipped cream. Flavors like dulce de leche, mango, lime, etc</i>	\$2.29
Full Cupcakes: <i>traditional moist cupcakes with a swirl of flavored whipped cream. Flavors like mango, chocolate, guava, etc</i>	\$2.29
Handmade Brownies: <i>thick and fudgery brownies with frosting. Comes in original, Oreo, Rocky road, mint, etc.</i>	\$2.29
Cookie Bar: <i>classic cookie in bar form. Flavors like: peanut butter, chocolate chip, sugar cookie, etc</i>	\$2.29
Meringue Stars: <i>any color meringue stars, garnished with edible glitter</i>	\$2.29
Chocolate & Candy covered Marshmallows: <i>jumbo marshmallows covered in milk and white chocolate with crushed candies designed to match your colors</i>	\$2.29

#### **Appetizers- II**

Silver Package: <i>Choose any 3 appetizers from the "Appetizers-II" category</i>	\$7.99
<i>additional appetizers will be \$2.49 each</i>	
Mini Mac 'n' Cheese: <i>Mac 'n' Cheese in a Ramekin topped with buttery Panko crumbs</i>	\$2.69
Sea Salt Wontons: <i>wontons with herbed cheese, roasted red pepper, and Balsamic reduction</i>	\$2.69
Stuffed Mushroom Caps: <i>sausage, smoked gouda, Parmesan, breadcrumbs, and herbs stuffed into Button mushrooms, then drizzled with butter</i>	\$2.69



Fruit Trays: <i>fresh fruit displays featuring melons, strawberries, grapes, kiwis, berries, and pineapple</i>	\$2.69
Pork Quesadilla: <i>warm shredded pork with red and green peppers melted together with cheese</i>	\$2.69
Scalloped Potatoes: <i>from scratch layered scalloped potatoes with heavy cream, four cheeses, in a Ramekin, garnished with fresh chopped herbs</i>	\$2.69
Prosciutto-wrapped Melon Balls: <i>melon spheres wrapped in prosciutto on a skewer with a Balsamic reduction and basil Chiffonade for garnish</i>	\$2.69
Chicken or Beef Satay with sauce: <i>chicken or beef on a knotted bamboo skewer with accompanying sauce</i>	\$2.69
Focaccia Bread Sandwiches: <i>in house baked herb Focaccia bread with turkey, Muenster cheese and crisp romaine lettuce</i>	\$2.69
Hot Wings with sauce: <i>spicy and tangy BBQ wings and accompanying sauce. Flavors like original, honey, Bleu cheese</i>	\$2.69
Prosciutto-wrapped Asparagus: <i>grilled, Prosciutto-wrapped asparagus spears (seasonal)</i>	\$2.69
Pulled Pork Slider: <i>slow roasted pork with a sweet barbacoa sauce, layered on a handmade mini Kaiser roll. Served with optional "Diablo Onions" on the side - these are super spicy caramelized onions for the brave at heart.</i>	\$2.69
Cheeseburger: <i>modernized cheeseburger with Muenster cheese and garden-fresh romaine lettuce</i>	\$2.69
Strawberry Bruschetta: <i>slightly sweet diced strawberries on a roasted Baguette, savory cream cheese and drizzled with a Balsamic reduction</i>	\$2.69
Spinach Artichoke Dip with Crackers (gluten free option): <i>warm, three cheese spinach artichoke dip with an assortment of crackers</i>	\$2.69
Beef and Sausage Slider: <i>beef and sausage with herbed cheese on a knotted sesame Kaiser roll</i>	\$2.69
Buttery Pinyons: <i>pine nuts, golden raisins, and kale resting on a buttery Baguette slice with a Bleu cheese spread</i>	\$2.69
Feta Cucumber Rolls: <i>seasoned feta in cucumber with chopped bacon</i>	\$2.69
Potato Bites: <i>mini sea salt baked potatoes with Boursin cheese and chives</i>	\$2.69
Pork Crostini: <i>marinated pork tenderloin medallions, caramelized onions, and sage whipped cream on a toasted bread round</i>	\$2.69
Mini Pie Cubes: <i>any flavor pie cubes with a crumb base, served with a 4" fork</i>	\$2.69
Apple-Cranberry Crisp: <i>Served warm in a rustic mini pie tin or in elegant white ramekins, with a touch of cinnamon, and accompanied by a handmade vanilla bean gelato.</i>	\$2.69
Mini "Killer Chocolate Cakes": <i>dense dark chocolate with a milk chocolate French mousse icing</i>	\$2.69
Éclairs: <i>from scratch éclairs filled with French pastry cream and drizzled with a dark chocolate Ganache</i>	\$2.69
Pineapple watermelon Sorbet: <i>watermelon-pineapple sorbet served in a crystal martini glass with a sour sugar rimmer and a cookie Tuile</i>	\$2.69



Handmade Parfaits: <i>parfaits with real pound cake or brownie crumbles with whipped cream, gelee, pastry cream in any flavor and served in a small dessert glass. Flavors like Lemon-raspberry, Guava and Coconut, Reeses, Chocolate-raspberry, etc</i>	\$2.69
Panna Cotta & Berries: <i>silky smooth Panna Cotta served in a small ramekin with raspberries, blackberries, strawberries, and blueberries</i>	\$2.69
Mini Fruit Tarts: <i>handmade fruit tarts with French pastry cream, varied sliced fruits and an apricot-scented glaze</i>	\$2.69
Mini key lime pies: <i>handmade tart with a hint of citrus flavor, lined with white chocolate, and filled with a fresh handmade key lime pie filling. Garnished with whipped cream and a small candied lime wedge.</i>	\$2.69
Gelato, Ice Cream or Sorbet: <i>house made in any flavor you wish and served in a tall dessert glass. Flavors like peach-raspberry, Rocky Road, chocolate, toasted sesame seed, peppermint, lavender, etc</i>	\$2.69
Chocolate Mousse Cups: <i>chocolate cups in different shapes filled with three different flavored silky smooth mousses. Flavors like strawberry, chocolate, key lime, caramel, cookies 'n' cream, etc</i>	\$2.69
White Chocolate Berry Bread Pudding: <i>home made break chunk and tart cranberries baked in a sweet custard with white chocolate drizzles</i>	\$2.69
Indoor S'mores: <i>indoor s'mores station consisting of fire pots nestled in lava rocks in a rustic wooden box. Guests individually roast marshmallows and sandwich it between two chocolate graham crackers</i>	\$2.69
<b>Appetizers- III</b>	
Gold Package: <i>Choose any 3 appetizers from the "Appetizers-III" category</i>	\$9.99
<i>additional appetizers will be \$2.99 each</i>	
Turkey Bacon Avocado Slider: <i>hearty turkey and bacon with ripe avocado and on a handmade Kaiser knot</i>	\$3.39
Guacamole Burger: <i>ripe avocado and diced tomato guacamole hamburger on a homemade Kaiser knot</i>	\$3.39
Bacon Cheeseburger: <i>traditional cheeseburger topped with hearty bacon slices</i>	\$3.39
Pistachio encrusted Pork Tenderloin: <i>pork tenderloin coated in a pistachio-Panko mixture, fried, and served with mango aioli</i>	\$3.39
Barbacoa Pork Crisps: <i>barbacoa flavored pulled pork on a crispy wonton chip with pepperjack cheese and topped with a fresh tropical salsa</i>	\$3.39
Shrimp & Snow Peas: <i>cold shrimp on a skewer wrapped in a bright green snow pea and served with traditional Cocktail sauce</i>	\$3.39
Chicken Teriyaki: <i>dark meat chicken on a skewer with a "pyramid" of molded rice, topped with Teriyaki sauce, black sesame seeds and slanted green onions</i>	\$3.39
Beef Sirloin Slider: <i>beef sirloin with herbed cheese spread on a knotted sesame Kaiser roll</i>	\$3.39
Coconut Shrimp: <i>crispy coconut shrimp with sweet-hot chili dipping sauce</i>	\$3.39
Bacon-wrapped Shrimp: <i>shrimp wrapped in hearty bacon slices served with a sweet-hot chili sauce</i>	\$3.39
Mango Crab Bites: <i>creamy crab with a tropical fruit salsa and Cayenne pepper bits on an Asian spoon</i>	\$3.39



Crudités: <i>bright and crisp veggies in a small glass with a handmade dill dip</i>	\$3.39
Pork or Duck Wontons: <i>wontons layered with orange-sautéed duck breast, roasted yams and fresh tropical salsa</i>	\$3.39
Dim Sum Chinese Dumplings: <i>shrimp and pork combination folded into a "purse string" soft wonton shell and tied off with chives</i>	\$3.39
Steak & Bleu cheese Slider: <i>marinated steak with crisp romaine lettuce and a creamy Bleu cheese spread</i>	\$3.39
Beef Tenderloin Slider: <i>balsamic marinated beef slices on mini handmade Kaiser knots with herbed cheese spread and crisp romaine lettuce</i>	\$3.39
Crab Roll with Mascarpone cheese: <i>crab and Mascarpone cheese encased in an egg roll with a hint of cayenne pepper</i>	\$3.39
Caramel Mousse Cups: <i>smooth caramel mousse in a mini chocolate cup topped with Heath bar crunches</i>	\$3.39
Financiers: <i>French financiers made of pound cake dipped in a light glaze and topped with any flavor fruit gelee</i>	\$3.39
French Macaroons: <i>traditional French macaroon in bright colors with flavored filling (pistachio, blueberry, strawberry, vanilla and others)</i>	\$3.39
Vacherin: <i>meringue "nests" filled with various fresh fruits, topped with strawberry whipped cream</i>	\$3.39
Mini Crème Brulee: <i>traditional crème brulee in a Ramekin served with a fresh berry and dusted with Confectioner's sugar</i>	\$3.39
Berries 'n Cream: <i>fresh quadruple berry mix in vanilla bean sweet cream</i>	\$3.39

## OTHER

Dessert Bar package: <i>handmade thick and chewy brownies, bright key lime bar, and jumbo marshmallows with chocolate and crushed candy pieces decorated to match your colors</i>	\$6.99
Crepe Bar: <i>Fresh crepes with choice of four different toppings. Popular toppings include chocolate sauce, real whipped cream, mixed berries, and cheesecake mousse</i>	\$6.99
International Cheese Platter: <i>Cheese platter featuring fresh fruits in season, three kinds of crackers (gluten free available upon request) and five different cheeses including: Brie, Cheddar, Cambazola, Apple Walnut, and Boursin</i>	\$5.99

## BREAKFAST

Price/Person

### Breakfast- I

Value Continental Breakfast: <i>assorted bagels and cream cheese, fresh fruit, and assorted juices</i>	\$5.99
Continental Breakfast: <i>assorted pastries, yogurts, fruit, and assorted juices</i>	\$7.99
Hot Breakfast Burrito: <i>handmade with scrambled eggs, herbs, cheese, sausage, scallions, and seasoned to perfection. Served with hash browns, salsa, fresh fruit, and assorted juices</i>	\$8.99

### Breakfast- II



Country Biscuits and Gravy: <i>handmade gravy with sausage chunks, served over handmade Jalapeno-cheddar biscuits. Served with fresh fruit and assorted juices</i>	\$9.99
Vanilla-Bourbon French Toast: <i>thick slices of French toast, served with whipped cream, fresh strawberries, crispy bacon, our famous handmade buttermilk syrup, and assorted juices</i>	\$9.99
Belgian Waffles: <i>served with a dusting of powdered sugar, whipped cream, mixed berries, crispy bacon, our famous handmade buttermilk syrup, and assorted juices</i>	\$9.99
Eggs Benedict: <i>Toasted Asiago-green onion artisan bread, topped with ham, a poached egg, and drizzled with a handmade silky lemon-dill butter sauce. Served with fresh fruit and assorted juices</i>	\$10.99

## LUNCH

Price/Person

\*\*For assorted drinks, add \$1.29 per person

\*\*To add chips, add \$1.49

\*\*Each meal can be made into a box lunch at your convenience

### Lunch- I

Ham sandwich, a Waldorf pasta salad, and chocolate chip cookie	\$8.95
Turkey sandwich with southwestern mayo, Asian pasta salad, and a peanut butter bar	\$8.95
Pastrami sandwich with Russian dressing, chile lime pasta salad, and a chocolate cookie with white chocolate chips	\$8.95
Egg salad sandwich, fruit salad, and a fresh orange cookie	\$8.95
Vegetarian sandwich, pasta Caesar salad, and a snicker doodle cookie	\$8.95

### Lunch- II

Chicken salad sandwich with a hint of sweet curry and grapes, assorted fruit, and a sugar cookie bar	\$9.95
Chicken spinach artichoke sandwich served cold, fresh fruit, and a key lime parfait. Includes chips	\$9.95
as a panini, add \$1.00	
Spinach salad with bacon, hard boiled eggs, candied nuts and a poppy seed dressing, a soft roll and an oatmeal chocolate chip cookie	\$9.95
with fresh strawberries, add \$1.00	
Cobb salad with bacon, ham, cheese, hard boiled eggs, sunflower seeds, avocado and a Bleu cheese dressing, a soft roll and a peanut butter kiss cookie	\$9.95
Berry salad with a medley of fresh berries, candied nuts and a sweet red onion dressing, a soft roll, and a mint brownie	\$9.95
Tex-Mex salad with grilled chicken, tortilla strips, black beans, roasted corn, avocado and a roasted chipotle dressing, a soft roll, and a rocky road brownie	\$9.95

### Lunch- III

Pulled pork sandwich on a Kaiser knot, coleslaw, and a raspberry cheesecake cookie	\$10.95
Turkey bacon avocado panini, Gouda cheese and apple soup, and a sugar cookie	\$10.95



Polish sausage dog in an artisan baguette, house made potato salad, and a fresh grapefruit cookie	\$10.95
Fish tacos with grilled white fish, tropical jalepeno salsa, a fresh fruit salad and a coconut macaroon dipped in chocolate	\$10.95
French Dip sandwich on a toasted handmade sourdough baguette with Au Jus, a rotelle pasta salad and a raspberry bar	\$10.95
Philly Cheese steak on handmade bread, a Waldorf pasta salad and a caramel brownie	\$10.95
Creamy Green Chile Enchilada with a side of rice and beans, and a key lime parfait to add chips and salsa, add \$1.00	\$10.95
Muffaletta sandwich with salami, prosciutto, cappocola and an olive tapenade, margharita salad, and a brownie	\$11.95

## DINNER

Price/Person

\*\*To add an appetizer or amuse bouche add \$3.99 per person\*\*

\*\*For *both* soup and salad with a meal add \$5.99 per person\*\*

### Dinner- I

Penne Rustica with Grilled Chicken and Diced Bacon	\$13.95
Parmesan Soft Rolls	
Green Beans Almandine	
Mixed Green Salad with Gouda cheese, chipotle nuts, and fresh pears or apples, served with a sweet Balsamic dressing or house-made Bleu cheese	
Pulled Pork and Manchego Cheese Enchiladas with a Creamy Green Chile Sauce	\$14.95
Red Pepper Black Beans	
Sweet Rice or Southwestern Rice	
Roasted Tomatillo salsa or Roasted Tomato Salsa with Tri-color Chips	
Chicken Tortilla Soup or Southwestern Green Salad	
Roasted Chicken Breast with a Lemon-thyme Cream Sauce	\$14.95
Parsley New Potatoes	
Roasted Brussels Sprouts	
Naan Bread	
Greek Avgolemono (rice, lemon & eggs) or Greek salad with Kalamata olives	

### Dinner- II

Seared Pork Tenderloin Medallions with a Honey-maple Pecan Sauce	\$16.95
Chardonnay Rice Pilaf	
Buttered Fresh Green Beans	
Warm Sourdough Bread with Compound Herb Butter	
Butternut Squash Soup or Winter Apple/Cranberry Green Salad	
Chicken Cordon Bleu Drizzled with a Supreme Sauce	\$16.95
Baked Potato with Sour Cream, Butter, and Chives	
Buttered Broccoli Spears	
Parkerhouse Rolls	



Creamy Chanterelle mushroom Soup or Green Salad with Cucumbers, Dill and Strawberries and a Sweet Strawberry Dressing	
Yellow Coconut Curry with Snow Peas, Red Peppers, Carrots, and Crunchy Fried Shrimp	\$16.95
Traditional Sticky rice	
Crab Wontons	
Tom Kha Gai Soup	
Green Papaya Salad or Green Salad with Orange Supremes, Wonton Chips, with a Fresh Orange Dressing	
Roasted Bacon-wrapped Turkey Breast Served with a Pomegranate-blueberry Sauce	\$17.95
Fluffy Mashed Potatoes	
Buttery Cinnamon Carrots	
Soft Dinner Rolls	
Pumpkin-coconut Soup with Cinnamon Croutons or Green Salad with pears, Walnuts, and Gorgonzola Cheese	
Balsamic Marinated then Roasted Beef Tri Tip	\$18.95
Sweet Yam Mash	
Green Leafy Vegetables Sautéed with Butter and Black-eyed Peas	
Cheddar-herb Biscuits	
Cream of Asparagus Soup or Green Salad with Arugula, Spinach, and Bacon with a Bacon-poppy seed Dressing	
<b>Dinner- III</b>	
Panko Encrusted Tilapia with Fresh Mango-pineapple Salsa	\$20.95
Israeli Couscous with Red and Green Peppers	
Carrot-squash Vermicelli	
Orange Bread	
Sour Cherry Soup or Green Salad with Pineapples, Radishes, and avocados with a handmade Pineapple Dressing	
Coconut Red Pepper Crab Cakes with Pistachio Avocado Butter	\$22.95
Sea Salt Plantain Chips	
Orange Cilantro Rice Pilaf with Macadamia Nuts	
Butter Green Beans	
Roasted Macnut Soup or Vertical Salad	
Pine Nut, Spinach, Parmesan, and Breadcrumb Stuffed Beef or Pork served with a Roasted Red Pepper Sauce	\$26.95
Smashed Potatoes	
Roasted Corn and Black Bean Medley	
Cornbread with Caramel Butter	
Potato-leek Soup or Green Salad with Pine Nuts, Crispy Pork Belly, and Arugula	
Grilled Salmon Fillets with a Lemon-dill Butter Sauce	\$26.95
Quinoa with Carrots and Celery	
Almond and Parmesan Green Beans	
handmade Kaiser Rolls	



Crab Bisque with Cayenne Croutons or Green Salad with Large Shaved Parmesan, Pepperocini, and Prosciutto	
Pistachio-Panko Encrusted Halibut with Mango Aioli	\$26.95
Garlic Yucca Root Mash	
Lemon Sautéed Spinach	
House Made Potato Rolls	
Cream of Zucchini Soup or Mixed Greens with Mangoes, Blackberries and Almonds with a Sweet Coconut Dressing	
4-Day Marinated then Roasted Beef Tenderloin with a Chimichurri Sauce	\$35.95
Appetizer of Butternut Squash Ravioli with brown Butter and Pecans	(Appetizer included)
Heavy Cream Layered Potatoes Au Gratin with Scallions	
Asparagus Spears	
handmade Parmesan and Herb Focaccia Bread	
Gouda Cheese and Apple Soup or Classic Green Salad with Raspberries, Blackberries, Strawberries, Feta Cheese, Almonds, with a Sweet Strawberry Dressing	

## SPECIALTY DRINKS AND MOCKTAILS

\*\*All drinks may be dispensed in a beverage dispenser at your convenience

	Price/Person
Flavored water: <i>specialty combinations include strawberry-cucumber, lemon, raspberry-mint, lemon-lime</i>	\$0.39
Crystal Punch: <i>lemon flavored punch- light and refreshing</i>	\$0.99
Home made Root Beer: <i>old school bubbly root beer</i>	\$1.29
Non-alcoholic Champagne: <i>fancy non-alcoholic fizzy drink</i>	\$1.59
Hot Cocoa: <i>warm and rich hot cocoa</i>	\$1.99
Cherry Pina Colada: <i>pina colada served in a crystal martini glass with a shot of cherry and served with a cookie Tuile</i>	\$2.99
Blood Orange Pomtini: <i>mixture of blood orange and pomegranate juice in a crystal martini glass rimmed with sugar and edible glitter</i>	\$2.99
Horchata: <i>traditional horchata rimmed in crushed almonds and served with a cinnamon stick</i>	\$2.99
Peachy-keen Mocktail: <i>peach-infused slushy mocktail with striped straw</i>	\$2.99
Watermelon Colada: <i>refreshing watermelon and pineapple colada served in a crystal martini glass and caramelized orange slice</i>	\$2.99
Rubber Ducky Mocktail: <i>blue raspberry "foamy" mocktail with sour blue rimmer and floating rubber ducky</i>	\$2.99
Blueberry Basil Lemonade: <i>refreshing blueberry and tart lemon with a hint of basil, served in a tall glass with a glitter sugar rimmer</i>	\$2.99
Berry Basil Limeade: <i>Mixed berries with lime juice and fresh minced basil for a unique and refreshing drink option. Served in a tall glass with a berry basil skewer and a sugar rimmer</i>	\$2.99





Bubbly Blue Raspberry: <i>blue raspberry with a hint of coconut bubbled together. Served in a tall glass with a glitter sugar rimmer</i>	\$2.99
Brazilian Mojito: <i>creamy lime and mint infusion, garnished with a lime wedge and a crushed mint rimmer</i>	\$2.99
Mango Lemonade: <i>bright lemon and sweet mango drink, garnished with a lemon wedge and a sugar rimmer</i>	\$2.99
Grapfruit Lychee Cranberry: <i>a tart and sweet blend of grapefruit, cranberry and lychee flavors, garnished with a cranberry skewer and a glitter rimmer</i>	\$2.99
Hot Chocolate Bar: <i>hot chocolate with chocolate-dipped marshmallows, whipped cream, "flavor shots", peppermint sticks, cinnamon sticks, butterscotch marshmallows and mint chocolate sprinkles</i>	\$4.99

## DESSERTS

All selections are full dinner portions at \$3.95 each and are handmade by the Pastry Chef

Panna Cotta: <i>creamy panna cotta served in a martini glass with raspberries, blackberries, strawberries and blueberries</i>
Killer Chocolate Cake: <i>layers of dark chocolate cake with a milk chocolate French silk butter cream, glassy ganache, then topped with freshly whipped cream and a raspberry</i>
Grasshopper Chiffon : <i>grasshopper chiffon pie with Oreo crust and drizzled with chocolate sauce</i>
Rustic Pear Galette: <i>pear galette with frangipane filling, drizzled caramel sauce, and freshly whipped cream, garnished with a chocolate "cigar"</i>
Caramel Mousse in an edible Chocolate Tea Cup: <i>fluffy caramel mousse in an edible tea cup with whipped cream, chocolate shavings and chocolate "steam"</i>
Lime and Coconut Parfait: <i>bright lime and coconut parfait with handmade pound cake crumbles with a coconut cookie Tuile garnish</i>
Three Layer Chocolate Mousse Cake: <i>dark, milk, and white chocolate layers garnished with strawberries, blackberries, and a kumquat</i>
Macadamia Nut Cream Pie: <i>roasted macadamia nut pastry cream, freshly whipped cream with chocolate and caramel sauces</i>
Berries 'n Cream: <i>fresh berries in vanilla bean sweet cream served in an edible Florentine cookie bowl</i>
Mango Mousse Cake: <i>layers of pound cake and mango mousse, topped with an orange gelee and served with freshly whipped cream and strawberries (other flavors include Guava or Coconut)</i>
Crème Brulee: <i>traditional crème brulee topped with fresh berries and served with a bruleed banana slice and dusted with cinnamon powder</i>
Molded Charlottes: <i>jaconde sponge wrapped around a delicate mousse and molded into a cylinder shape</i>
Chocolate Molded Charlotte: <i>chocolate charlotte with a dark chocolate crème brulee center sitting atop a Japonaise disk</i>



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*Kirsch Torte: four layers of sponge cake, soaked in Kirsch-flavored simple syrup with a French butter cream, almonds, whipped cream and individual colored chocolate-transfer "kites"*

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*Apple Cranberry Crisp: Served warm in a rustic mini pie tin or in elegant white ramekins, with a touch of cinnamon, and accompanied by a handmade vanilla bean gelato.*

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*Gelato or Sorbet: any flavor upon request. Favorites include Burnt Almond Fudge, mint chocolate chips, watermelon, salted caramel and others*

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*White Chocolate Cranberry Bread Pudding: home made break chunk and tart cranberries baked in a sweet custard with white chocolate drizzles*

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