

BAKERY FRESH DESSERTS

Based on Seasonal & Local Ingredients, Custom Creations available, just ask!

INDIVIDUALLY PLATED DESSERTS

VANILLA PASSION PANNA COTTA

Mixed Berry Compote Cream

CHOCOLATE PEANUT BUTTER MOUSSE

Ganache Chantilly

STRAWBERRY & CREAM

Vanilla Chiboust Strawberry Panna Cotta

COCONUT CREAM CAKE

Lemon Curd | Shaved White Chocolate

BOURBON PECAN TART

Whisky Cream

TURTLE CHEESECAKE

Caramel | Pecans | Chocolate Anglaise

COCONUT CAKE

Vanilla Anglaise Cream

FOR THE BUFFET (SELF SERVE OR CHEF ATTENDED)

SEASONAL COBBLER

**Choose one*

Southern Peach | Summer Berry | Spiced Apple

BANANA PUDDING

House-Made Pudding | Vanilla Wafer Crumble | Meringue

BREAD PUDDING

Seasonal Varieties Available

PETITE DESSERT OPTIONS

MINI CUPCAKES

Red Velvet | Vanilla Chiffon | Dark Chocolate | Coconut Pound

MINI PARFAITS

Seasonal Berry Shortcake | Banana Pudding | Dark Chocolate Raspberry | Chocolate Peanut Butter

MINI PASTRIES

Eclairs | Cream Puffs | Whoopie Pies (Classic Chocolate, Red Velvet, Hummingbird)

TRUFFLES *(*GF) *made in a facility where flour is present*

Dark Chocolate-Raspberry | Bourbon Walnut | Chocolate Hazelnut | Caramel Sea Salt

TARTLETS

Vanilla Cheesecake | Chocolate Cream | Lemon Meringue | Key Lime | Chocolate Pecan | Bourbon Walnut

COOKIES

Chocolate Sea Salt | Peanut Butter | Chocolate Chunk | Cinnamon Sugar | Cranberry Walnut | Biscotti

BROWNIES & BITES

Chocolate Brownies | Cheesecake Swirl Brownies | Charleston Chews/Blondies | Smores Bars | Dulce de Leche Squares | Key Lime Bars | Chocolate Raspberry Squares

CANDIES

Pralines | Chocolate Nut Clusters

WHEAT FREE OPTIONS *(made in a facility where flour is present)*

Assorted Breakfast Breads | Mini Muffins | Chocolate Chip Cookies | Brownies

