

## Dessert Menu

### Plated Desserts

Chocolate Decadence ~7.50

Exquisite chocolate fudge in nestled atop the chocolate cookie crumb crust and draped with a velvety chocolate ganache.

Baked Dumpling ~ 4.95

Baked whole pippin apple spiced with cinnamon and brown sugar and hand wrapped in a pastry crust, glazed with a cinnamon and sugar glaze, served al la mode

Snickers Grand Slam Pie ~ 6.50

A chocolate cookie crust filled with custard, brownies chopped snickers bars, more brownies, caramel and peanuts

Pecan Bourbon Pie ~ 7.50

An all butter short paste crust filled with a butter caramel, candied pecans and a touch of bourbon

Caramel Apple Pie ~ 6.50

Slow baked apples in a shortbread cookie crust filled with a creamy custard and a rich caramel sauce

Lemon Blueberry Tarte ~ 6.50

A flaky tart shell filled with a lemon custard studded with sweet blueberries

Chocolate Divine ~ 6.95

A layer of chocolate mousse sandwiched between a dark chocolate ganache and a white chocolate mousse.

Turtle Divine ~ 7.50

An individual new york style cheesecake on a thick layer of fudge covered in a caramel sauce and sprinkled with pecans all on a graham cracker crust

White Chocolate Macadamia Divine ~ 7.50

An Individual white chocolate cheesecake filled with crunchy macadamia nuts atop a graham cracker crust with whipped cream and white chocolate curls

Chocolate Lava Divine ~ 7.50

An individual dense chocolate cake filled with chocolate ganache, served warm

### Cheesecakes

\$55 per cake. Serves 14-16 people

Marble

Strawberry swirl

Black forest cherry

Amaretto

Vanilla

Chocolate

Tuxedo - chocolate and vanilla

Raspberry

Blueberry

Double chocolate Chip

Plain

### Buffet Desserts

Banana Chocolate Bread Pudding

Banana Foster

Cherries Jubilee

Peach Flambé

Oregon Berry Cobbler

\$5 per person

Assorted Dessert Bars or Walnut Blond Brownies \$20/dozen

Fresh Baked Cookies \$18/dozen