

# Sweet Endings

## Signature Line Finger Pastries

Decorative and delightful to say the least! Our pastry chef will prepare a variety of hand crafted gourmet finger pastries

5.95 per person

## Torts and Cheese Cakes

Carrot Cake, Key Lime Pie, Tiramisu Cake, Caramel Apple Pie, Black Forest Cake, Old Fashioned Cheesecake, Chocolate Mousse Cake, Raspberry Cheesecake, Pecan Bourbon Pie, Espresso Cheesecake

6.00 per slice

## Dessert Buffet

Includes selection of 4 torts and finger pastries (Minimum of 75 guests)

7.95 per person

## Fresh Chocolate Dipped Strawberries

14.00 per dozen

## Table Side Desserts

Choice of 2

### Bananas Foster

Warm cinnamon scratch caramel sauce with rum, peach schnapps and bananas over French vanilla ice cream

### Strawberries Foster

Warm cinnamon scratch caramel sauce with rum, peach schnapps and strawberries over French vanilla ice cream

### Cherries Jubilee

Warm sweet dark cherries in kirshwasser sauce over French vanilla ice cream  
3.95 per person

### Crème Brulee

Fresh vanilla custard with caramelized sugar (ask about seasonal favors)  
5.00 per person

### Sundae Bar

Choice of French vanilla or chocolate ice cream with hot fudge, strawberry sauce, rainbow sprinkles, M&M's, crushed Oreo cookies, chopped nuts, whipped cream and maraschino cherries  
3.95 per person  
(.95 for additional ice cream favors)

### Cordial Sundaes

French vanilla ice cream with fresh seasonal berries. Top it off with your choice of Chambour, Gran Marnier or Crème De Cacao.  
4.95 per person

