

Dessert Menu: Catered by Barrio, Lot No. 3 & Purple Café

SERVICE STYLE

Plated. A selection of plated desserts, recommended one per person. Available for Family Style/Buffer or Plated Menus.

Assorted Platter. A selection of mini desserts served family style or buffet.

Cake Service. Cakes are presented at the start of dining and then cut into individual slices for service. Feel free to bring in your own cake and we will cut it for you for \$2.50 per person.

MINI DESSERTS

1 selection · \$4 per person, 2 selections · \$6 per person, 3 selections · \$9 per person

Sea Salt Caramels from purple café (gf)

Smoked Salt Caramels from barrio restaurant (gf)

Salted Pretzel Caramels from lot no. 3

Espresso Caramels from the commons

Chocolate Dipped Shortbread Cookies

Shortbread Cookies

Chocolate Dipped Strawberries *(seasonal)* (v, gf)

Vanilla, Espresso, Dulce de Leche Crème Brûlée (gf)

Mini Vanilla Cheesecake berries, whipped cream

Pecan Tartlets

Brownies

Assorted Cookies

Lemon Meringue Tartlets

Vegan Truffles

Chocolate Mousse Cups

PLATED DESSERTS

we recommend 1 item per person · \$10 each

Vanilla or Espresso Crème Brûlée

Vanilla Bread Pudding maple caramel, pecans, whipped cream

Apple Crisp caramel apple filling, cheddar brown sugar oat streusel

Dark Chocolate Brownie chocolate ganache, milk chocolate, caramel cremeux, whipped cream

Caramel Trio sea salt caramel, salted pretzel caramel, smoked salt caramels

Spiced Cake cinnamon-pudding cake, maple glaze

CUSTOM CAKES

Inquire for the different types of cakes we offer.

(gf) – Gluten Free (v) – Vegan

*The Health Department reminds you that raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.