Sweet Endings

A SELECTION OF SWEET INDULGENCES

GLAZED FRUIT TARTS

Pastry shells with vanilla pastry cream and seasonal fresh fruit, finished with an apricot glaze.

COCONUT BLUEBERRY SHOOTER

Coconut cake, vanilla bean cream, blueberry compote, fresh blueberries and mint.

MINI CANNOLIS

Crisp shells filled with sweetened ricotta and mini chocolate chips, dusted with powdered sugar.

TRIPLE CHOCOLATE SHOOTER

Chocolate cake, fudge, and brownie layered for a rich chocolate finish.

MINI OREO CREAM TRIFLE

Crushed Oreos layered with vanilla whipped cream and chocolate pudding.

RASPBERRY LEMON CURD TARTS

Shortbread tart shells filled with lemon curd and topped with fresh raspberries.

BLACKBERRY LEMON SHOOTER

Lemon cake, cream, lemon curd, blackberry compote, fresh blackberries and mint.

STRAWBERRY CHAMPAGNE SHOOTER

Champagne-infused whipped cream, macerated strawberries, and crushed pound cake.

ASSORTED MINI CHEESECAKES

Cheesecake bites in a variety of flavors — plain, strawberry, chocolate, and salted caramel.

CHOCOLATE DIPPED STRAWBERRIES

Fresh strawberries hand-dipped in dark or white chocolate with a finishing drizzle.

ASSORTED MACARONS

French almond cookies with ganache filling in a rotating selection of flavors.

TIRAMISU SHOOTER

Espresso-soaked ladyfingers layered with mascarpone cream, finished with a dusting of cocoa.

The Cannoli Experience

Our attendant circulates with fresh shells and ricotta filling, finishing each cannoli to order with your choice of three toppings: mini chocolate chips, crushed pistachios, or crushed Oreo.