

# DESSERTS



# sweet nibbles

## PETITE SWEETS

our very own pastry chef's carefully crafted small dessert bites

25-74 guests choose 3 | 75-149 guests choose 4 | 150+ guests choose 5

### MIXED BERRY HAND PIES

**KEY LIME TARTLETS** with toasted coconut

**CHEESECAKE BITES** cherry top

**CHEESECAKE LOLLIPOPS** dipped in chocolate **G**

**CHOCOLATE GANACHE + SALTED CARAMEL TARTLETS**

**CHOCOLATE BOURBON CARAMEL TRUFFLES** **G**

**CHOCOLATE MOUSSE CUPS** **G**

**CAPPUCCINO MOUSSE CUPS** **G**

**FLOURLESS CHOCOLATE TORTE BITES** fresh raspberry top **G**

**LEMON MERINGUE TARTLETS**

**LEMON BABY CAKES** lemon glaze

**CHOCOLATE WHOOPIE PIES** Grand Marnier buttercream

**MINI APPLE CHARLOTTE** **G**

**PUMPKIN PIE TARTLETS** cinnamon whipped cream

**PEPPERMINT BROWNIE BITES**

**GINGERBREAD BABY BUNDT**s candied ginger

**RED VELVET WHOOPIE PIES** vanilla buttercream

8.00 per guest

**G** Gluten Free

# dessert buffet delight

## DESSERT BUFFET | CHOOSE THREE

**CARROT CAKE** whipped cream cheese frosting

**GHIRARDELLI CHOCOLATE CAKE** chocolate ganache frosting + toasted hazelnuts

**RED VELVET CAKE** whipped cream cheese frosting

**ORANGE BLOSSOM CHEESECAKE**

**NEW YORK CHERRY CHEESECAKE**

**LEMON TART**

**LEMON MERINGUE PIE**

**MARIONBERRY PIE**

**OREGON BLUEBERRY PIE**

**GHIRARDELLI CHOCOLATE CREAM PIE**

**APPLE PIE** streusel topping

**COCONUT CREAM PIE**

**SOUTHERN STYLE PECAN PIE**

**KEY LIME PIE** toasted coconut

9.75 per guest

## CASUAL BUFFET DESSERTS

**STRAWBERRY SHORTCAKE** berries + house-whip cream ✨

**BANANA PUDDING**

**BREAD PUDDING** bourbon vanilla bean sauce

**APPLE CRISP** cinnamon whipped cream

**PEACH + BLACKBERRY or MARIONBERRY COBBLER**

+ add Tillamook vanilla bean ice cream | 2.00 per guest

7.50 per guest

 Gluten Free

# ala carte ahhh...

## FROSTED CUPCAKES

**RED VELVET** whipped cream cheese  
**BANANA** maple butter cream  
**CHOCOLATE DEVIL'S FOOD** toasted marshmallow  
**CARROT** whipped cream cheese

30.00 per dozen | 2 dozen minimum

## SWEET TREAT TRIO

**Our pastry chef's choice of house-made cookies | brownies | bars**

5.25 per guest

 **Gluten Free**     **Seasonal Availability**

# sweet stations

DIY priced per guest | 50 person minimum

## **GIMME S'MORE**

jumbo marshmallows | premium chocolate + graham crackers | toasted over our "flame station"  
7.50

## **CHEESECAKE FACTORY**

scoops of creamy cheesecake | top your own with seasonal fruit compotes dessert sauces |  
chocolate chips | sprinkles | toasted coconut 8.50

## **ICE CREAM SUNDAE BAR**

Tillamook vanilla bean + chocolate ice cream | chocolate syrup | caramel | strawberry compote  
sprinkles | chopped nuts | maraschino cherries | house-whip cream 8.50

**PERFORMANCE** priced 10.50 per guest | 50 person minimum

+ \$90 for Chef Labor

## **FOR CREPE'S SAKE**

Made to order with your choice of ingredients: fresh berries | chocolate chips | cherry sauce  
lemon curd | topped with whipped cream

## **BANANAS FOSTER**

Old-school New Orleans classic! Bananas flamed with Meyers dark rum and brown sugar and  
served over Tillamook vanilla bean ice cream

## **OREGON BERRY FLAMBE**

Fresh Oregon berries flamed with Grand Marnier orange liqueur and served over Tillamook  
vanilla bean ice cream

 Gluten Free     Seasonal Availability

## SIGNATURE


**MEYER LEMON MERINGUE TART**

**SALTED CARAMEL PECAN GANACHE TART**

**TRIPLE CHOCOLATE MOUSSE CAKE**

**SOUR CHERRY PISTACHIO MOUSSE CAKE**

**APPLE CARAMEL + WALNUT SPONGE CAKE** vanilla mascarpone

**POT DE CREME** dark chocolate ganache 

**AMARETTO CREME BRULEE** 

**FIVE SPICE CREME BRULEE** 

**S'MORES CUSTARD CAKE**

**NEW YORK STYLE CHEESECAKE** berry compote

**ORANGE BLOSSOM CHEESECAKE** raspberry coulis

8.50 per guest

 Gluten Free     Seasonal Availability