

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 6

CHOCOLATE GANACHE + SALTED CARAMEL TARTLETS

CHOCOLATE BOURBON CARAMEL TRUFFLES ()

CHOCOLATE MOUSSE CUPS (G)

CAPPUCCINO MOUSSE CUPS

FLOURLESS CHOCOLATE TORTE BITES fresh raspberry top 6

LEMON MERINGUE TARTLETS

LEMON BABY CAKES lemon glaze

CHOCOLATE WHOOPIE PIES Grand Marnier buttercream

MINI APPLE CHARLOTTES (6)

PUMPKIN PIE TARTLETS cinnamon whipped cream

PEPPERMINT BROWNIE BITES

GINGERBREAD BABY BUNDTS candied ginger

RED VELVET WHOOPIE PIES vanilla buttercream

8.00 per guest

G Gluten Free





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

G Gluten Free

7.50 per guest





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



☆ Seasonal Availability





D | Ypriced 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

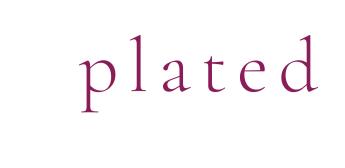
OREGON BERRY FLAMBE @ &

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



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 (6)

FIVE SPICE CREME BRULEE (6)

S'MORES CUSTARD CAKE

NEW YORK STYLECHEESECAKE berry compote

ORANGE BLOSSOM CHEESECAKE raspberry coulis

8.50 per guest





