

# DESSERT SELECTION

## Buffet or Late Night Enhancements

Slices (Nanaimo, butter tart, brownie, carrot cake)

• **35.00 per dozen**

Assorted dainties, tarts and slices

• **42.00 per dozen**

Assorted mini cheesecakes

• **46.00 per dozen**

Assorted French macarons

• **42.00 per dozen**

Imperial cookie dainties

• **36.00 per dozen**

 Chocolate dipped strawberries  
• **39.00 per dozen**

## Cupcakes

Chocolate

Vanilla

Red Velvet

Strawberry

Maple Bacon


• **46.00 per dozen**


## Tortes 10"



• **62.00 each**

 Lemon Raspberry; white torte layers filled with lemon curd and raspberry puree mousse

 Sacrapantina; espresso and chocolate butter cream torte with crushed amaretti cookies

 Zuccotto; white truffle layers filled with Triple Sec Florentine mousse and chocolate Florentine mousse, dark chocolate ganache, almond florentines and white chocolate drizzle

 Chocolate Truffle; truffle layers filled with milk chocolate ganache with white chocolate design

  Vegan Chocolate Torte; chocolate torte with coconut milk ganache

Banana Split; layers of white truffles, strawberry banana mousse and hazelnut meringue

Shmoo Torte; pecan sponge cake filled with caramel Skor and pecan mousse with caramel sauce

## Dessert Stations

Chocolate fountain with a selection of fresh fruit (minimum 60 people)

• **19.00 per person**

Deluxe chocolate fountain selection of fresh fruit, marshmallows, rice crispy squares and biscuits (minimum 60 people)

• **21.00 per person**

Sundae Station chocolate and vanilla bean ice cream, chocolate fudge and caramel sauce  
Assortment of toppings (Smarties, Oreo crumbs, chocolate chips, candy sprinkles, and sliced strawberries)

• **12.00 per person**

 Vegan Option  Gluten Free Option

## Food Allergy Concerns?

Please talk to our catering office staff in advance about gluten, lactose or other dietary considerations, and we will be pleased to accommodate.

Additional charges may apply.