

DESSERT PLATTERS

Our platters are designed to complement your packages, and not available a la carte. Pricing is per item and does not include replenishments.

CHOCOLATE DESSERT SHOOTERS V • GF FEEDS 12 | \$45

Individually garnished house-made double chocolate mousse

STRAWBERRY DESSERT SHOOTERS V • GF FEEDS 12 | \$45

Individually garnished house-made strawberry mousse

CHOCOLATE BROWNIE BITES GF FEEDS 12 | \$30

Honduran chocolate brownie bites dusted with powdered sugar

KEY LIME CHEESECAKE BITES V FEEDS 12 | \$30

Graham cracker & Biscoff crust

POWDERED SUGARED BEIGNETS V FEEDS 12 | \$28

Mini beignets dusted in powdered sugar, dark chocolate & salted caramel dipping sauces

FRENCH MACARONS V • N • GF FEEDS 12 | \$30

Assorted selection of light & delicate almond meringue sandwiches

FRESH FRUIT SKEWERS VG • GF FEEDS 12 | \$30

Seasonal fresh fruit kebabs

DESSERT STATION | \$20 PER GUEST

Assorted selection of Strawberry Mousse Shooters GF, Chocolate Brownie Bites GF, Fresh Fruit Skewers VG • GF, Key Lime Cheesecake Bites, French Macarons N • GF



V = VEGETARIAN | VG = VEGAN | N = NUTS/SEEDS | GF = GLUTEN FRIENDLY

Please inform your server if a person in your party has a food allergy.

We prepare & serve products that contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy & wheat. Regular kitchen operations involve shared cooking and preparation areas & food variation may occur. For these reasons we cannot guarantee that any menu item will be completely free of allergens.

*These items can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

