



Culinary Catering Desserts

Desserts

Apple cinnamon cheesecake - Drizzled with a salted caramel sauce

Apple cranberry crumble - Served warm in a sugar rimmed martini glass topped with french vanilla ice cream

Bailey's mousse cake - Finished with a raspberry coulis and cocoa dusted

Bride & groom's wedding cake - Offered with french vanilla ice cream, fresh strawberries

Chef's own apple crisp - Served with french vanilla ice cream and presented in a sugar rimmed martini glass

Chocolate caramel trifle - Layers of dark chocolate cake, caramel, toffee and chocolate mousse

Chocolate fountain (Requires fountain rental) - 15 lbs. Of dark belgian chocolate, seasonal & tropical fresh fruit platters, vanilla & cigarette wafers

Classic carrot cake with cream cheese icing

Colour sherbet in a martini glass with fresh seasonal berries drizzled with a fruit coulis

Cotton candy machine - Cherry, grape or blue raspberry cotton candy

Decadently yours station - Homemade apple cranberry crumble & warm chocolate brownie offered with: French vanilla ice cream, caramel sauce, crushed pecans. Presented in a martini glass

House of pies - A variety of southern pies for guests to choose from: Pecan, key lime and peach cobbler pie

Ice cream station (we serve) - Mini ice cream cones, mango tango, cookies & cream, moose tracks, coconut pineapple, espresso, creamy french vanilla

Key lime divine - All natural and exquisite key lime filling in a deep dish graham shell generously garnished with real whipped cream!

Lemon meringue pie - Flaky pastry pie filled with a sweet lemon filling, topped with peaked meringue

Our famous double stacked brownies - Moist double chocolate brownies that are so sweet and delicious they will melt in your mouth.

Sweet treats - Where anything goes... Grand marnier infused chocolate dipped strawberries, fruit tarts and mini pastries and whatever else the chef can conjure up, and we'll make sure there are a few brownies

Tiramisu - With coffee liqueurs & fresh berries presented in a tall fluted glass

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Vanilla bean creme brule - Chef to torch on-site - offered with seasonal berries and fresh mint