



The Old Court House Desserts

Dessert

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

The Old Court House

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

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