

SWEET ENDINGS

Plated Desserts

Townsend Trio

Mini Fruit Tart, Mini Chocolate Mousse Tower, Mini New York Style Cheesecake

Served on a painted plate

\$10.00 per person

Seasonal Fruit Tart

Filled with Bavarian Crème and Sliced Fresh Fruit with Apricot Glaze

\$9.00 per person

Crème Brûlée

Traditional Vanilla Crème Brûlée with Fruit Garnish

\$9.00 per person

Duo of Desserts

Chocolate and Fresh Raspberry Tart

Blueberry Cheesecake served in Mini Martini Glass

\$9.00 per person

Strawberry Shortcake

Fresh Baked Biscuit, Whipped Cream, Fresh Strawberries and Strawberry Compote

\$9.00 per person

Chocolate Lava Cake

Warm Chocolate Cake with a Grand Marnier Truffle Center, served with

White Chocolate Raspberry Ice Cream, Deco Port Michigan Cherries and

Garnished with a Cookie Tuile

\$9.00 per person

Chocolate Dome

Chocolate Mousse Dome filled with Lemon Crème Brûlée and Chocolate Crunch

Chocolate Grand Marnier Glaze, garnished with a Chocolate Arrow

\$9.00 per person

Sticky Toffee Bread Pudding

Warm Toffee Bread Pudding served with Crème Anglaise and Vanilla Ice Cream

\$8.00 per person

New York Style Cheesecake

Traditional New York Style Cheesecake served with Fresh Berry Garnish

\$8.00 per person

**Items contain or may contain undercooked ingredients.*

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

All Food and Beverages is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

SWEET ENDINGS *(continued)*

Plated Desserts

Chocolate and Orange Timbale

Bittersweet Chocolate and Orange Timbale with Hazelnut Crème Anglaise

\$9.00 per person

Banana and Chocolate Pyramid

Milk Chocolate Mousse Dome filled with Banana Ganache on top of Macadamia Nut Cake

Pulled Sugar and Banana Deco

\$9.00 per person

Chocolate and Raspberry Jubilee

Chocolate and Raspberry Mousse Tower layered with Fresh Raspberries covered in Chocolate

Topped with Deco Art

\$9.00 per person

Triple Chocolate Tart

Dark, Milk, and White Chocolate Ganache in a French Pastry Crust

Fresh Fruit and Chocolate to Garnish

\$9.00 per person

Tiramisu

Double Espresso Tiramisu with Mocha Crème Anglaise

\$9.00 pr person

Dutch Apple Pie

Deep Dish Apple Pie with Crumb Topping, Drizzled Carmel

Candied Pecans and Vanilla Bean Ice Cream

\$9.00 per person

Key Lime Tart

Key Lime Tart garnished with Fresh Raspberries

\$9.00 per person

Trio of Sorbet

Three Sorbets in a Lace Tuile Bowl, garnished with Fresh Berries

\$8.00 per person

Cappuccino Cheesecake

New York Style Cheesecake with Cappuccino Flavoring topped with Coffee Beans and Fresh Berries

\$8.00 per person

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Displays

Finito

Panache of Fresh Fruit and Berries
Assorted Cookies and Brownies
Miniature French Pastries
Dipped Fruit and Chocolates
Deluxe Coffee Station
\$17.00 per person

Encore

Panache of Fresh Fruits and Berries
Assorted Cookies, Bar Cookies, and Brownies
Sweet Shooters
Miniature French Pastries
Chocolate Centerpiece with Dipped Fruit, Berries and Truffles
Mini Crème Brûlée
Deluxe Coffee Station
\$21.00 per person

Grand Finale

Panache of Fresh Fruits and Berries
Assorted Cookies and Brownies
Assorted Tortes, Flans, Cheesecakes,
Miniature French Pastries
Chocolate Centerpiece with Dipped Fruit, Berries and Truffles,
Mini Crème Brûlée
Deluxe Coffee Station
Attended Flambé Station with Cherries Jubilee and Bananas Foster
\$24.00 per person

DESSERT ENHANCEMENTS

Mini Lava Cake \$5.00 per person
Warm Bread Pudding with Anglaise Sauce \$4.00 per person
Seasonal Fruit Cobbler served warm with Vanilla Ice Cream \$6.00 per person
Sweet Shooters with Fresh Berries and Assorted Flavors of Mousse \$5.00 per person
Chocolate Dipped Strawberries \$30.00 per dozen
Chocolate Dipped Grapes, Raspberries, Blueberries and Apricots \$30.00 per dozen
Townsend Truffles \$30.00 per dozen
Large Chocolate Dipped and Caramel Dipped Apples \$10.00 each
Petite Fours \$30.00 per dozen
Cupcake Station \$4.50 per person
Assorted Tortes, Flans, Cheesecakes, and Pies \$40.00 each
Assorted Flavors of Cheesecake, Fresh Fruit and Sauce served in Mini Martini Glass
\$4.50 per person
Chocolate Dipped Pretzel Rods, Oreos and Potato Chips, White and Milk Chocolate Bars
\$30.00 per dozen
Donuts Dipped in Chocolate, Sprinkles and Nuts \$4.00 per person

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CHEF TO FLAME

Cherries Jubilee Flambéed to order with Brandied Bing Cherries, Vanilla Bean Ice Cream and Almond Tuile
\$9.00 per person

Bananas Foster Sautéed and served over Vanilla Bean Ice Cream
\$9.00 per person

Make Your Own Sundae Bar

Ray's Homemade Vanilla, Chocolate and Strawberry Ice Cream with Toppings: Fresh Berries, Oreo Chunks
Toffee Crumbles, Mini Marshmallows, Butterfinger Pieces, Me&M's, Caramelized Pecans, Saunder's Hot Fudge Strawberry and Caramel Sauces, Fresh Whipped Cream and Cherries
\$6.00 per person

Gelato Bar

Chocolate, Vanilla, Berry and Coffee Gelato, Fresh Berries, Caramelized Nuts, Chocolate and Raspberry Sauces Fresh Whipped Cream
\$8.00 per person

We recommend one Chef Per 100 people (\$100.00 per Chef)

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