



# DESSERTS

## *Lemon Poppy Seed Cheesecake*

Silky lemon & poppy seed cheesecake baked in an almond & gramham cracker crust finished with a sweet lemon sauce garnished with lemon slices & raspberry coulis

## *Black Forest Cake*

Rich moist homemade chocolate cake layered with vibrant a cherry filling finished with whipped cream & garnished with chocolate shavings

## *Tiramisu*

Tradition Italian dessert consisting of espresso soaked ladyfinger cookies, lush marscapone cheese and finished with powdered chocolate

## *Banana Rum Split*

Bananas marinated in a cinnamon rum sauce & wrapped in a phyllo pastry & baked to golden crispy served with slivered almonds, caramel drizzle & a spoonful of vanilla bean ice cream

## *Lemon Panna Cotta*

Velvety custard made with vanilla bean & lemon zest served with wild berry purée

## *Apple Cinnamon Crepes*

Crepes filled with apple cinnamon compote then rolled & finished with a dollop of whipped cream

## *Poached Pear Pastry*

Juicy pears poached in a vanilla wine sauce filled with creamy cheese & baked on a crisp puff pastry finished with a velvety Crème Anglaise drizzle

## *Roasted Pecan Caramel Tart*

Buttery shortbread base topped with a creamy caramel & roasted pecans finished with a

## *Molten Lava Chocolate Cakes*

Airy chocolate cake encases gooey melted fudge served with a raspberry puree & vanilla bean ice cream

## *Chocolate Peanut Butter Tart*

Creamy layer of chocolate then peanut butter on top a delicious chocolate wafer crust

## *Gingerbread Layer Cake*

Layers of spongy cinnamon & pumpkin infused cake covered in a cream cheese frosting & topped with toasted pecans, sunflower seeds & sea salt flakes

## *Pecan Crusted Chocolate Ganache*

A pecan crust tart with a decadent layer of velvety smooth chocolate ganache decorated with mint and a raspberry drizzle

## *Fruit Tart*

Flaky shortbread based with a layer of a delicious creamy cheese custard & finished with a beautiful design of sliced fruits



## Mini Desserts

### *Strawberry Cheesecake*

Creamy & classic – graham cracker base with a velvety layer of cheesecake topped with fresh strawberry

### *Blueberry Cheesecake*

Lemon cream layers with fresh blueberries & a graham cracker crumble

### *Dark Chocolate Mousse*

Homemade chocolate mousse infused with espresso & dark rum topped with whipped cream & chocolate shavings

\*Can be served in 2 oz shot glasses or martini glasses depending on size of event

