

Complete Dessert Offerings

PLATED

Signature Chocolate Doberge Cake

Warm Praline Bread Pudding *Whiskey Crème Anglaise*

Chocolate Ganache Tart *Sea Salt Caramel Ice Cream*

Creole Cream Cheese Cake *Seasonal fruit*

Chocolate Bourbon Pecan Pie

French Chocolate Mousse *Fresh berries*

Coconut Key Lime Pie *Macadamia Nut Crust*

MINIATURES

Lemon Berry Tarts

Chocolate Pistachio Cannoli

Seasonal Fruit Panna Cotta Parfaits

Chocolate Raspberry Mousse Cups

Creole Cream Cheesecakes

Profiteroles

ACTION STATION DESSERTS

Classic Bananas Foster with French Vanilla Ice Cream

Churros with Mexican Hot Chocolate

Beignets with Café au Lait Pots de Crème

Liquid Nitrogen Ice Cream Sundae Bar

GLUTEN FREE

Swiss Meringues

Chocolate Killer Cookies

Coconut Macaroons

ALL PASTRIES AND DESSERTS ARE MADE IN-HOUSE, FROM SCRATCH WITH WHOLESOME INGREDIENTS BY
EXECUTIVE PASTRY CHEF BRETT GAUTHIER