

PLATED DESSERTS

Townsend Trio

Mini Fruit Tart, Mini Chocolate Mousse Tower, Mini New York Style Cheesecake
Served on a painted plate
\$10 per person

Seasonal Fruit Tart

Filled with Bavarian Crème and Sliced Fresh Fruit with Apricot Glaze
\$9 per person

Crème Brûlée

Traditional Vanilla Crème Brûlée with Fruit Garnish
\$9 per person

Duo of Desserts

Chocolate and Fresh Raspberry Tart
Blueberry Cheesecake served in Mini Martini Glass
\$9 per person

Strawberry Shortcake

Fresh Baked Biscuit, Whipped Cream, Fresh Strawberries and Strawberry
Compote
\$9 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 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 per person

Sticky Toffee Bread Pudding

Warm Toffee Bread Pudding served with Crème Anglaise and Vanilla Ice Cream
\$8 per person

New York Style Cheesecake

Traditional New York Style Cheesecake served with Fresh Berry Garnish
\$8 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 Beverage is Subject to Six Percent Sales Tax and Twenty Percent Service Charge.

PLATED DESSERTS (Continued)

Tiramisu

Double Espresso Tiramisu with Mocha Crème Anglaise
\$9 pr person

Dutch Apple Pie

Deep Dish Apple Pie with Crumb Topping, Drizzled Caramel, Candied Pecans and
Vanilla Bean Ice Cream
\$9 per person

Key Lime Tart

Key Lime Tart garnished with Fresh Raspberries
\$9 per person

Trio of Sorbet

Three Sorbets in a Lace Tuile Bowl, garnished with Fresh Berries
\$8 per person

Chocolate Carmel Mousse

Carmel and Chocolate infused mousse with praline cookie crust and fresh fruit
garnish.
\$9 per person

Blueberry Almond Tart

Fresh Blueberries baked in a sweet pastry crust with Almond Frangipane. Served
with vanilla Ice Cream.
\$9 per person

White Chocolate Raspberry Cheese Cake

New York Style Cheese Cake with White Chocolate infused into batter and
served with Raspberry Sauce and Fresh Raspberries.
\$8 per person

Chocolate Raspberry Tart

Chocolate pastry tart filled with a smooth Chocolate and Raspberry flavored
Ganche. Finished with Whip Cream and fresh Raspberries
\$6 per person.

Make Your Own Cup Cake Bar

House made Vanilla, Chocolate, Peanut butter, Carrot, Banana, and White
Chocolate Raspberry Flavor cup cakes. All decorated with assorted fillings and
served with assorted toppings. Fresh Berries, Oreos, Reese's peanut butter cup,
sprinkles, cherries, mini Marshmallows and Caramelized Pecans.
\$6 per person

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