

## Plated Dessert Selections

Plated Dinners include one Dessert Selection from Below:

Crème Brûlée  
Chocolate Mousse with Chambord Macerated Berries  
New York Style Cheesecake with Northwest Berry Compote  
Chocolate Pecan Tart with Amaretto Caramel Sauce  
Chef's Seasonal Dessert

## Dessert Buffets

Dessert Buffet Upgrades for Plated or Buffet Dinners:

**Dessert Assortment Buffet**  
Seasonal Cake, Tart and Cheesecake Display  
Additional \$3 per person

**Petite Dessert Buffet**  
Chef's Selection of Desserts in Miniature  
Additional \$2 per person

**Chocolate Fountain**  
There is a \$250 fee for rental of the fountain and supply of chocolate serving 200 people for one hour or 100 people for two hours.

Dipping Items: Seasonal Fresh Fruits, Dried Fruits  
Pretzels, Cookies, Graham Crackers, and Marshmallows  
Additional \$4 per person