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DESSERT



DESSERTS

Chocolate espresso torte

Chocolate trilogy

Raspberry passion teardrop

Vanilla bean panna cotta

Crème brûlée tart

Seasonal cheesecake

DESSERT STATIONS

Prices are per person. A minimum of 20 persons or more are required for dessert station service. All stations are for a two-hour maximum serving time and must be ordered for a guaranteed number of guests. All chef attended stations come with a \$125 fee, per chef. One chef per 50 people is required.

Sonesta Creamery

Vanilla, chocolate & caramel ice cream

Whipped cream, peanut butter cups, Oreo cookie crumbles, maple walnuts, jimmies, cherries, salted chocolate fudge, mixed berry coulis, butterscotch topping

\$18.00 per person

(Chef-attended)

Dessert Tapas

Crème brûlée tart

Chocolate flourless cake

Tiramisu shot glass

New York cheesecake

Dark chocolate mousse

Fresh raspberries

\$15.00 per person

Fabulous Fondue

Salted dark chocolate & milk chocolate fondue

Pound cake, strawberries, pineapple, biscotti, pretzels, donut holes, & house made marshmallows

\$14.00 per person

Mixed Up Mousse Bar

Choice of two

Dark chocolate, milk chocolate, white chocolate, lemon or wild-berry mousse

Choice of two sauces: dark chocolate, salted caramel, butterscotch, strawberry

Choice of four toppings: fresh strawberries, M&M's, crushed Oreo, Heath Bar bits, mini chocolate chips, jimmies, chocolate chip cookie crumbles, white chocolate macadamia nut cookie crumbles, brownie crumbles

\$18.00 per person

(Chef-attended)

Sonesta Sweet Table

Selection of assorted cakes, tortes, & pastries

\$18.00 per person