

Dinner Dessert Selections:

*The following are available for Plated Dinners Only:
\$5.35 per person*

Apple Strudel

Pastry dough with homemade apple filling, warmed and served with caramel sauce and a scoop of Hudsonville vanilla ice cream.

Traditional Tiramisu

Italian ladyfinger biscuits soaked in espresso and amaretto, layered with a light mascarpone cheese filling.

Pecan Ice Cream Balls

Hudsonville vanilla ice cream rolled in toasted pecans and placed on a bed of chocolate fudge sauce.

The following are available for Plated Dinners or Dinner Buffets:

Cheesecakes: \$5.95 per person

New York Style Cheesecake

Vanilla cheesecake on a graham cracker crust with a whipped cream border. Each slice is topped with a strawberry half.

California Cheesecake

Vanilla cheesecake with a graham cracker crust topped with fresh fruit (strawberries, kiwi, and mandarin oranges). Finish with chantilly cream and sugared almonds.

Chocolate-Lovers Cheesecake

Rich, chocolate cheesecake with an Oreo cookie crumb crust topped with chocolate mousse. Finished with chocolate curls.

Raspberry Swirl Cheesecake

Vanilla cheesecake marbled with a raspberry filling on a graham cracker crust. Finished with Chantilly cream and a swirl of raspberry preserves.

Specialty Cakes and Tortes:
\$4.95 per person

Lemon Mousse Torte

Vanilla cake layers layered with a light lemon mousse,
Finished with buttercream and fresh coconut on the sides.

Chocolate Turtle Torte

Chocolate cake layered with chocolate buttercream, pecans, chocolate chips, caramel and ganache.
Finished with chocolate buttercream and dark chocolate sprinkles.

Chocolate Mousse Torte

Chocolate cake brushed with Amaretto liquor (optional) and layered with chocolate mousse. Finished
with chocolate mousse and dark chocolate curls.

Peanut Butter Crunch Torte

A bottom crust consisting of milk chocolate, peanut butter, and
cookie bits topped with a rich chocolate mousse.

Strawberry Crème Torte

White cake layered with fresh strawberries and Chantilly cream.
Finished with white buttercream and sugared almonds.

German Chocolate Cake

Chocolate cake layered with a traditional German chocolate filling (coconut and pecans)
and finished with chocolate buttercream and toasted coconut.

Black Forest Torte

Chocolate cake layered with Kirschwasser-soaked cherries and whipped cream.
Finished with whipped cream and dark chocolate curls.

Carrot Cake

Three layers of moist carrot cake with carrots, nuts, and spices with cream cheese icing.
Finished with toasted coconut and an icing carrot on each slice.

Finger Pastries

\$2.50 per person

A wonderful selection of assorted pastry bars.
(Two ½-size bars per person).

Mini Desserts

\$3.00 per person

A wonderful selection of assorted mini desserts, including cannolis, eclairs,
crème puffs, mousse cups, fruit tartlets, and coconut macaroons (Two per person.)