

## **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**

**\$2.25 per person**

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

**Mini Desserts**

**\$2.95 per person**

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