

DESSERT MENU



PLATED DESSERTS

CHOCOLATE MOUSSE

Rich chocolate mousse with fresh whipped cream and seasonal garnish

CHEESECAKE

A rich and creamy cheesecake on a buttery graham cracker crust with seasonal berry coulis

STRAWBERRY SHORTCAKE

A light and buttery sponge cake with strawberries and whipped cream

SALTED CARAMEL CAKE

Vanilla flecked pudding cake with waves of salted caramel crunch and creamy custard layers finished with savory caramel

CHOCOLATE OVERLOAD TORTE

Intensely chocolate layer cake with decadent chocolate icing

LIMONCELLO

MASCARPONE TORTE

Lemon cake layered with lemon mascarpone cream topped with white chocolate shavings, finished with raspberry coulis

STATIONED & PLATTERED DESSERTS

MINI PASTRY DISPLAY

Plattered mini pastries, petit fours, mini cannolis and chocolate-dipped strawberries

CHEF'S DESSERT TABLE

A delicious assortment of cakes including double fudge chocolate cake, creamy cheesecake with seasonal garnish and other seasonal selections

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ICE CREAM STATION

Vanilla and chocolate ice cream served with hot fudge, caramel sauce, strawberry sauce. Toppings include whipped cream, cherries, sprinkles and Oreos.

COOKIES & BROWNIES

A platter of house baked cookies and brownies

DESSERT ENHANCEMENTS

VANILLA ICE CREAM SCOOP

For plated desserts only

CHOCOLATE DIPPED STRAWBERRIES

Plump juicy strawberries enrobed in a rich, dark chocolate coating

COFFEE STATION

To include Colombian and decaffeinated coffees and assorted premium herbal teas

CHOCOLATE FOUNTAIN

Elegant three foot tall stacked, tiered fountain cascading with decadent chocolate. Includes strawberries, pretzel sticks, marshmallows, pineapples, Angel food cake, Oreos, Rice Crispy treats and an attendant

All prices are subject to 13% gratuity, 6% taxable service charge and NH State Meals Tax. Package inclusions and prices are subject to change without notice.

All food items must be ordered for entire guaranteed headcount

Open to the public seven days a week.