

DESSERTS

(Serves approximately 50)

Chocolate Fondue (White or Dark) with Fruits and Cake \$400

Chocolate fondue accompanied by pineapple chunks, strawberries, pound cake, Oreo marshmallows, graham cracker marshmallows, vanilla wafers and pretzel sticks.

Nut and Chocolate Tart \$100

Pastry tarts fill with your choice of nut and chocolate.

Chef's choice of nuts: Hazelnuts; Pecans; Walnuts; Pine nuts; Macadamia nuts

Chef's choice of chocolates: Bittersweet chocolate; Semi sweet chocolate; crème de mint chips; butterscotch or white chocolate

Outrageous Brownies \$90

A devilishly delicious sweet fudge brownie loaded with bittersweet and semi-sweet chocolate, and walnut chunks.

Cedarhurst Tea Cookies (60 pieces/ 20 each) \$90

An assortment of coconut thins, Danish rosettes, and Madeline cookies.

Lavender Cocoa Pecan Biscotti \$60

Double baked Italian cookie.

Tiramisu \$120

A creamy mixture of Mascarpone cheese; chef's choice of liqueur (Bailey's/Kahlua/Spice Rum/Chambord); bittersweet chocolate, espresso or coffee, and ladyfinger cookies

(Add Raspberries for additional \$0.25/each or \$12.50)

Raspberry Poppy-seed Cupcakes

Poppy-seed cupcakes dressed with lime and Chambord syrup and topped with raspberry whip cream and a fresh raspberry.

Lemon Coconut Cupcakes \$100

Coconut cupcake with lemon zest and dressed in a lemon syrup, topped with lemon cream cheese frosting and lightly toasted shredded coconut shavings.

Chocolate Sour Cream Cupcakes with Mascarpone Frosting and Berries \$100

Chocolate sour cream cupcake topped with freshly whipped Mascarpone frosting and seasonal berries or fruit.

Cupcake Combo \$120

A mixture of the above cupcakes totaling 50 cupcakes.

Red Velvet Cake \$150

A red chocolate cake with a tangy cream cheese frosting and garnished with chop toasted pecans or walnuts.

Coconut Lane Cake \$150

A white butter cake with a bourbon frosting and garnished with toasted coconut flakes.