



Desserts

Your occasion deserves the finishing touch of our delectable desserts.

Warm Chocolate Soufflé Cake - with vanilla bean ice cream, butter taffy sauce and berry ragout.

Trilogy of Chocolate - white and dark chocolate mousse, chocolate almond fudge cake, milk chocolate ice cream, vanilla bean sauce with seasonal fruits.

Pear & Apple Strudel - on a honey vanilla sour cream sauce with pecan ice cream.

Best of Lemon - a lemon custard brûlée tartlet, citrus salad and lemon sorbet, all served on a lemon grass sauce.

Mixed Berry Pot - blackberries, blueberries and raspberries, all braised in red wine and tapioca, then topped with honey pistachio cream and strawberry ice cream.

Banana over Brûlée - a classical crispy crème brûlée with a ragout of bananas and pecans.

The "Infamous" Mousse Bomb - a decadent white chocolate champagne mousse hidden inside a dome of chocolate mousse, decorated with whipped cream and fresh fruit and served with a vanilla bean sauce and mixed berry pot. Minimum 10 guests.

Bar Mix & Condiments - Orange, cranberry & clamato juices, bottle water, ice bar condiments and cocktail napkins.

1 to 100 guests

101 to 200 guests

more than 200 guests

Coffee and Tea