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**HOSPITALITY &  
CONFERENCE SERVICES**

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**DESSERTS**

Select one dessert for your entire party.  
Price is \$4.50 per person for dessert.

**DS-1 Goo Goo Supreme Tart**

*Just like the famous candy from the South. Chocolate crust topped with caramel, pecans, cream cheese mousse, and decadent chocolate pastry cream and topped with lightly toasted meringue.*

**DS-2 Cheesecake Baker (pick one for your party)**

*Vanilla, Lemon Curd, Chocolate/Hazelnut, Praline, Banana Split, Coconut Mounds, Lime Bavarian, Oreo, White Chocolate Strawberry, Chocolate Vanilla Swirl or Black Forest. (Seasonal choices: Egg Nog, Pumpkin, and Cranberry Swirl).*

**DS-3 Chocolate Raspberry Torte**

*Chocolate cake layers, iced with raspberry marmalade, then covered with chocolate ganache.*

**DS-4 Honey Pecan Tart**

*Buttery shortbread crust filled with toasted pecans in a gooey honey and brown sugar filling.*

**DS-5 Chocolate Craisin Torte**

*Decadent Chocolate Torte baked with Chambord soaked dried cranberries and covered with rich dark chocolate ganache*

**DS-6 Lemon Curd Tart**

*Buttery shortbread crust filled with fresh lemon curd and topped with fluffy vanilla meringue.*

**DS-7 Chocolate Peanut Butter Extravaganza Tart**

*Chocolate sugar dough crust filled with honey toasted peanut filling, covered with a layer of peanut butter fluff, and topped with chocolate ganache. Delicious!*

**DS-8 Rustic Apple Crostata with Cinnamon Applejack Cream**

*Granny Smith apples tossed with aromatic spices, sugar and butter in a free-form pastry tart shell accompanied by a bowl of spiced Applejack whipped cream.*

**DS-9 Raspberry Fudge Tart**

*Vanilla sugar dough crust with a thin layer of raspberry marmalade and filled with a rich fudge filling.*

**DS-10 Chocolate Espresso Decadence**

*This torte is dense fudge-like chocolate with just enough espresso to enhance the chocolate flavor. White chocolate ganache and coffee beans finish off the torte.*

**DS-11 Caramel Walnut Tart**

*Sweet sugar dough crust filled with caramel and toasted walnuts topped with a chocolate ganache glazed crust.*

**DS-12 Lemon Raspberry Torte**

*A moist lemon cake topped with red raspberry marmalade and iced with fluffy lemon Swiss buttercream icing.*

**DS-13 Mile High Caramel Cream Tart**

*Sugar cookie crust filled with deep caramel mousse and garnished with mounds of whipped cream.*

**DS-14 Key Lime and White Chocolate Mousse Tart**

*Buttery sugar dough crust with a lime curd layer that is topped with white chocolate and mounds of whipped cream.*

**DS-15 Coconut Cream Tart**

*A coconut sugar dough crust filled with coconut pastry cream and covered with fresh whipped cream and toasted coconut.*

“Our **Certified Chefs** would be happy to work with your special dietary needs.”

All prices are guaranteed through June 30<sup>th</sup> 2010

A 15% administrative charge plus 6% sales tax will be added to the total food and beverage cost.