-DESSERT MENU-



-Classics-

Tiramisu

Classic Italian Dessert with espresso, mascarpone cream, and shaved chocolate

Mixed Berry Pavlova

A light and crisp meringue shell filled with Chantilly whipped cream and
Mixed berries, topped with strawberry coulis

French Fruit Tart

A crisp sweet pastry shell filled with crème patisserie and fresh glazed fruit

Cheesecake

Rich creamy cheesecake offered in a variety of options:

- Classic NY style cheesecake topped with fresh berries and whipped cream
 - Lemon cheesecake topped with blueberries and whipped cream
- S'mores cheesecake with chocolate, graham cracker crust and toasted marshmallow
 - Salted Caramel Cheesecake topped with salted caramel sauce and whipped cream

Strawberry Shortcake

House made biscuits with fresh strawberries and Chantilly whipped cream



-Cookies, Brownies, & Bars-

"Millionaires" Shortbread

Buttery shortbread bars topped with caramel sauce and dark chocolate

Salted Caramel Blondies

Blondie bars with toffee, walnuts, and chocolate chips

Topped with caramel and sea salt

Chocolate Chip Cookies

Classic chocolate chip cookies served warm

Oatmeal Raisin Cookies

Classic oatmeal raisin cookies

S'mores Brownies

Chocolate brownies with chocolate chunks, graham cracker pieces, and

Marshmallow

Pecan Pie Bars

Classic brown sugar pecan pie bars

Strawberry Rhubarb Bars

Strawberry and rhubarb jam on top of house made granola and shortbread



-Local Offerings-

(A list of our favorite specialty dessert vendors)

-Whisk Me Away Bakery-

Wedding cakes, cupcakes, and sweet treats

Whiskmeawayri.com

morgangray@whiskmeawayri.com

-PVDonuts-

Specialty donuts and donut cakes

Pvdonuts.com

info@pvdonuts.com

-Sin Bakery-

Wedding cakes and dessert

Eatwicked.com

info@eatwicked.com

-GG's Pretzels-

Chocolate dipped pretzels, favors, and soft pretzels

Ggspretzels.com

ggspretzels@gmail.com

