



# DESSERTS MENU

72 hours advance notice required

## MINI DESSERTS

GF = Gluten Free V = Vegetarian VE = Vegan

**Caramel-Wrapped Chocolate-Dipped Pretzels** V  
Pretzel rods wrapped in buttery caramel and hand-dipped in rich milk chocolate. 30 pieces

**Chocolate and Cheese Indulgence Tray** V  
Chocolate-covered fruit, almonds, pretzels and graham crackers paired with espresso-rubbed BellaVitano cheese and creamy Gouda.  
Small (serves 20-25)  
Large (serves 35-40)

**Dessert Shooters** V  
Shooter cups filled with your choice of:  
• Lemon mousse with lemon thyme shortbread  
• Raspberry mousse with raspberry filling  
• Chocolate mousse with caramel filling 24 pieces

**Mini Apple Pies** V  
Bite-sized apple pies with caramel drizzle. 24 pieces

**Mini Cannolis** V  
Petite versions of the traditional Italian pastry with your choice of classic or chocolate hazelnut filling. 24 pieces

**Mini Raspberry Mascarpone Cups** GF V  
Edible chocolate tulips filled with mascarpone cream and topped with fresh raspberries. 24 pieces

**Pot De Crème Chocolate Cups** GF V  
Rich mocha custard in a dark chocolate coffee cup. Topped with chocolate ganache and whipped cream. 24 pieces

**Strawberry Tuxedos** GF V  
Sweet Marsala mousse mixed with strawberries in a chocolate tuxedo cup. 24 pieces



## WEDDING CAKES

Contact us at 651-313-6870 for a customized quote

**Cake Flavors**  
Choose from white, chocolate, marble, Champagne or carrot.

**Filling Flavors**  
Choose from raspberry, strawberry, lemon, chocolate mousse or Bavarian cream.

**Frosting Flavors**  
Choose from vanilla buttercream, almond buttercream, chocolate buttercream, white chocolate mousse or cream cheese.