



HOMEMADE DESSERTS & CAFÉ – starting at \$9 per person

PIES & CAKES

Key Lime Tarts
Fruit Tarts
Napoleon
Raspberry-Grapefruit Cake
Coconut Cream Cake
Chocolate-Blueberry Cake
Triple Chocolate Cake
Plain or Flavored Cheesecakes
Gluten Free “One World-One Cookie”
Vegan Cupcakes
Vegan Lemon Coconut Bars

SWEET EUROPEAN TREATS

Profiteroles – mini eclairs
Nata – Portuguese Custard Tarts
Pavlova – meringue tarts filled with custard and fresh fruit
Kiev Cake – hazelnut-cashew meringue layer cake with cognac-custard butter cream
Pani Walewska Cake – crispy pastry layers with black currant jam, almonds and custard cream
French Heaven Cake – angel food cake with citrus coulis and custard cream

FINALE ITALIANO

Panna Cotta
Chocolate Covered Pistachio Biscotti
Panettone
Cannoli
Almond Cookies

BACON, BACON, BACON

Double Chocolate Bacon Cupcakes

Maple and Bacon Cupcakes

Peanut Butter Bacon Blondie Bars

Bacon Chocolate Chip Cookies

Chocolate Covered "Crack" Bacon

FRUITS & CHEESES

Tropical Fresh Fruit Salad – selection of fresh cut local fruits

Cheese Platters – selection of fine cheeses accompanied with fresh fruits, nuts and breads

ESPRESSO BAR

Café

Chai Latte

Espresso

Cappuccino

Tea Selection