



Every Ingredient for Exceptional Entertaining

FALL WINTER MENU

Buffet Desserts

Apple Cinnamon Cobbler

served warm with vanilla chantilly cream

Apple Cranberry Pecan Crumble

served warm with chantilly cream

Black Forest Trifle

finished with chocolate curls

Chocolate Caramel Tart with Fleur De Sel

tender shortbread crust filled with dulce de leche and a dark chocolate ganache and finished with flaky fleur de sel

Chocolate Caramel Trifle

layers of dark chocolate cake, caramel, toffee and chocolate mousse

Chocolate Mousse Cheesecake

vanilla bean cheesecake, dark chocolate mousse, chocolate ganache and black cherry sauce

Chocolate Pistachio Torte

layers of pistachio dacquoise, chocolate cake, pistachio and dark chocolate mousse

Chocolate Sticky Toffee Pudding

moist chocolate date cake, chocolate toffee sauce, vanilla chantilly cream and house-made toffee

Chocolate Truffle Cheesecake

creamy white chocolate cheesecake embedded with rich dark chocolate truffles

Dark Cherry and Pear Almond Crumble

served warm with vanilla bean chantilly cream

Spiced Pumpkin Cheesecake

baked on a biscotti crust and topped with dark chocolate curls

Sticky Toffee Pudding

served with toffee sauce and spiced cream

Call us at 604.875.0123

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