

DESSERTS



Enjoy a sweet ending with individual desserts made from scratch with the finest ingredients.

Tropical Mango Tart

Intense mango cream, topped with an array of fresh seasonal fruit

Strawberry Pistachio Tart

Rich pistachio enhanced pastry cream topped with a bounty of fresh strawberries
subject to seasonal price changes

Rhubarb and vanilla

Individual rhubarb pie, iced vanilla cream, and a sugar cookie subject to seasonal price changes

Chocolate bomb

Elegant dome of chocolate with caramel centre garnished with fruit coulis and crème fraiche

Crème Brulée

creamy custard with brittle sugar crust

dolce de leche / lavender / rose water / balsamic raspberry / coffee

Raspberry Swirled Cheesecake

Rich cheesecake and raspberry cream, edged with toasted almonds

Chocolate Swirl Cheesecake

Edged with dark chocolate, chocolate cheesecake, supported by chocolate shortbread

Raspberry Ganache Tart

Dark chocolate tart shell filled with raspberry spiked ganache

Lemon Cheesecake Bombe

Delicate lemon sable cookie, creamy cheesecake, lemon glaze dome



Lime Coconut Sponge Cylinder

Coconut sponge, lime scented cheesecake, lime curd and fresh berries

Lemon Meringue Tart

Chocolate dipped sweet pastry shell, tangy lemon curd, caramelized meringue

Pecan Praline Cheesecake

Praline graham crust, soft cream with warm caramel sauce, pecan garnish

Elevated Brownie Squares

Salted caramel brownie with vanilla cream, sponge toffee crumble

Carrot and Ginger

Cake, classic cream cheese icing, walnuts, raisins, triple sec

Dacquoise Minis - Hazelnut Praline

Crunchy discs of cocoa hazelnut meringue layered with hazelnut buttercream; finished with a milk chocolate glaze and crushed praline.

Lemon Curd

Tart crust, blueberry coulis, icing sugar, berries

Iced Rubarb

Rhubarb granita with crème fraiche, strawberries

Blanche et Noir

Dark & white chocolate mousse, espresso chocolate bean, chocolate shaving

Chocolate Pecan

Sweet, dark chocolate, toasted pecan, flaky pastry crust, drizzled with chocolate

Apple Caramel Crumble

Fresh apples and gooey caramel baked in tart style sweet dough crust, topped with golden crumble



Island Rice Pudding

Coconut Arborio rice pudding, grilled peach, sweet honey granola topping

Cider and Pear

Apple cider poached pear with vanilla bean iced cream, roasted walnuts and pecans

Chocolate Fudge and Caramel

Tart dough crust, dark chocolate and caramel filling

[Please inquire about mini versions for your next cocktail party.](#)

Cheese Plate selection of 3 cheeses (1 hard, semi soft and soft) with compote and crackers, port reduction

Assorted Cookie Tray chocolate, lemon, shortbread, ginger, oatmeal raisin, biscotti

Assorted Squares Tray lemon, cheesecake, brownies, date, macaroon

Assorted European Pastry Tray cannoli, cream horn, strawberry tarts, éclairs, tiramisu

Assorted Baked Pies Rhubarb, Apple, Lemon, Berry

Kawartha Dairy ® Iced Creams, various

Further options:

Some Desserts may be available as cocktail party passed selections – on spoons or roaming platters. Please inquire.

Please inquire about rentals of popcorn machines, ice cream sundae stands, cotton candy, chocolate fountains and other confectionaries.

Smores station available with appropriate burning apparatus and site scout. We can help in these decisions.

Dessert Buffets and candy jar stations are happily arranged and set up with your colour choice and candy favourites.