

2023 DINNER DESSERTS

plus a 25% service charge or billable hour by position, and applicable sales tax

DINNER DESSERTS

Tarts

Key lime curd tart, raspberry, whipped cream
 Blueberry pie graham cracker tart, limoncello mousse
 Peaches and cream tart
 S'mores tart, graham tart shell, cinnamon chocolate ganache, toasted marshmallows
 Pistachio tart, ginger citrus mousse
 Caramel apple tart, candied almonds, whipped cream

Cheesecake

Cappuccino cheesecake
 White chocolate raspberry cheesecake
 N.Y. cheesecake, whipped cream, fresh berry compote
 Dulce de leche cheesecake
 Turtle cheesecake
 Martini cheesecake parfait, "chef's choice"

Cakes, Tortes and Pies

Banana fudge cake
 Chocolate lava cake, passion fruit mousse
 Tiramisu with mascarpone cheese, lady fingers, cocoa powder and whipped cream
 Carrot cake
 German chocolate cake
 Peanut butter pie
 Strawberry shortcake torte with vanilla sponge cake, strawberries and white chocolate icing
 Chocolate tuxedo torte with white cake, white chocolate and milk chocolate mousse and
 chocolate ganache icing
 Lemon berry mascarpone cake
 Opera torte

Pie Jam Jars Buffet menu, select 1, Plated, select 2

Lemon curd, meringue, pie crust crumbles
 Apple pie filling, pie crust crumbles, whipped cream, cinnamon
 Blueberry pie compote, pie crust crumbles, whipped cream
 Shortcake crumbles, strawberry pie filling, whipped cream
 Chocolate mousse, peanut butter mousse, chocolate cookie crust
 Chocolate mousse, pecan pie filling, pie crust crumbles
 Pumpkin pie mousse, pie crumbles, cinnamon whipped cream
 Sugar cream pie custard, pie crumbles, bourbon whipped cream
 Chef's choice seasonal Jam Jar, ask your event specialist

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Verines Buffet menu, select 1, Plated, select 2

Blueberry, lemon curd, cake crumbles, ginger whipped cream, candied lemon zest
Espresso chocolate mousse, chocolate cookie crumbles, caramel drizzle, whipped cream,
espresso bean Mango puree, pastry cream, coconut sticky rice, whipped cream, green
sugar glass
Sweet whipped mascarpone cream, shaved chocolate, pirouette
Hibiscus gelée, passionfruit curd, whipped cream, kiwi
Nutella mousse, banana cream, vanilla wafers, chopped hazelnuts
Chocolate cake crumbles, coconut mousse, pecans, toasted coconut
White chocolate mousse, candied almonds, brandy whipped cream, almond brittle
Rum cake, pineapple compote, dark rum glaze, sponge cake crumbles
Raspberry mousse, lady fingers, chambord whipped cream, raspberry

2023 menu prices subject to change without notice – Dinner Desserts

All items are prepared in a kitchen where milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present. We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Naturally occurring pits, shell pieces, husks or bones may be present.