

PARK PLACE
EVENT CENTRE

DESSERT SERVICES

SPECIALTY DESSERTS

Individually plated desserts

Exquisite, all-natural desserts

Raspberry Mont Blanc \$6.00

White chocolate mousse, kirsch-soaked raspberries, white and red pyramid shell.

Cappuccino \$6.00

Coffee mousse, chocolate ganache, striped “joconde” biscuit, coffee glaze, mocha bean.

Chocopear \$6.00

Chocolate genoise, chocolate mousse, pear mousse, swirled dark and white chocolate wrap, diced poached pear, chocolate flakes.

Key Lime Calypso \$6.00

Key lime mousse, vanilla genoise with white chocolate chips, chocolate weave texture, chocolate “twinkle” morsel.

Pyramid Noisette \$6.00

Chocolate ganache, hazelnut mousseline, marble chocolate shell.

Chocolate Trilogy \$6.25

Chocolate genoise, white, milk and dark chocolate mousse, dark chocolate shavings, powdered sugar.

Marquise au Chocolate \$6.25

Chocolate genoise, chocolate ganache, hazelnuts, chocolate leaf.

Paradiso \$6.25

Vanilla genoise, mango/passion fruit mousse, coconut mousse, dark chocolate stripes, cape gooseberry.

DESSERT SELECTIONS

Individually plated desserts

Chocolate or Strawberry Mousse \$3.00

Chocolate or Strawberry mousse served in a stemmed glass garnished with a gaufrette wafer.

New York Style Cheesecake \$3.25

New York style cheesecake on a graham cracker crust topped with fresh sugared berries.

Fruits of the Forest Pie \$3.50

Apples, blackberries, raspberries, rhubarb and strawberries, baked in a pie crust, topped with fresh whipped cream, served with a white chocolate sauce.

Chocolate Cake Overload \$3.75

A layer of rich dark chocolate mousse, a layer of chocolate cake and a layer of milk chocolate mousse on a flaky chocolate cookie crust, finished with a layer of chocolate ganache.

Raspberry White Chocolate Cheese Brulée \$4.00

A silken smooth, yet refreshingly light white chocolate cheese all aswirl with vibrant red raspberry.

Magnificent Seven Chocolate Cake \$4.25

Dark chocolate with layers of white chocolate, chocolate ganache, chocolate frosting and chocolate chips.

Fresh Seasonal Berries \$4.50

Fresh seasonal berries, served in a stemmed glass, topped with fresh whipped cream.

Tiramisu \$4.75

A light composition of ladyfingers dipped in an espresso coffee mixture then layered with mascarpone and grated chocolate, garnished with a gaufrette wafer.

Lemon Berry Mascarpone Cake with Raspberry Coulis \$5.00

Two layers of moist cream cake with cranberries, blueberries and cinnamon streusel baked into each cake then filled with fruit and a lemon mascarpone cream.

Carrot Cake \$5.00

Two layered carrot cake, covered with cream cheese frosting and chopped walnuts.

Macadamia Nut Cheesecake with Caramel Sauce \$5.50

An individual white chocolate cheesecake filled with macadamia nuts atop a graham crust and topped with whipped cream and garnished with white chocolate curls.

Kentucky Bourbon Pecan Pie \$5.50

Double thick traditional pecan pie drizzled with Kentucky bourbon, served with fresh whipped cream and caramel sauce.

Irish Chocolate Cream Cake \$6.00

Three generous layers of chocolate cake, soaked with an Irish cream syrup then layered with a rich Irish cream mousse. The cake is then enrobed with ganache and garnished with chocolate shavings.

BAKERY AND SWEETS

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| Assorted Donuts | \$18.00 | dozen |
| Freshly Baked Apple Streusel Sticks | \$13.00 | dozen |
| Freshly Baked Cinnamon Rolls | \$18.00 | dozen |
| Assorted Mini Muffins | \$13.00 | dozen |
| Assorted Freshly Baked Muffins | \$15.00 | dozen |
| Assorted Freshly Baked Danish Pastries ... | \$15.00 | dozen |
| Freshly Baked Pecan Sticky Buns | \$24.00 | dozen |
| Assorted Freshly Baked Croissants..... | \$24.00 | dozen |
| <i>(Served with Butter and Preserves)</i> | | |
| Assorted Freshly Baked Cookies | \$13.00 | dozen |
| Assorted Freshly Baked Fudge Brownies.. | \$15.00 | dozen |
| Assorted Dessert Bars..... | \$18.00 | dozen |

INDIVIDUAL

| | | |
|--|--------|------|
| Assorted Whole Fresh Fruit..... | \$1.50 | each |
| Assorted Power Bars..... | \$1.50 | each |
| Assorted Full Size Candy Bars | \$1.50 | each |
| Assorted Individual Low Fat Yogurts..... | \$3.00 | each |
| Assorted Frozen Fruit Bars | \$3.00 | each |
| Assorted Ice Cream Bars..... | \$3.50 | each |

GOURMET COFFEE STATION

Three gallons of freshly brewed coffee, cream, sugar, whipped cream, chocolate syrup, vanilla syrup, caramel syrup, hazelnut syrup, cinnamon and nutmeg.
\$100.00 per 50 guests; \$35.00 per extra gallon.

DESSERT PERFORMANCE STATION

Chocolate Fountain \$650 plus \$1.75 per person

An elaborate display of skewered fruit including strawberries and pineapple, with pound cake and marshmallows, served with mocha sweet fondue cascading from our chocolate fountain.

DESSERT DISPLAYS

Serves approximately 25 guests

Assorted Cookie Display \$65

A combination of five dozen varieties of freshly baked cookies, including chocolate chunk, white chocolate macadamia, peanut butter and oatmeal raisin.

Fresh Fruit Display \$75

A display of seasonal fresh fruit

Assorted Dessert Bar Display \$90

A mouth-watering display of five dozen dessert bars including lemon, raspberry, caramel, and 7-layer.

Fresh Berry Display Market Price

A display of assorted seasonal fresh berries served with brown sugar sour cream dip.

Apple Crisp \$125

A sweet traditional homemade apple crisp served warm with fresh whipped cream.

Bread Pudding \$125

A rich homemade bread pudding served warm with fresh whipped cream.

Fruit Fondue Display \$125

An elaborate display of skewered fruit including strawberries, honeydew melon, cantaloupe and pineapple, served with mocha sweet chocolate fondue and fresh whipped cream.

Ice Cream Sundae Bar \$150

Our original presentation of vanilla, chocolate, and strawberry ice cream served with hot fudge, hot caramel, cherries and whipped cream.

Fresh Berry Shortcake \$150

A mixture of seasonal berries, marinated in their own sugared juices, and served over freshly baked shortcake and topped with fresh whipped cream.

Fancy Dessert Display \$200

A sophisticated display of rich desserts including chocolate covered fresh strawberries, mini assorted cheesecakes, mini tiramisu cakes, petit fours, assorted truffles and other chef's creations.

Chocolate Covered Strawberries \$24 per dozen

Fresh, plump strawberries dipped in rich milk chocolate.

Assorted Cheesecake \$29.99 per cheesecake

Displayed for your guests to enjoy buffet style. *1 cheesecake recommended per 12 guests.*