

# Catering Desserts and Pastries

## BREAKFAST

**Bran Muffins** *golden raisins, carrots, molasses and granola topping*

**Cranberry Orange Scones**

**Assorted Danish** *maple, lemon, apple, raspberry*

**Croissants**

**Chocolate Croissants**

**Almond Croissants**

## LUNCH

**Chocolate Chip Cookies**

**Snickerdoodles**

**Triple Chocolate Brownies**

**Lemon Chess Bars**

**Cobbler Bars**

## DINNER DISPLAY OPTIONS

**Southern Display** *s'mores, mini pecan tart, classic praline, lemon chess bar, red velvet whoopie pie*

**Patisserie Display** *coffee and doughnuts, classic mini cannoli, french macaron, mango passionfruit tart*

**The Classic Display** *truffle, mini fruit tart, chocolate covered strawberry, cream puff, mini cake*

## DINNER PLATED OPTIONS

**Vanilla Brûlée Tart** *with seasonal fresh berries*

**Passionfruit Cheesecake** *chocolate crust and chocolate glaze*

**Fruit Cobbler** *seasonal fruit filling and a cornmeal, thyme crumble*

**Triple Chocolate Layer Mousse Torte** *grand marnier*