

Banquet Dessert Menu

Chocolate Chestnut Torte

Layers of Chestnut Accented Chocolate Cake filled with a Dark Chocolate Cognac Mousse glazed with a Rich Dark Chocolate Ganache.

Grandma Beach's Hot Apple Crisp a la Mode

The Most Famous Dessert of the past Four Generations. Have it again this year.... Sliced Apples, Brown Sugar and Cinnamon.

Citrus Angel Food Cake with Fresh Fruit

Guilt free Indulgence in this Airy Dessert laced with Hint of Citrus and adorned with Fresh Fruit

Old Fashioned Strawberry Shortcake Biscuits with Creme Chantilly

Unforgettable Mounds of Rum Marinated Strawberries on a New England Style Biscuit with Creme Chantilly

Basin Harbor Deep Fudge Cake with Hot Fudge Sauce a la Mode

Sinfully Dark Fudge Cake with Vanilla Ice Cream topped with Rich Velvet Fudge Sauce

Tiramisu

Italian Ladyfingers soaked in an Espresso and Kahlua Syrup layered with a Creamy Mascarpone Filling

Banana Upside Down Cake

A rendition of the classic, this one is served warm and topped with Roasted Pineapple and Coconut Ice Cream.

Champagne Poached Pear

A Stunning Confection coated with Couverture Chocolate and wrapped in Gold Leaf in a pool of white chocolate

Palm Beach Post Award Winning

Key Lime Pie

South Florida's famous recipe with Authentic Key Lime Juice, Flaky Pastry and Freshly Whipped Cream

Triple Chocolate Terrine with Raspberry Coulis and Crème Anglaise

A Luscious Terrine with layers of Rich Dark Chocolate, White Chocolate and Milk Chocolate

Tropical Mousse Trio

Mango, Passion fruit and Raspberry layered together for a tropical burst of flavor, accented with a Raspberry Coulis

Pastry Chef's Dessert Sampler (Served)

The Pastry Chef's Choice of Recommended Delectable Desserts and Confections

Pastry Chef's Dessert Display (Buffet Style)

The Pastry Chef's Palette of Delicious Inspirations for both your eyes and taste buds to enjoy! (additional \$1.00 per person)

Ben & Jerry's Ice Cream Bar

A must have for a visit to Vermont. Three flavors of Vermont's Finest.... Condiments, Toppings, Cones and Cups (additional \$3.00 per person)

Please add Vermont state tax and service charge.

Consuming raw and undercooked food items may increase your risk of food borne illness.

Prices subject to change without prior notification due to market price fluctuations.