

# Dinner Plated - Desserts

## **Wild Berry and Mango Crumble**

Raspberries, Strawberries, Blueberries and Mango, topped with Traditional Crumble Topping, baked crisp and served with French Vanilla Ice Cream

## **Decadent Chocolate Molten Cake**

Warm Chocolate Cake served with Crème Anglaise and a Wild Berry Compote

## **Chocolate Caramel Pecan Cheesecake**

In-House Prepared Vanilla Cheese Cake Topped with our Homemade Chocolate Sauce, Caramel Sauce, and Candied Pecans

## **Baked Cheesecake Strudel**

Vanilla Cheesecake, Wrapped in Phyllo Pastry with Mango and Wild Berry Coulis

## **Apple Pear Tart**

Rustic Caramelized Apple and Pear Tart with Maple Yogurt and Caramel Sauce

## **Grand Marnier Crème Brule**

Classic Caramelized Custard Flavored with Grand Marnier

## **Tarter Tatting**

Layered Ontario Macintosh Apples baked golden brown and topped with Vanilla Ice Cream

## **Chocolate Caramel Sable**

Cocoa Crumble Bottom with Layered Chocolate Mousse and Creamy Caramel Sauce

## **Berry Charlotte**

Layered Genoese, Raspberry Mousse and Ladyfingers topped with Berries

## **Signature Chocolate Mousse Glace**

Chocolate Mousse on a Brownie Crust with Coffee Anglia's and Fresh Berries  
(customized with an edible logo of your choice)

## **Homemade Sweet Dough Tart**

Your Choice of the following:

Salted Chocolate with Raspberry Garnish

Pecan Chocolate with Caramel

Pastry Cream and Fresh Fruit

Citrus and Mango