INDIVIDUAL DESSERTS

PRICE PER 12 PORTIONS

FLOURLESS CHOCOLATE TORTE

dense, rich chocolate, rasberry coulis, whipped cream, fresh mint

VANILLA BEAN CRÈME BRULEE

served chilled with macerated berry compote 70

FRENCH BROWN BUTTER CAKE

as rich as can be and not calorie-free, caramel drizzle, candied pecans 75

CHOCOLATE TRUFFLE MOUSSE ROUND

raspberry lavender compote 75

DECONSTRUCTED STRAWBERRY SHORTCAKE

soft pound cake, sided with sliced sugared strawberries and vanilla whipped cream

5 OZ MOLTON LAVA BUNDT CAKE

warm chocolate cake with a gooey chocolate center, spiced whipped cream 75

3 LAYER CREAM CHEESE CARROT CAKE

deep dish decadence - caramel drizzle

DOUBLE CHOCOLATE FONDANT CAKE

white chocolate mousse, fresh strawberry 72

DEEP DISH CHOCOLATE BOURBON PECAN PIE

true southern hospitality
72

RED VELVET LAYER CAKE

raspberry and white chocolate mousse 70

CBR TIRAMISU

rich layers of tiramisu with Kahlua soaked lady fingers and whipped cream

CHEESECAKE FACTORY

all served with Chef's seasonal garnish

White Chocolate Raspberry Crunch
Deep Dish Caramel Apple
NY Style Vanilla Bean
Blueberry Cobbler Crunch
Torched Crème Brulée
Pumpkin Praline
72

INDIVIDUAL BREAD PUDDINGS

traditionally made bread pudding, served in individual crocks (ask about seasonal flavor combos) 60

PEANUT BUTTER FUDGE BOTTOM PIE

deep dish goodness, whipped cream 75

DESSERT STATIONS

BANANAS FOSTER

fresh-sliced bananas in an orange caramel sauce, flamed with dark rum and served over french vanilla ice cream 6 per person

ICE CREAM FRIDAY, SATURDAY OR SUNDAY BAR

chocolate and vanilla bean ice cream scooped to order with your choice of toppings: cherries, whipped cream, oreo pieces, m&m's, chocolate chips, chopped nuts, sprinkles, chocolate, caramel & strawberry sauces

7 per person

