

Dessert Selections

The “Mansion” Red Velvet Celebration Cake with Pistachio

Raspberry Almond Tart

Chocolate Velvet ~ Almond Sponge Cake filled with Chocolate Raspberry Mousse

Personal Cheese Cake with Fruit Topping

Pear & Pecan Strudel with Praline Sauce

Kentucky Bourbon Pecan Pie

Banana Mousse stuffed Crepe, with candied Nuts and Rum Sauce

Pastry Swan stuffed with Mango Mousse over Passion Fruit Sauce and Blood Orange Sorbet

Warm Chocolate Lava Cake with Melted Chocolate Center

Classic Tiramisu

Georgia White Chocolate ~ Sponge Cake with Amaretto, Almond, Peach Coulis, and Vanilla

Chocolate Chip Strawberry Short Cake

Mansion Chocolate Trio ~ Chocolate Mousse, Ganache and Decadence with Fruit Garnishes

Chef’s Duet ~ Praline & Chocolate Mousse and Lemon Roulade

Dessert Stations

Small Sweet Table

An array of assorted Cakes and Tarts, Miniature French Pastries, and a display of Fresh Fruit and Berries

Large Sweet Table

*Assorted Cakes, Miniature French and Italian Pastries, Mousses, and more Bananas Foster and Cherries Jubilee with Vanilla Ice Cream and a fresh seasonal fruit display
Accompanied by Chocolate-covered Strawberries, International Coffees and Tea*

Sundae Bar

*Chocolate and Vanilla Ice Cream
With selection of toppings*

International Coffee Station

Silver Samovars of Double Rich Coffees and Teas presented with Assorted Cordials and Brandies, Whipped Cream, Chocolate Shavings, Cinnamon Sugar, and Orange and Lemon Peels