

# DESSERT Á LA CARTE

## **Home Made Pies**

The Chef's Own Creations of Apple, Blueberry, Peach, Cherry, Pecan, Coconut Custard and Sweet Potato Pie

**\$3**

## **Fresh Baked Fruit Cobbler with Vanilla Ice Cream**

Your Choice of Apple, Blueberry, Cherry or Peach Cobbler with our own Most Excellent, Dutch Topping

**\$3**

## **French Silk Pie**

A Luscious Blend of Chocolate Mousse and Oreos, Garnished with Whipped Cream and Chocolate Curls

**\$5**

## **New York Style Cheesecake**

Rich and Creamy with a Traditional Graham Cracker Crust and Smothered with a Fresh Berry Coulis

**\$5**

## **Key Largo Pie**

Key Lime Pie with a Twist. Served with Mango and Strawberry Coulis

**\$5**

## **The South's Greatest Carrot Cake**

Tall Cake baked with Carrots, Walnuts and sweet spices. Frosted with proper Whipped Cream Cheese Icing, garnished by our Pastry Chef with a Buttercream Carrot

**\$5**

All prices are subject to a 20% service charge and state sales tax.



## AWARD WINNING ICE SCULPTURES & FRUIT CARVINGS

Carved Ice Sculpture  
**\$350**

Vegetable Flower Arrangements  
**\$75**

Watermelon Fruit Sculpture  
**\$75**

Wedding Cake Cutting Fee  
**\$1 per person**

### FINISHING TOUCHES

#### CHOCOLATE COVERED STRAWBERRIES

Fresh Strawberries dipped in Rich Chocolate and drizzled with White Chocolate  
**\$75 for 100 pieces**

#### CHEF'S ASSORTMENT OF MINI DESSERTS

Mini-Key Lime

Mini-Cherry Cheesecake

Mini-Sweet Potato Pie

Mini-Chocolate Mousse Tarts

**\$45 for 25 desserts**

**\$80 for 50 desserts**

**\$150 for 100 desserts**