

DESSERTS

TIRAMISU

Kahlua whipped cream, soaked sponge cake, coffee mascarpone, chocolate ganache

STRAWBERRY & CREAM CHIFFON CAKE

Strawberry & vanilla bean mousse, strawberry coulis, white chocolate

KEY LIME

Graham cracker, key lime, white chocolate, raspberry coulis

CHOCOLATE PEANUT BUTTER CRUNCH

Peanut mousse, peanut crunch, dark chocolate ganache

VANILLA BEAN PANNA COTTA

Red berry gelée, chantilly, almond florentine

CHOCOLATE HAZELNUT BAR

Chocolate hazelnut mousse, passion fruit coulis, candied hazelnuts

TROPICAL FRUIT MELODY

Mango mousse, coconut breton, tropical coulis, pineapple chutney



FRESH BERRY TRIFLE

Citrus macerated berries, pound cake croutons
whipped lemon curd, orange blossom chantilly



S'MORES

Chocolate ganache tart, toasted marshmallow meringue,
chocolate mousse, graham cracker anglaise, chocolate shavings



PICK YOUR OWN FLAVOR POT DE CRÈME

White chocolate raspberry, dark chocolate and orange,
semisweet chocolate and banana

Upgrade for additional \$2 per person



Pfister Signature

Dessert included with lunch and dinner entrées. All food & beverage prices are subject to 22% applicable service charge and 6.1% sales tax. Menu selection and pricing will be guaranteed 30 days prior to the event or upon a signed banquet event order.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

