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 CRÉME
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.