

## LUNCHEON DESSERT SELECTIONS

### Caramel Custard

A luscious rich Egg Custard surrounded with Caramel Sauce.

### Raspberry Mousse Cake

Grand Marnier flavored cake layered with Raspberry Mousse, topped with Whipped Cream.

### Strawberry Margarita Pie

A flaky Pie Shell filled with Strawberry Bavarian, topped with Sponge Cake flavored with Tequila and finished with Whipped Cream and Strawberries.

### Carrot Cake

Rich Carrot Cake with a Smooth Cream Cheese Filling.

Fruit or Cream Pies - Choice of Housemade Apple, Cherry, Banana Cream, Coconut Cream or other Seasonal Favorites.

### Fruit Napoleon

Flaky Puff Pastry filled with Pastry Cream and topped with Fresh Seasonal Fruit.

### Chocolate Chip Cake

Chocolate Cake studded with Chocolate Chips, Ganache Icing.

### Lemon Roulade with Raspberry Sauce

Sponge Cake filled with tart Lemon Filling and finished with Powdered Sugar.

### Black Forest Cake

Rich Chocolate Cake with Chocolate Bavarian and tart Cherry filling, finished with Fresh Cream Topping.

## DINNER DESSERT SELECTIONS

### Apple Crumble Pie with Rum Sauce

Freshly Baked Apple Crumble Pie Topped with a Butter-Sweetened Cinnamon Sauce.

### Caramel Cake Florentine

Walnut Cake filled with Rum and Caramel Cream, Decorated with Almond Florentines.

### Chocolate Hazelnut Torte

Decadent Chocolate Torte studded with Hazelnuts on decorated plate.

### Fruit Tart

Sponge Cake topped with Lemon Bavarian and Fruit.

### New York Style Marble Cheesecake

Accompanied by a Fresh Berry Sauce.

Chocolate Mousse Torte - Rich Chocolate Torte filled with Chocolate Mousse.

## PREMIER DESSERT SELECTIONS

Chocolate Florentine Tulip \$6.25

With Seasonal Berries, Grand Marnier Sabayon

Chocolate Macadamia Nut Terrine \$5.95

Layers of Chocolate Ganache and Génoise studded with Roasted Macadamia Nuts.

Chocolate Mocha Parfait \$4.75

Chocolate and Mocha Mousse layered in Chocolate Sauce, Whipped Cream and topped with Shaved Chocolate.

Classic Tiramisu \$6.95

Rich Italian Dessert with Coffee-Soaked

Lady Fingers, Sponge Cake and Mascarpone Cheese.

Town & Country Chocolate Fantasy \$12.25

Our Chef's Special Dessert Creation featuring Signature Logos surrounded by Chocolate Ensemble.

Bailey's Cheesecake \$3.75

Creamy Cheesecake flavored with Bailey's Irish

Cream Liqueur topped with a Duét of Chocolate Caramel.

Baked Alaska \$6.95

Vanilla, Chocolate and Strawberry Ice Cream covered with Sponge Cake and decorated with Meringue, baked to Perfection.

Honey Pecan Ice Cream Truffle \$6.25

Premium Honey Ice Cream rolled in Toasted Pecans and covered with Dark Chocolate. Served with Orange Sauce.

French Pastries \$5.95

A selection of Mini Pastries to include

Chocolate Eclairs, Caramel Puffs, Fruit Tartlets, Patricias, Cream Filled Chocolate Cups and Nut Ovals.

(Selections may vary based on number of guests)

Minimum 50 People

White Chocolate Ice Cream Truffle \$3.95

Rich Vanilla Bean Ice Cream in Caramel Sauce.

Chocolate Fountain Fantastique \$13.50

Decadent Melted Chocolate Fountain, Served with Fresh Seasonal and Dried Fruits Sensational for Dipping

Premium Cake Presentation Market Price



Town and Country

RESORT & CONVENTION CENTER

Above prices are subject to 19% service charge and applicable sales tax. V1208