

Sweet Endings

Prices listed are per person

Crêpes Flambé

French Crêpes flambéed with Ripe Berries and accented with Grand Marnier Whipped Cream

\$6

Campfire Smores

Roasted Marshmallows served with an array of Decadent Chocolates, Fruit Purées, and Peanut Butter served on Chocolate and Honey Graham Crackers

\$6

Island Fruit Palm

An elaborate work of art constructed with Fresh Pineapples and Tropical Flowers adorned with fruit laced bamboo skewers and served with a Coconut Rum Whipped Cream

\$3

Orchard À La Mode

Warm Georgia Peach Cobbler and Apple Pear Crisp with Cinnamon and Dulce de Leche Ice Creams drizzled with a Praline Caramel Sauce

\$6

Ice Cream Parlor

Banana Split Sundaes made with Vanilla Bean Gelato, Strawberry Coulis, Dark Chocolate Drizzle, Fresh Pineapple, Bananas, and Whipped Cream

Hot Fudge Cream Puffs with Vanilla Bean Gelato, Sanders Hot Fudge, and Whipped Cream

\$6

Cheesecake Creamery

Black and White Chocolate Cheesecake, Strawberry Shortbread Cheesecake, and Caramel Crunch Cheesecake swirled to order on marble slabs and served in Vanilla Shortbread Cups and Dark Chocolate Shells

\$6

The Sweet Collection with Barista Coffee Bar

Our private selection of European Tortes, Decadent Cheesecakes, Chocolate Confections, Chocolate Covered Caramel Pretzle Rods, Banana Splits, Hot Fudge Cream Puffs, Fresh Fruit, and Berries.

\$10

The Venetian Collection with Barista Coffee Bar

A selection of timeless Italian Favorites including Tiramisu, Wild Berry Zabaglione, Cassata Gelata, Italian Cookies, Cannoli, Biscotti, and our signature Spumoni Ice Cream

\$9