

specialty dessert menu

Homemade Cookie Basket

Sample Cookie Menu

Wild Ginger's Famous "Toasted Coconut" Macaroons
Chewy Chocolate Espresso
Oatmeal Pumpkinseed
Pignoli (chewy pine nut cookies)
Caramelized Pineapple Shortbread
Chocolate Chip Gingersnaps

\$15 dozen for chef choice / 4 dozen minimum

\$18 per dozen for specific selections / 4 dozen minimum

Petite Dessert Menu

Sample Menus

Miniature Tartlets
Toasted Nut Caramel
Dark Chocolate Ganache
Citrus Meringue
Seasonal Berries w/ Pastry Cream
Fruit Mousse

Mini Cupcakes
Devils Food w/ Chocolate Ganache
Carrot Cake w/ Maple Frosting & Candied Orange Zest
Red Velvet w/ Cream Cheese Frosting & Sprinkles
White Cake w/ Bruleed Meringue & Toasted Coconut

Profiteroles

Petit Fours

Caramel Nut & Fruit Crumb Bars

Brownies

\$24 dozen for chef choice / 4 dozen minimum

\$30 per dozen for specific selections / 4 dozen minimum





Truffles

Truffle Bon Bons
(min. 24 pcs. per flavor)

Hand Rolled Truffles
(min. 12 pcs. per flavor)

Sample Flavors

Green Tea Milk Chocolate
Brandied Cherry Cocoa Nib
Mint Dark Chocolate
White Chocolate Rum
Toasted Fennel
Tawny Port Blue Cheese
Cocoa Cabernet
Passion Fruit Caramel

\$40 per dozen for chef selections / 4 dozen minimum

Gelato

Chocolate Dipped Ice Cream Cones rolled in Nuts

\$3.50 each / 24 pc. Minimum *

Milk Shake Shots

3 oz. Milk Shakes Served in a shot glass complete w/ straw

\$5.00

* 3 - 5 day lead time applies.

Plated Dessert Menu

Our pastry department is always available to customize & personalize desserts for your special event.

Mention any dietary restrictions with your inquiry.

\$8.00 + per person

*This is a specialty menu for large events, many of these items are not available for smaller groups. Please allow 72 hours advance notice.

