

DESSERTS (Sweet Little Things, \$5/GUEST)**ORANGE & MANGO FLAN**

*Made with Cream, Mangoes & Orange Segments;
Presented in individual Vessels or Oval Bakers*

BANANA & CHOCOLATE CHALLAH BREAD PUDDING

Served Warm (or in Individual Vessels) with Cool Orange-Scented Crème du Lait

RED, WHITE & BLUE

A Soft-Baked Meringue Studded with White Chocolate Chips Topped with Cool Whipped Cream, Sugared Strawberries & Blueberries

NORTH MEETS SOUTH COBBLER

Georgia Peaches & New England Blueberries Covered with our Signature-Secret Golden Ashes; Served Hot in Oval Baker; Southern Comfort-Scented Whipped Cream

SUMMER PEACHES & ORANGE GRATIN

Served with Grand Marnier Whipped Cream to the Side

CHOCOLATE KISS

Miniature Chocolate Foam Scented with Orange Zest Served in a Small Vessel; Topped with Chocolate Shavings

MINI RASPBERRY & STRAWBERRY TART

Dusted with Confectioner's Sugar

BAKED BANANA CRUMBLE

with Rum & Lime; Vanilla Ice Cream Optional

MINI BITE-SIZE DESSERTS

Chocolate Brownies, Pecan Bars, Lemon Triangles & Mini Cookies; Served on Silver Trays

MINI TIRAMISU

Served in a Martini Glass with a Dollop of Whipped Cream

TRES LECHE CAKE

Chilled Traditional Moist Cake Made with 3 Milks; Served in a Small Vessel

LITTLE CUPS OF CREAMY RICE PUDDING

Laced with Raisins & Fresh Mangoes; Sprinkled with Toasted Pistachios