



BANQUETS & EVENTS AT THE MOUNTAIN

Bristol Mountain is pleased to offer a variety of venues and a carefully crafted menu to those looking for a unique guest experience. Featuring a variety of locally sourced ingredients and Finger Lakes favorites, our talented catering team brings unique flavors to life with exquisite presentation and outstanding service to deliver a meal to complement any event.

Please inform us if someone in your group has a food allergy. All prices subject to New York State sales tax and a 20% production fee. Production fee in no way represents a gratuity or tip paid to service employees.

Service employees do not share in production fees.

Rocket Lodge

With two floors and a full walk out patio, the Rocket Lodge is the ideal space for large gatherings. Able to accommodate up to 230 seated guests on the main floor, and over 500 using both floors, the options are limitless.

April- Mid November Rates

\$1,500 Main Floor Rental / \$3,000 Both Floors

In Ski Season Rental: Minimum venue fee of \$2,500. Subject to Availability.



Sunset Lodge

The Sunset Lodge is a lovely space for events up to 130 people. With use of the Cannery as a bar space, the multi-dimensional event room is a great space for mingling.

April- Mid November Rates

\$1,000 Full Venue Rental

In Ski Season Rental: Minimum venue fee of \$1,500. Subject to Availability.



The Cannery

With warm tones and rustic, modern accents, the Cannery is a beautiful space for more intimate gatherings. With space for up to 50 guests and informal seating, the Cannery is great for events all year round.

April- Mid November Rates

\$600 Room Rental

In Ski Season Rental: \$600 Minimum Venue Fee



Partial Venue Exclusive Use Space (In Ski Season)

If your group has a need for exclusive space in any of the lodges during our season, our team would be happy to accommodate that with a catering purchase. In an effort to be fair to all of our guests, we are unable to offer exclusive space without the purchase of catering and vice versa. For pre-packaged options not needing exclusive space, please ask for our group sales menu.

Venue fee varies based on availability.



EVENT GUIDELINES & INFORMATION

The following guidelines apply to events hosted at Bristol Mountain.

1. All events must be concluded no later than 11pm. Event timelines will be agreed upon with your event coordinator no later than two weeks prior to the event date.
2. Your venue fee guarantees four hours of event time. In ski season exclusive use spaces are guaranteed for four hours. If additional time is needed, an additional venue fee will apply.
3. Bristol Mountain is not responsible for any personal belongings at any time. This includes during setup, the event itself, and clean up.
4. You are permitted to decorate beginning one hour before your intended event time. All decorations must be removed no later than 1 hour after the conclusion of the event. Open flame is not permitted on the premises, and centerpiece candles must be contained inside a globe with the flame at least two inches below the top of the globe. Embellishments may not be attached to walls or trim with permanent fixtures such as nails, pins, staples, tape or glue. Confetti, rice, glitter, birdseed or other small disposable objects may not be thrown on premise. Use of these prohibited items may be subject to a \$250 cleaning fee.
5. You may bring in bakery items from a health department approved bakery. Bristol Mountain is not responsible for any damages to your bakery items at any time.
6. All alcohol must be purchased through, and served by, Bristol Mountain. Consumption or possession of outside alcohol is strictly prohibited at all times. We reserve the right to not serve any guests who do not provide a valid ID.
7. All vendors are required to provide proof of insurance to Bristol Mountain no later than two weeks prior to the event. Detailed information will be provided to you for your vendors.
8. Your guaranteed guest count is due no later than two weeks prior to your event. Number of guests per table for seating chart style events is also due at this time in order for our events team to have ample time to set the room as needed for your day. If you do not deliver the guest and table counts by this date, Bristol Mountain will use your expected guest count from your contract and set the tables for 8 people each using the minimum number of tables needed to accommodate your guests.
9. Changes to the agreed upon floor plan within 10 days of the event may be subject to a \$300 change fee.
10. Final menu selections are due two weeks prior to the event. Failure to meet the selection deadline will result in Bristol Mountain making selections for you to guarantee availability for your event.
11. The following payment schedule applies to all events: 50% of anticipated total due at time of booking and remaining balance due 10 days out from the event. Events with a balance due will not be fulfilled on event date.
12. All of our event catering includes basic white linen table cloths. An upgrade to floor length table linens with linen napkins is available for \$3 per guest.
13. Please note that Bristol Mountain cannot provide take-out containers or send leftover catered food home with hosts due to food safety protocols and proper food handling procedures. Your coordinator will help guide you on order quantity to reduce leftovers.
13. A 20% production fee applies to all serviced food and beverage purchases. This fee will not be applied toward any required food and beverage minimums and does not represent gratuity or tip to be paid to service employees. Service employees do not share in production fee in any way. This production fee is also subject to NYS Sales Tax.

BREAKFAST FARE

Breakfast Chef Tables

All served with coffee, gourmet tea selection,
& individual bottled juices: orange, apple & cranberry.

- Continental.....\$10 pp
Freshly baked breakfast pastries, danishes, & muffins. Served with sweet butter & preserves.
- Premium Continental.....\$14 pp
Seasonal fresh sliced fruit & berries, freshly baked breakfast pastries, danishes, & muffins. Served with sweet butter & preserves.
- Bristol Valley Continental.....\$13 pp
Fresh berry & yogurt bar, freshly baked cinnamon rolls, danishes, & muffins. Served with local honey butter and preserves.

A La Carte Additions

- English Muffin Breakfast Sandwich.....\$6.50 each
Egg & cheese with choice of ham, bacon, or pork sausage.
- Flaky Croissant Sandwich.....\$6.50 each
Egg & cheese with choice of ham, bacon, or pork sausage.
- Breakfast Burrito.....\$7.50 each
Farm fresh scrambled eggs, chorizo, potatoes, cheese, peppers, onions & cilantro. Served with fresh salsa fresca on the side.
- Seasonal Fresh Sliced Fruit and Berries.....\$7 pp
- Local Naples Grape Hand Pies.....\$7 each



BREAKFAST FARE

Breakfast Buffets

All served with coffee, gourmet tea selection, & individual bottles juices: orange, apple & cranberry.



- **American Classic.....\$15 pp**
Assortment of freshly baked buttery criossants & pastries with sweet butter & preserves. Seasonal fresh sliced fruit and berries. Selection of plain and fruit flavored yogurts. Farm fresh scrambled eggs with chives. Applewood smoked bacon, artisan sausage links, red bliss potatoes with roasted peppers & onions.
- **Sunrise\$17 pp**
Assortment of freshly baked muffins, breakfast breads, and coffee cake with sweet butter & preserves. Seasonal fresh fruit & berries. Stuffed french toast with sides of maple syrup, candied walnuts, fruit compote, fresh berries, caramalized bananas, whipped butter & cream. Farm fresh scrambled eggs with cheddar cheese, applewood smoked bacon, & sage scented pork sausage.
- **Finger Lakes Favorites.....\$18 pp**
Assortment of freshly baked muffins, breakfast breads, and coffee cake with sweet butter & preserves. Seasonal fresh fruit & berries. Farm fresh scrambled eggs with cheddar cheese, buttermilk biscuits with local sausage gravy, home fries, fried local apple compote.

BREAKFAST FARE

Plated Breakfast Selections

All served with a pastry basket, fresh squeezed orange juice, coffee & tea selection.

- **Rise and Shine.....\$22 pp**
Farm fresh scrambled eggs with chives. Herb roasted yukon gold potatoes, applewood smoked bacon, fresh tomato au gratin.
- **Southwest\$22 pp**
Farm fresh scrambled eggs with roasted green chilies and pepper jack cheese. Chorizo sausage. Southwest potatoes with peppers & onions. Salsa fresca served family style.
- **The Chosen Spot Breakfast.....\$22 pp**
Farm fresh scrambled eggs with cheddar cheese, local sausage & ham, country style hash brown casserole, warm buttermilk biscuits with honey butter sourced along RTE 64.



Enhancement Stations

- **Pancake Table.....\$6 pp**
Buckwheat pancakes, sweet butter, local maple syrup, seasonal berry compote, whipped cream, dark chocolate shavings
- **Chef Attended Omelet Station.....\$8 pp**
Local cheddar cheese, swiss cheese, ham, smoked bacon, tomatoes, onions, mushrooms, sweet peppers.
- **Breakfast Burrito Station.....\$10 pp**
Warm tortillas, scrambled eggs & egg whites, choice of chicken sausage, smoked ham, bacon, vegetables, peppers, onions, and pepper jack, cheddar and swiss cheeses.
- **Smoothie Station.....\$7 pp**
Mandarin Kiwi, Passion Fruit, Prickly Pear Currant, Wild Berry, Strawberry Banana, Pineapple, Orange

BREAKFAST FARE



Bakery by the Dozen

- Assorted Breakfast Breads \$32
- Fresh Baked Muffins \$32
- Fresh Baked Bagels & Cream Cheese \$32
- Assorted House Breakfast Pastries \$32
- Assorted Mini Quiches \$30
- Warm Jumbo Cinnamon Buns \$32
- Assorted Scones \$36
- Freshly Baked Cookies \$30
- Chocolate Brownie Bars \$30
- Blondie Bars \$32
- Sweet Lemon Bars \$32
- Jumbo Soft Pretzels with Mustard & Cheese \$30
- Assorted Individual Yogurts \$20
- Individual Greek Yogurts \$28
- Fruit & Yogurt Shooters \$30
- Individual Cereals & Milk \$30

Refreshments by the Gallon

- Freshly Brewed Finger Lakes Roaster.....\$10
Up to 60 min continuous service of regular & decaf coffee, signature tears, local honey, lemon, sugar three ways, cream & milk.
- Starbucks Coffee and Tazzo Tea Selection.....\$15
- Signature Hot Chocolate.....\$14 per gallon (*minimum 3*)
Dark whipped hot chocolate with mini marshmallows, chocolate shavings, whipped cream
- Freshly Brewed Iced Tea.....\$14 per gallon (*minimum 3*)
Sweet or Unsweetened served with fresh-cut lemons
- Lemonade Cart.....\$ 15 per gallon (*minimum 3*)
Blended with your favorite flavors of strawberry, watermelon, ginger, and mint hisbiscus
- Spa Water.....\$ 13 per gallon (*minimum 3*)
Pineapple skin and mint orange, raspberry, rosemary cucumber, and lemon.

BREAK OPTIONS



- Sweet & Savory.....\$10 pp
Mini hard pretzels, warm apple turnovers, double fudge brownies, assorted freshly baked cookies and freshly popped popcorn
- Take a Break\$8 pp
Freshly baked cookies, brownies, individual bags of chips & pretzels
- Take a Hike.....\$8 pp
Make your own trail mix bar with peanuts, granola, M & M's, and raisins
- Mediterranean.....\$10 pp
Hummus, tabbouleh, olive tapenade, and tzatziki yogurt dip. Served with sliced cucumbers and toasted pita chips.
- Sweet & Salty\$ 10 pp
Assorted chips, pretzels, house popcorn, peanut M&M's, and assorted mini candy bars.

A la Carte Additions by the Dozen

- Assorted Individually Bagged Potato Chips \$20
- Kellogg's Nutri Grain Bars \$24
- Assorted Nature's Valley Granola Bars \$24
- Assorted King Size Candy Bars \$24
- Ice Cream Novelties \$4 each
- Fresh Popped Popcorn (300pp1) \$350

PLATED LUNCHES

-Minimum 24 guests-

All plated lunches include freshly baked rolls with sweet butter, brewed coffee, & assorted hot teas.

Starter Salads

- House Garden.....\$4 pp
Fresh field greens salad with cucumbers, tomatoes, carrots and sweet onion vinaigrette.
- Spinach Caprese.....\$5 pp
Baby spinach, heirloom tomatoes, fresh mozzarella and basil, aged balsamic and extra virgin olive oil.
- Caesar\$4 pp
Chopped romaine hearts, shredded parmesan, roasted garlic croutons and house creamy caesar dressing.
- Classic Wedge.....\$5 pp
Baby iceberg lettuce, marinated tomatoes, blue cheese, applewood smoked bacon, chives, and blue cheese dressing.
- Seasonal Charred Vegetable Salad.....\$6 pp
Local farm fresh veggies charred then tossed in house-made champagne vinaigrette.



Entrees

- Herb Roasted Chicken...\$24 pp
Chicken breast with caramelized shallot cream sauce. Served with whipped potatoes and seasonal vegetable bouquet.
- Marinated Chicken Breast...\$24 pp
Maple Apple Compote, Chicken Demi-Glace.. Served with red-bliss smashed potatoes and market vegetables.
- Seared Aged Butler Steak.. Market Price
Herb Wine Sauce, Yukon Mousseline Potatoes, Grilled Herb Tomato, Hericot Vert
- Roasted Honey Garlic Pork Chop..... \$21 pp
Rice Pilaf, Mustard Greens, Honey Glazed Carrots
- Grilled Herbed Salmon Pave.... \$28
Grilled Atlantic Salmon with Lemon Basil Cream Sauce, Jasmine Rice, Asian style Haricot Vert.
- Grilled Vegetable Stack.... \$20
Portobello Mushroom, Zucchini, Yellow Squash, Bell Peppers on Tri Colored Quinoa with Romanesco Sauce

HORS D'OEUVRES

Displays and Boards

-Each order serves 15 guests-

- Grilled Farmer Market Vegetables.....\$80 per board
Grilled farmer market vegetables, poblano greek yogurt dip, salsa verde, country sourdough crisps
- Carved Fruit and Berry Tableau.....\$70 per board
Served with Local Honey and Yogurt Sauce
- This Season Vegetable Crudite.....\$60 per board
Raw local vegetables, ranch and poblano greek yogurt dip
- Imported and Domestic Cheese Board.....\$100 per board
Farmstead and european cheese, seasonal fruit, dried fruits, sliced breads, jams and nuts.
- Baked Brie Board.....\$90 per board
Sour cherry and pear marmalade, drapes, apples, crackers, candied pecans.
- Farm Stand Charcuterie.....\$100 per board
Locally sourced artisanal salami, sausage, cured meats, pate, pickled vegetables, mustard, marmalade, crusty sliced baguette and flatbread.

Hors D'Oeuvres

-Minimum of 50 pieces per selection. Priced per piece. -

Cold Options

- Apple Maple Syrup Compote, Triple Cream Brie on Baguette.... \$4.50
- Rosemary Goat Cheese, Figs, Local Honey Crostini.... \$3.75
- Caprese Skewer with Aged Balsamic \$3.50
- Red pepper Hummus, Cucumber Basket \$3.50
- Ratatouille, Herbed Goat Cheese Tartlet..... \$3.75
- Lemon Basil Chicken Salad Crostini..... \$3.75
- Smoked Salmon and Caper Creme Crostini..... \$4.00
- Grilled Asparagus, Smoked Salmon and Herb Cream.... \$4.50
- Ahi Tuna, Avocado Cilantro Ceviche and Lime Vinaigrette.... \$4.50
- Blackened Beef and Blue Cheese Pinwheel.... \$4.00
- Beef Tenderloin Croutade Tomato Basil Bruschettea..... \$4.50

Hot Options

- Boneless Buffalo Chicken Bites with Blue Cheese Dip.... \$3.75
- Beef on Weck Slides on Kummelweck Rolls.... \$4.00
- Feta and Spinach Phyllo Roll \$3.50
- Wild Mushroom and Swiss Cheese Tarlet \$3.75
- Southwestern Chicken Spring Roll, Chile Dipping Sauce..... \$3.50
- Tempura Shrimp, Sweet Chile Dipping Sauce..... \$4.50
- Parmesan Crusted Scallop, Red pepper Coulis..... \$4.50
- Blackened Tuna Skewer, Cucumber Wasabi Aioli.... \$4.50
- Maryland Mini Crab Cake, Red Brick Remoulade.... \$4.50
- Short Rib, Fig, Bleu Cheese Tartlet.... \$5.00



BUFFETS

-Minimum 24 guests-

All served with coffee, gourmet tea selection, & individual bottles juices: orange, apple & cranberry.

- **Italian Feast.....\$25 pp**

- Tossed Caesar Salad, Tomato Caprese, and Tortellini Antipasto Salad
- Garlic and Asiago Cheese Bread
- Mains- Choose Two
 - Cheese Manicotti
 - Baked Ziti Bolognese
 - Parmesan Breaded Chicken Breast with Lemon Basil Cream Sauce
 - Shrimp and Mushroom Wanchese
- Lemoncello Raspberry Cake

- **The American.....\$24 pp**

- Southern Coleslaw, Creamy Southern Potato Salad, and Buttery Corn
- Mains
 - Quarter Pound Beef Hamburgers on brioche buns with assorted cheese, lettuce, tomato, onions, pickles, mayonnaise, mustard, and ketchup
 - BBQ Chicken
- Freshly Baked Assorted Cookies and Brownies

- **Farm to Picnic.....\$25 pp**

- Loaded Baked Potato Salad, Local Cabbage Style Vinegar Slaw, Mac & Cheese, Corn Bread, Roasted Green Beans with Pecans and Warm Maple Vinaigrette
- Mains
 - Cornell Chicken with Season Accompaniments
 - Honey Grilled Cedar Plank Trout/ Salmon (seasonal fish)
- Strawberry Shortcake and Fudge Brownies

- **Fingerlakes Sandwich Board.....\$23 pp**

- Farmer Market Salad (GF), Heirloom Potato Salad, House-Made Seasoned Kettle Chips, Seasonal Fruit and Berry Salad
- Seasonal Vegetable Soup
- Sandwiches
 - Roasted Turkey Breast, Crispy Lettuce, Semi Dried Tomato, Avocado Aioli, Sourdough Roll
 - Carved Beef Tenderloin, Blue Cheese, Horseradish Aioli, Multigrain Roll
 - Fresh Mozzarella, Heirloom Tomato, Roasted Peppers, Aged Balsamic Aioli, Sourdough Roll
- Assortment of House Cupcakes

- **The Southwest.....\$25 pp**

- Four Corners Salad, Southwest Cilantro Rice (V/ GF), Ranchero Style Black Beans (V/ GF), Corn Muffins, Trio of Sweet Peppers, Tomato Gems, Local Onions, Cucumbers, Chickpeas and Lime Vinaigrette
- Mains served with Warm Flour Tortillas and Assorted Toppings
 - Chicken Fajitas- Marinated chicken breast, assorted charred bell peppers & onions
 - Carne Asada- Marinated grilled steak, assorted charred bell peppers & onions
 - Salsa Verde Marinated Grilled Portabella Mushroom, assorted charred bell peppers & onions
- Triple Mexican Chocolate Pudding Jar, Margarita Strawberries, Flan with Fresh Fruit Garnish

STATIONS

-Minimum 30 guests-

- **Pasta Station.....\$12 pp**

- Includes Garlic Bread
- Choose Three:
 - Fried Cheese Ravioli with House Nonna's Marinara Sauce
 - Succulent Scallop and Shrimp Orecchiette Pasta with sweet tomatoes, fresh basil, and roasted garlic, tossed in a white wine cream reduction
 - Cheese Tortellini with grilled chicken and broccoli, lightly coated with sweet, smoked sun-dried tomato cream sauce
 - Wild Mushroom Ravioli with an asiago cream sauce, fusilli pasta with julienne prosciutto and spinach, topped with gorgonzola cream sauce
 - Braised Short Rib and Vegetable Ravioli, Chantrelle Mushrooms, and Tomato Cream Sauce
 - Mild Mushroom Ravioli with an Appalachian Cheddar Cream Sauce

- **Salad Station.....\$8 pp**

- Choice of Baby Field Greens or Romaine Hearts
- Feta Cheese, Cheddar Cheese, Tomatoes, Cucumbers, Mushrooms, Black Olives, Candied Pecans, Red Onions, Bacon
- Choice of Herb Vinaigrette or Chipotle Ranch

- **Thai Noodle Station.....\$10 pp**

- Stir Fry of Thai noodles with carrots, bell peppers, peas, broccoli, water chestnuts, and scallions with sesame thai ginger glaze
 - Choose Two Proteins:
 - Beef, Chicken, Shrimp, Pork, or Tofu
- Accompanied by Vegetable Lumpia and Plum Sauce

- **Street Tacos Station.....\$13 pp**

- Warm Flour Tortillas with a side of mexican roasted corn and tomato salad
- Choose Two:
 - Zesty Carne Asada Steak, Pico de Gallo, Chipotle Crema
 - Blackened Chicken topped with Grilled Pineapple Salsa and Mango Glaze
 - Juicy Pulled Pork topped with apple slaw and fresh homemade salsa
 - Grilled & Lightly Blackened Shrimp topped with cilantro slaw and chipotle lime aioli



STATIONS

-Minimum 30 guests-

- **Local Handcrafted Sliders.....\$16 pp**
 - Gras-fed Local Beef on Weck
 - Smoked Chicken Breast, Regional Slaw, Maple Honey BBQ Sauce
 - Impossible Meat, Smoky Shitake Jam, Vegan Mayo
 - Pickles, Onion Rings, Classic Condiments
- **Simply Mac & Cheese.....\$13 pp**
 - Classic Three Cheese Sauce
 - Gruyere with Mushrooms and Crispy Bacon Lardoon
 - Buffalo Cream Sauce, Blue Cheese, Green Onion
 - Vegan Cheese Sauce with Spinach and Artichokes
- **Winging It Station.....\$16 pp**
 - Assortment of drums and wings tossed in buffalo, teriyaki, BBQ, garlic parmesan and country sweet
 - Served with Blue Cheese, Ranch, Celery and Carrot Sticks



- **Carverys**
 - Slow Roasted Whole Turkey Breast..... \$11 pp
 - *Served with cinnamon apple chutney and sweet potato biscuits*
 - Tri-Colored Cracked Pepper and Herb Top Round of Beef..... \$9 pp
 - *Horseradish cream, dijon mustard, and dinner rolls*
 - Smithfield Brown Sugar Glazed Ham..... \$8 pp
 - *Spicy Creole mustard, and dinner rolls*

PLATED DINNER

-Minimum 24 guests-

All plated dinners include house rolls with creamery butter, brewed coffee, & assorted hot teas.

Starter Salads

- **Bristol Mountain Signature Salad.....\$7 pp**
Locally sourced farm field greens, crispy granny smith apples, gorgonzola, house candied walnuts, honey sherry vinaigrette
- **House Greek Salad.....\$6 pp**
Baby greens, frisee greens, kalamata olives, cucumbers, crumbled feta, tomato gems, white wine herb vinaigrette
- **Spinach Local Goat Cheese Salad.....\$7 pp**
Baby spinach, romaine greens, local goat cheese, toasted walnuts and cranberries, pear vinaigrette
- **Bitter Greens Gorgonzola Dolce Salad.....\$8 pp**
Wild arugula, romaine lettuce, house candied pecans, gorgonzola dolce, craisins, mandarin segments. raspberry vinaigrette.
- **Baby Wedge Salad.....\$5 pp**
Slivered red onions, shaved carrots, bacon lardons, oven-dried tomatoes with ranch dressing



Entrees

- **Tian of Grilled Toscana Vegetables...\$30 pp**
Planks of zucchini, squash, mushroom, asparagus, peppers and white bean cheese. Served with herbed roasted sweet potatoes, aged balsamic syrup and sweet basil oil.
- **Herbed Goat Cheese and Vegetable Napoleon...\$31 pp**
Portobello mushroom, herbed goat cheese, roasted planks of vegetables. Served with savory herb risotto, aged balsamic syrup and sweet herb oil.
- **Stuffed Airline Chicken Breast..... \$33 pp**
Creamy Brie, walnuts, dried fruit stuffing, raspberry bordelaise. Served with wild rice pilaf and seasonal bouquet of vegetables.
- **Honey Roasted Chicken Breast.... \$32 pp**
Aged balsamic-honey gastrique, mashed sweet potatoes and wilted greens.
- **Rocky Ridge Maple Bacon Double Pork Chop..... \$30**
Caramelized onion au jus, garlic mashed potatoes, roasted thyme root vegetables.
- **Grilled Center Cut New York Steak..... \$35**
Char-grilled New York Steak, brown butter demi-glace, mashed yukon gold potatoes, roasted asparagus
- **Grilled Beef Medallions... \$35**
Port wine demi-glace, whipped potatoes, roasted asparagus
- **Ruby Red Trout... Market Price**
Balsamic tomato reduction, creamy polenta cake, this season vegetables

DESSERTS

The perfect addition to any meal.



- Chocolate Caramel Toffee Mousse Cake..... \$6
Semi-Sweet Chocolate Caramel Toffee Mousse, Buttermilk Chocolate Genoise, Sea Salt Caramel Sauce, Sweet Cream
- Key Lime Cheesecake Lemon Cello Raspberry Cake..... \$5
Graham Cracker Base Swirl of Key Lime and Raspberry Cheesecake Base Flavored with Lemon Cello, Berry Coulis and Sweet Cream
- New York Style Cheesecake \$5
Traditional New York Cheesecake Raspberry compote, White Chocolate Namlaka
- Vanilla Panna Cotta..... \$ 5
Classic Vanilla Bean Italian Cream, Seasonal Fruit and Berries
- Raspberry Lemon Parfait \$5
Lemon curd, Raspberry compote Mixed Berries, Ladyfingers and Mascarpone
- Caramel Apple Walnut Cake..... \$5
New York Apple Walnut cake, sea salt caramel glaze, english cream sauce and sweet cream
- Classic Tiramisu.....\$6
Bittersweet chocolate sauce, fresh fruit garnish
- Flourless Chocolate Torte..... \$6
Dark chocolate ganache, white chocolate Namlaka, raspberries
- Crostata of Fresh Fruit and Berries
Bavarian cream, balsamic blueberry syrup and sweet cream
- Ultimate Chocolate Cake
Semi-sweet ganache, buttermilk chocolate cake, vanilla syrup, raspberry coulis and sweet cream