



## Sweet Endings Bakery

Choices will change during the year. Please inquire.

Distinctive Catering's Desserts are all made from scratch by our pastry chef.

### Classic Desserts INCLUDED IN THE BANQUET MENU PRICE

**Homemade pies** Apple, Cherry, Blueberry, Pecan, or Strawberry Rhubarb topped with pastry or an oatmeal crumble (8 slices per 9" pie)

**Classic Cakes** Carrot, Chocolate, Vanilla, Marble Coconut

**Cobblers** Blueberry or peach

**Apple Crisp** A true classic served with whipped cream

**Decadent Brownie** Served with whipped cream (diabetic option available)

**Lemon Pudding Cake** Blueberry compote, Honey Almond Chantilly

**Assorted Sweets** An assortment of brownies, tarts, lemon squares and much more (2 ea.)

### Choice #2 INCLUDED IN CONTEMPORARY & SIGNATURE MENUS

**Sticky Toffee Cake** warm brown sugar, whiskey sauce, gingered cranberries

**Tiramisu** espresso soaked lady fingers layered with mascarpone mousse topped with callebaut chocolate shavings

**Distinctive Cheesecake** Rich cheesecake topped with strawberry, cherry or blueberry compote, or choose a rich chocolate, cappuccino or our seasonal flavours

**Pavlova** With Lemon Curd & Minted Berry Salad

### Choice #3 INCLUDED IN SIGNATURE MENUS

**Espresso Chocolate Paté** Mocha Crème Fraîché, Hazelnut Crunch, Sugared Raspberries

**Butterscotch Pot du Crème / Brûlée** With Apple Compote & Gingersnap Crumble

**Mascarpone Panna Cotta** With Strawberry Rhubarb Soup & Poppy Seed Shortbread

**Caramel Toffee Almond Tart** With chocolate almond glaze

**Individual Pineapple Upside Down Cake** Vanilla ice cream, orange caramel

**Wine Poached Bosc Pears** served slightly warm with a vanilla bean crème anglaise