



## Banquet Dessert Selections

All of our desserts are made in-house from scratch using the finest ingredients

<u><b>Craftwood Dessert Duet</b></u>	<b>\$8</b>
Our Famous White Chocolate Jalapeno Mousse paired with rich Chocolate Paradise This dessert is designed to be served to your entire group!	
<u><b>Italian Tiramisu</b></u>	<b>\$7</b>
Delicate Ladyfingers dipped in Espresso and Marsala, layered with Creamy Mascarpone Cheese and topped with Grated Chocolate	
<u><b>Fresh Fruit Cobbler</b></u>	<b>\$6</b>
Delicious House-Made Southern Style Fruit Cobbler topped with Vanilla Chantilly Cream Ask for our seasonal selections!	
<u><b>Raspberry White Chocolate Cheesecake</b></u>	<b>\$7</b>
Silky smooth, light White Chocolate Cheesecake swirled with Red Raspberries	
<u><b>Ecuadorian Arriba Chocolate Mousse</b></u>	<b>\$7</b>
Silky Single-Source Dark Chocolate Mousse served with Chocolate Dipped Gaufrette Topped with Salted Cashews	
<u><b>Craftwood Bread Pudding</b></u>	<b>\$6</b>
Real Homestyle Deliciousness! Choose either Caramel Apple or Dark Chocolate Cherry	
<u><b>Vanilla Bean Crème Brulee</b></u>	<b>\$8</b>
Classic Crème Brulee, with Crisp Carmelized Sugar Topping and garnished with Fresh Maserated Berries	
<u><b>Fresh Berries Romanoff</b></u>	<b>\$7</b>
Seasonal Berries tossed in Brandied Brown Sugar Whipped Cream, served in a Chocolate Cup	

Two desserts can be selected for your group (excluding Duet); counts to be received seven days prior to your event.  
Higher price will prevail.

Please note dessert menus change seasonally.

Prices subject to 22% service charge and 8.8% tax. Prices and menu items subject to change.