



The Sweet Affair

Desserts and Specialty Beverages

GF = GLUTEN FREE

STATIONS A

Roasted Banana & Walnut Chocolate Torte

Milk Chocolate & Black Cherry Tart

Expresso Chocolate Mousses

***Beverage:** Mango Chili Cream Soda*

STATIONS B

Strawberry Almond Torte

Rhubarb Curd Meringue Tarts

Blood Orange Creamsicles with White Chocolate (GF)

***Beverage:** Apple-tea-ni*

STATIONS C

Classic Carrot Cake with Cream Cheese Frosting and Walnut Oat Crumble

Mini Cinnamon Roll Croissants

Pumpkin Cream Brulé (GF)

***Beverage:** Vanilla Oat Crème*

STATIONS D

Raspberry White Chocolate Cheesecake

Lemon Coconut Cookie Torte

Mango & Passion Fruit Mousse (GF)

***Beverage:** Sparkling Tropical Boba*



STATIONS E

Pecan Praline Cheesecake
Apple Rhubarb Crumble with Vanilla Bean Ice cream
Macarons (GF)

***Beverage:** The RoseBerry*

STATIONS F

Spiced Pumpkin latte Cheesecake
Brioche bread pudding with Smoked Caramel
Poached Pear & Pomegranate Pavlova (GF)

***Beverage:** Blackberry Mint Smash*

STATIONS G

Chocolate Profiterole Tart with Pistachio cream and blackberry gelee filling
Dolce de leche filled Chocolates (GF)
White Chocolate Cranberry Almond Bark (GF)

***Beverage:** Ginger Berry Fizz*

STATIONS H

Chocolate Pistachio Mousse Cake
Cake pops
Dark Chocolate Brownies with Peanut Butter Frosting

***Beverage:** Winter Spiced Espresso Martini*

STATIONS I

Cinnamon Torte
Classic Pecan Tarts
Churros with a warm Bourbon Caramel

***Beverage:** Warm Espresso Chocolate Crème*