

DESSERT MENU

PRESENTED & SERVED BY THE PAINTED TABLE



THE PAINTED TABLE - DESSERT SELECTIONS

PASTRY

Churros

French Cream Puff

Vanilla or Chocolate

Éclair

TARTS

Crème Brûlée Tart

Chocolate & Raspberry Tart

S'more Tart

Seasonal Tart

Seasonal Filling/Toppings: Fig, Apple, Raspberry, Strawberry, etc.

INDIVIDUAL DESSERTS

Chocolate Flourless Ganache Torte

Raspberry Coulis, 24k Gold

Chocolate Indulgence Mousse Cake

Zabaglione

Light Custard with Marsala Wine & Berries

New York Cheesecake

Chocolate Cheesecake

Bread Pudding

Valrhona Flourless Brownie

Crème Brûlée

MOUSSE CUPS & SHOOTERS

Chocolate

Passion Fruit

Chef's Choice/Seasonal

Cheesecake Shooter

Tiramisu Shooter

Panna Cotta Shooter

COOKIES

(All Cookies will be 4-Inch Cookies)

Snickerdoodle

Macarons Many flavors

available

Chocolate Chip

White Chocolate Macadamia

Peanut Butter & Chocolate

Sugar Cookies



Menus are subject to change without notice due to seasonal & market changes.