

# Dessert Menu

**Brûlée** CATERING

By Chef Jean-Marie Lacroix®

## PLATED DESSERTS

Meyer Lemon Bar

*Green Apple Campari Sorbet, Yogurt Foam, Strawberry Lemon Jus, Micro Ice Plant (seasonal)*

Dark Chocolate Satin Salt Tart

*Kalamansi Mango Sorbet, Brown Butter Marcona Crunch, Passion Sauce, Lemon Zest Clouds*

Burgundy Plum Tarte Tatin

*Lime Shortdough, Red Beet Sorbet, Mascarpone Chantilly, Blueberry Salad*

Brûléed Grapefruit

*Chocolate Gelato, Hazelnut Lace, Basil*

Lime Meringue

*Toasted Soft Meringue, Pressed Blackberry, Oat Pretzel Crunch, Shandy Heffeweizen Gelato*

Okinawa Sweet Potato Mont Blanc

*Lemon Marcona Sable Breton, Strawberry Honey*

Milk Chocolate Cookie Dome

*Cocoa Cookie Jam, Vanilla Bean Glaze, Strawberry Mint Reduction, Citrus Salad*

Goat Cheese Flan

*Pepper Caramel, Fennel, Compressed Raspberry, Lemon Thyme Granita*

White Peach Basil Vacheron

*Lime Meringue, Basil Ice Cream, White Peach Sorbet, Pineapple Gelee, Tangerine*

Ice Cream Macaron Trio

*Coconut Shell, Pineapple Ice Cream  
Crème Coconut Pearls & Basil Shell, Nectarine Ice Cream  
Kafir Lime Zest & Balsamic Macaron, Grilled Strawberry Ice Cream, Lemon Compote*

Lemon Crème Brûlée Tart

*Black Sesame Tuile, Raspberry Almond Anglaise, Blackberry Confit*

Rhubarb Tart

*Goat Milk Gelato, Shaved Grapefruit Biscotti, Nectarine Anglaise*

Vanilla Poached Nectarines

*Black Sesame Tuile, Raspberry Almond Anglaise, Blackberry Confit*

Strawberry Meringue & Balsamic Ice Cream

*Pressed Strawberry, Mint Crystal*

Chocolate Passion Fruit Domes

*Chocolate Passion Ganache, Passion fruit Vanilla Coulis, Pineapple Cilantro Sorbet, White Chocolate Crumb, Sorrel Leaves*

Strawberry Basil Cheesecake

*Strawberry Cheesecake Mousse, Basil Ice Cream, Pistachio Biscuit, Crunchy Mint, Strawberry Confit*

White Chocolate Budino

*Dark Chocolate Crumb, Orange Pulp Sorbet, Blood Orange Gel, Melon Confit Spheres*

Raspberry Currant Semifreddo

*Goat Cheese Cremeaux, Short Dough Toast, Champagne Sorbet, Mint Syrup*

Frozen Orange Crème Brûlée

*Turbinado Shortbread, Syrup Soaked Berry, Burnt Sugar*

Lemon Verbena Gelato Cake

*Vanilla Bean Honey, Sour Cream Cake, Lemon Supremes, Micro Lime Mint*

## DESSERT STATIONS

"Grown-Up" Picnic Table - Childhood Classics Reimagined for Adults  
Select five (5) of the following:

Sangria Snow Cones

Rum and Coke Snow Cones

Margarita Cupcakes

White Russian Cake Tortes

Vodka Soaked Marshmallow Pops

Mojito Sorbet Shots

Sorbet Push Pops

Bourbon Crème Sponge Cakes

Coffee Patron Whoopie Pies

Farmer Fruit Market

Seasonal Fruit Soups/Smoothies

Strawberry Cucumber Shortcakes

Passionfruit Peaches

Apple Rose Tarts

Brûlée Grapefruit-Rosemary Honey-Pistachio

Charred Strawberry Pavlovas

Lemon Verrine-Blueberry Salad

Stone Fruit Cornets

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## DESSERT STATIONS

Dunk, Drizzle & Dust

*Homemade Doughnuts & Crougnuts*

Doughnuts:

*Cake  
Yeasted  
Crougnut  
Chocolate*

Sweet Dips:

*Spiced Chocolate Sauce  
Sea Salt Caramel  
Vanilla Bean White Chocolate Glaze  
Peanut Butter Coconut Sauce*

Fruit & Liquor Drizzle:

*Honey Lemoncello  
Caramel Rum Sauce  
Peach Amaretto Sauce  
Cherry Bourbon Glaze  
Red Wine Balsamic Drizzle*

Dust:

*Toasted Coconut  
Cocoa Nibs  
Pretzels Crisps*

"Classic" Macaron Ice Cream

*Select four (4) each:*

Sandwiches:

*Confetti Macaron with Citrus Sherbet  
Banana Split  
Cherries Jubilee  
Grand Marnier Ice Cream  
Banana's Foster  
Strawberries & Cream  
Hazelnut Chocolate  
White Chocolate Fudge & Macadamia Nut*

Shakes:

*Madagascar Vanilla Bean  
Chocolate Indulgence  
Butter Pecan  
Cherry Explosion  
Pistachio-Mint  
Rum Raisin  
Strawberry  
Citrus MangoTarts*

Chocolate Coma Snack Station

*Select five (5) of the following:*

*Dark Chocolate Milk Shot Cupcakes  
Artisanal Chocolate Truffles and Bonbons  
Triple Chocolate Biscotti with Dulce Chocolate Milk  
Chocolate Dipped Triple Stuffed Oreo Cookies  
Chocolate Crunch Pretzels  
Chocolate Studded and Dipped Rice Krispy Snacks  
Double Chocolate Cupcakes  
Chocolate Dipped Caramel Marshmallows  
Chocolate Peanut Bananas  
Salted Chocolate Chips  
White Chocolate Amarena Mousse Tarts  
Chocolate Pretzel Tarts  
Cheesecake Stuffed Chocolate Strawberries  
Chocolate Brownie Pops*

## MINI DESSERTS

*Select five (5) of the following:*

*Champagne Macarons  
Strawberry Daiquiri Macarons  
Lime Blueberry Verrine  
Rose Blossom Éclairs  
Apple Rose Tarts  
Blackberry Macaron Bombes  
Chocolate Chip Cookie Dough Macarons  
Bacon Doughnut Bon Bons  
Goat Milk Panna Cotta – Honey Gelee  
Chocolate Passionfruit Tarts  
Strawberry Shortcake Shots  
Pistachio Cassis Sorbet Sandwiches  
Peach Cobbler Torts  
Coconut Panna Cotta Verrine – Tangerine Gelee  
Chocolate Chip Cookie Cannolis  
Banana Cream Pie Spring Rolls  
Strawberry Cheesecake Empanadas  
Lemongrass Coconut Opera Bites  
Strawberry Basil Frozen Yogurt Shots  
Banana Tiramisu Tortes*