Dessert Menu

Mini Cheesecakes

- Mini New York Cheesecake: Classic creamy cheesecake with a graham cracker crust.
- Honey Lemon Cheesecake (Glass): Light and tangy cheesecake served in a glass, drizzled with honey.

Mini Cakes

- Assorted Mini Cakes with Buttercream: A selection of mini cakes topped with assorted buttercream flavors.
- **Mini Chocolate Cake with Berries**: Rich chocolate cake with chocolate frosting, garnished with fresh berries.

Mousses & Puddings

- **Chocolate Mousse (Cup)**: Decadent chocolate mousse topped with berries and whipped cream.
- Caramel Mousse (Tart): Smooth caramel mousse served in a flaky tart shell.
- **Caramel Mousse (Glass)**: A rich caramel mousse layered with figs and fresh berries in a glass.
- Mango Pudding (Glass): Silky mango pudding topped with fresh mango chunks.
- **Pistachio Pudding**: Creamy pistachio pudding with a sprinkle of chopped pistachios.

Tarts

- Key Lime Tart: Refreshing lime filling in a buttery tart shell, topped with whipped cream.
- Caramel Mousse Tart: Sweet caramel mousse in a crispy tart shell.

Tres Leches

- **Traditional Tres Leches**: Classic three-milk cake soaked to perfection.
- Mango Tres Leches: A tropical twist with mango-infused milk and fresh mango topping.
- **Pistachio Tres Leches**: Fluffy sponge cake with pistachio-flavored milk and crushed pistachio topping.

Cannolis

- Classic Mini Cannoli: Crispy shells filled with creamy ricotta and chocolate chips.
- **Pistachio Mini Cannoli**: Cannoli shells filled with ricotta and sprinkled with crushed pistachios.

Bite-Sized Desserts

• **Bite-Size Brownies**: Fudgy brownies topped with fresh raspberries and a dusting of powdered sugar.

Lemoncello sorbet

• A refreshing citrus sorbet with a vibrant burst of lemon and a smooth, tangy-sweet finish. Served in a real frozen lemon in a glass