# Georgetown Ballroom <br> Dessert Menu 

Patisserie Trio Menu<br>3 bites $\$ 9.00$ per person, additional items $\$ 3.50$ each<br>Classic Chocolate Chip Cookies<br>Peanut Butter Cups (g.f./v)<br>Seasonal Fruit Tartlets<br>Assorted French Macaroons<br>Lemon Bars<br>Brown Butter Cookies<br>Salted Caramel Brownies<br>Flourless Chocolate Cake Bites (g.f.)<br>Tiramisu<br>Cheesecake Bites<br>Raspberry Streusel Bites

## Plated Dessert \$9.00 each

Apple Crisp whipped cream, caramel sauce<br>Bread Pudding crème anglaise<br>Panna Cotta seasonal fruit (g.f.)<br>Flourless Chocolate Cake whipped cream, cherry compote (g.f.)<br>Crème Brûlée vanilla sugar, shortbread cookie<br>Cheesecake graham cracker crust, strawberry sauce

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menu prices subject to change with market prices
consuming raw or undercooked foods may be hazardous to your health
A service charge of $20 \%$ will be added to your bill based on food \& beverage. $80 \%$ of this service charge is paid to employees who work at your event. The remaining $20 \%$ is paid to employees who provide planning services for your event.

