

THE MASONIC

T E M P L E

DETROIT

DESSERT (PRICE AS NOTED)

CLIENT'S WEDDING CAKE CUT AND SERVED FOR NO ADDITIONAL FEE

INDIVIDUAL DINNER DESSERT \$4.00 PER PERSON

STRAWBERRY SHORTCAKE ALA MODE
VANILLA ICE CREAM WITH YELLOW CHIFFON SPONGE CAKE
TOPPED WITH A FRESH STRAWBERRY GLAZE

TIRAMISU
LAYERS OF ESPRESSO AND RUM-SOAKED LADYFINGERS AND ZABAGLIONE
DUSTED WITH COCOA POWDER

NEW YORK STYLE CHEESECAKE
BLACK CURRANT CHERRY SAUCE

TRIPLE CHOCOLATE DECADENCE
LAYERED DARK CHOCOLATE SAUCE, FUDGE BROWNIE, AND MILK CHOCOLATE MOUSSE
GARNISHED WITH FRESH WHIPPED CREAM, ASSORTED BERRIES AND CHOCOLATE CRISP
PRESENTED IN A MARTINI GLASS

BANANA FOSTERS
FRESH SLICED BANANAS SAUTEED IN DARK RUM, BANANA LIQUER AND BROWN SUGAR
WITH VANILLA ICE CREAM

CHERRIES JUBILEE
SWEET CHERRIES AND KIRSCH
WITH VANILLA ICE CREAM

FRUIT COBBLER ALA MODE
YOUR CHOICE: APPLE, PEACH, CHERRY OR BLUEBERRY COBBLER

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DESSERT TABLE
\$11.75 PER PERSON

ASSORTMENT OF MINIATURE EUROPEAN PASTRIES & COOKIES
LEMON & RASPBERRY BARS, MINIATURE ECLAIRS, CHOCOLATE DIPPED SHORTBREAD
MINIATURE CANNOLI, RASPBERRY COCONUT SQUARES, APPLE BAVARIAN,
CHOCOLATE MOUSSE TARTS & FRUIT JEWELS

GOURMET FRESH FRUIT DISPLAY
MELON BALLS, PINEAPPLE SLICES, STRAWBERRIES
GRAND MARNIER CHOCOLATE FONDUE

CHEF CREATING
\$6.00 PER PERSON

RASPBERRY CHAMBORD CREPE
FILLED WITH SWEET CHAMBORD RASPBERRY PUREE & FRESH BERRIES
CHOCOLATE GRAN MARNIER SAUCE & WHITE CHOCOLATE MOUSSE DOLLOP

CRÈME BRULÉE CREPE
(BROWN SUGAR CUSTARD MOUSSE)
WARM PLUM SAUCE & RASPBERRY COMPOTE

CARMELIZED BANANA MARTINI
VANILLA BEAN ICE CREAM
BRANDIED CARAMEL, FRESH BANANAS & CHOCOLATE SAUCE

COFFEE STATION
\$2.50 PER PERSON

SPICED VIENNESE COFFEE STATION
FRENCH ROASTED BLEND & DECAFFEINATED COFFEE
WHIPPED CREAM, CHOCOLATE CURLS, ROCK CANDY STICKS
CINNAMON SPICED SUGARS & CREAM

(18% Service Charge)
(6% Sales Tax)