



DESSERT PLATTERS

GOURMET DESSERT CUPS

Vanilla Custard, whipped cream and berries
Chocolate mousse, whipped cream, berries with a chocolate dusting
Berry mousse with sliced strawberries and whipped cream
\$5.95 each

ENGLISH BAY COOKIES

Baked fresh every morning, varieties include double chocolate, chocolate chunk, oatmeal raisin, white chocolate macadamia nut
\$2.35 each

GRANDMA PRINGLES SQUARES & TARTS

Assortment of homemade squares and tarts
\$2.35 each

SEASONAL TROPICAL FRUIT

Cantaloupe, honeydew melon, pineapple, watermelon and strawberries are the basics, may include blueberries, blackberries, raspberries, mango, kiwi and lychee
\$5.95 per person

FRUIT SKEWERS

Cantaloupe, honeydew melon, pineapple and strawberry on an ice pick skewer, 2 pieces each
\$6.95 per person

TAPAS FRUIT DISPLAY

Cubed cantaloupe, honeydew melon, pineapple and strawberries with honey yogurt dip and ice pick skewers
\$6.25 per person

DESSERT CHEESE PLATTER

A wonderful contrast of sweet and sharp cheeses such as appledore, mango stilton, cosmopolitan, roquefort and French brie, with crostini, pumpernickel squares and crackers, garnished with grapes and dried fruit
\$10.95 per person

FRESH BERRIES & WHIPPED CREAM

\$9.95 per person

DARK BELGIAN CHOCOLATE DIPPED STRAWBERRIES

\$19.95 per dozen

We can also provide cakes (birthday, retirement etc.), pies, cupcakes, donuts etc. but we do require 2 days notice for specialty items.