

**VIBRANT TABLE**  
CATERING & EVENTS

## Dessert

### Platted

#### Lemon Semi Freddo

**Chocolate Cake** – Bailey’s Chocolate Frosting, Chantilly Cream & Fresh Raspberries

**Rustic Pear Tart** – Vanilla, Hazelnut & Chantilly Cream

**Blueberry Trifle** – Lemon Mousseline, Genoise Cake & Whipped Cream

**Strawberry Trifle** – Olive Oil Cake, Fresh Strawberries, Strawberry Jam, Lemon Mousseline & Whipped Cream

**Olive Oil Cake** – Fresh Berries & Champagne Crème Anglais

**Carrot Cake** – Blood Orange Coulis, Sweetened Mascarpone & Toasted Coconut

**Lemon Chiffon Cake** – Honey Mascarpone & Huckleberry Compote

**Carnegie Deli New York Cheesecake** – Seasonal Oregon Fruit Compote

**Vanilla Crème Brûlée**<sup>†</sup> – Caramelized Sugar & Gaufrette

**Northwest Apple Crisp** – Hazelnut Crumble

**Apple Crostata** – Calvados Chantilly Cream & Caramel Sauce

**Bittersweet Chocolate Mousse**<sup>†</sup> – Grand Marnier Cream & Gaufrette

**B-52 Parfait** – Mocha Mousse, Bailey’s Irish Cream Mousse & Grand Marnier-Soaked Genoise

**Vanilla Bean Panna Cotta**<sup>†</sup> – Strawberry

**Vanilla Bean Panna Cotta**<sup>†</sup> – Raspberry

**Deconstructed Banana Cream Pie** – Almond Cake & Pastry Cream

\*Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food-borne illness.

<sup>†</sup>Gluten-free.

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**Espresso Pot De Crème** – Chantilly Cream & Hazelnut Biscotti

**Chocolate Roulade** – Gianduja Mousse, Chantilly Cream & Orange Sauce

**Kahlua & Chocolate Truffle Torte** – Raspberry Coulis, Chantilly Cream & Chocolate Cigarette

## Buffet

**Seasonal Oregon Fruit & Berry Crisps** – Whole Oats & Whipped Cream

**Seasonal Fruit Cobbler** – Chantilly Cream

**Caramel & Hazelnut Flan**<sup>†</sup>

**Pumpkin Crème Brûlée**<sup>†</sup> – Pecan Praline

**Bourbon Pecan Bread Pudding** – Butterscotch Sauce

## Miniature

**Chocolate Brownie Skewers** – Dark Chocolate Ganache

**Hazelnut Butter Cookies**<sup>†</sup>

**Dark Chocolate-Dipped Shortbread**

**Assorted French Macarons**<sup>†</sup>

**Apple Tartlet**

**Blueberry Trifle**

**Dark Chocolate Peanut Butter Mousse Cups**<sup>†</sup>

**Vanilla Bean Cheesecake Tartlets**

**Carrot Cake Bites** – Sweetened Mascarpone

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**Dark & White Chocolate Mousse Parfait<sup>†</sup>**

**Vanilla Crème Brûlée Spoons<sup>†</sup>** – Caramelized Sugar

**Vanilla Crème Brûlée Ramekins<sup>†</sup>** – Caramelized Sugar

**Lemon Curd Tartlets** – Fresh Berries

**Vanilla Bean Panna Cotta<sup>†</sup>** – Raspberry Coulis

**Tiramisu** – Espresso Sponge Cake & Sweetened Marscarpone

**Layered Salted Caramel Cream & Chocolate Ganache** – Salted Caramel Cream, Chocolate Ganache, Whipped Cream & Pecan Brittle

**Fruit Smoothies<sup>†</sup>** – Fresh Seasonal Assortment

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