

DESSERTS

Dessert pricing is based on inclusion with a meal.
Separate dessert functions will incur additional charges.

PEACHES FOSTER (FOR GROUPS OF 50 OR LESS)

A favorite at the Inn—light cream puff shell filled with cinnamon ice cream
and topped with warm spiced peaches and raspberry melba - \$4.00

ALMOND BANKET CHEESECAKE

This specialty cheesecake was created especially for the Haworth Inn! Delicious cheesecake filled with
bits of pastry and almond paste then topped with whipped cream - \$3.50

LEMON SWIRL CHEESECAKE

Choose either blueberry or raspberry swirled with lemon cheesecake topped with
white chocolate mousse - \$3.50

CHOCOLATE DECADENCE

The name says it all! A creamy chocolate cheesecake topped with white chocolate mousse - \$3.50

STRAWBERRY SHORTCAKE

Several layers of light champagne cake filled with
fresh strawberries and white chocolate mousse - \$4.00

BROWNIE SUNDAE (FOR GROUPS OF 50 OR LESS)

Moose Tracks ice cream, Ghirardelli chocolate brownie, hot fudge,
whipped cream and a cherry - \$4.00

ICE CREAM, SHERBET & SORBETTO (FOR GROUPS OF 100 OR LESS)

Two scoops of your favorite flavor with a rolled cookie on top - \$2.00

RASPBERRY MOUSSE CREAM PUFF

A light cream puff shell filled with a delicious raspberry mousse and garnished with fresh raspberries,
white chocolate and mint - \$3.50

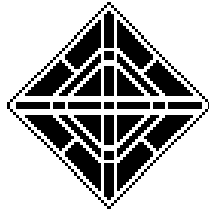
ASSORTED COOKIES & DESSERT BARS

A plate to pass of cookies such as peanut butter, chocolate chunk or oatmeal raisin
with dessert bars such as brownies or lemon bars - \$2.50pp

HOUSE SPECIALTY CRISP

Select cherry, apple, blueberry or peach crisp all made in our kitchen with fresh fruit - \$3.00
A la mode - \$3.50

*Please add 18% service charge and 6% state sales tax to all food and beverage items
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



DAINTY DESSERTS

MINI LAYERED TREATS

Served in a mini stemmed glass

\$2.50pp

GRASSHOPPER

Layered chocolate and mint mousse with bits of Andes Mints and a chocolate graham cracker crust

A TASTE OF HOLLAND

Small pieces of banket enveloped into vanilla and almond mousse
Served with a piece of banket

ITALIAN TREAT

A fresh baked brownie layered with tiramisu mousse
Garnished with chocolate covered espresso beans

FRUIT EXPLOSION

Citrusy lemon mousse layered with fresh strawberries, raspberries and blackberries

CHOCOLATE DECADENCE

Layers of milk chocolate mud pie mousse
Served with a dollop of whipped cream, fresh raspberry and mint leaf

STRAWBERRY SHORTCAKE

Layered shortcake, strawberry mousse and strawberry sauce
Served with a dollop of whipped cream and fresh strawberries

VANILLA BEAN

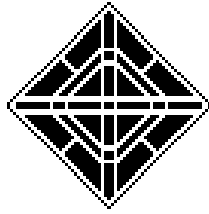
Silky crème brulee custard and vanilla bean-speckled mousse
Garnished with vanilla wafers

APPLE CRISP

Vanilla and cinnamon mousse layered with fresh apples and crumbly crisp
Topped with whipped cream and apples

CREAMSICLE

Layers of vanilla and orange crème mousse with vanilla wafers as a garnish



CHEESECAKE POPS

3 pops per person – you may mix n' match
\$3.75

TUXEDO

Vanilla and chocolate swirl cheesecake covered in chocolate sauce

RASPBERRY SWIRL

Raspberry swirled in lemon cheesecake covered in white chocolate

CRÈME CARAMEL

Creamy caramel cheesecake drizzled with caramel

CHOCOLATE DECADENCE

Rich chocolate cheesecake sprinkled with chocolate bits

NEW YORKER

Creamy, smooth New York style cheesecake drizzled with strawberry sauce

BIRTHDAY CAKE

French Vanilla cheesecake rolled in birthday colored parielles

PUFFS, PIES AND THE REST!

MINI CREAM PUFFS

Your choice of two in the following flavors:

Bavarian cream, chocolate ganache, raspberry mousse, coconut crème - \$2.50

MINI TARTS

Available in the following flavors:

Seasonal fruit, pecan pie, pumpkin pie, chocolate cream pie, strawberry pie or
pick a flavor you like! - \$3.00

BROWNIE BITE SUNDAES

Choose from rich dark chocolate or rocky road brownie bites
served with vanilla ice cream and topped with chocolate drizzle, whipped cream and a cherry - \$3.00

CHOCOLATE COVERED STRAWBERRIES

Three chocolate covered strawberries with whipped cream, strawberry glaze and a mint leaf - \$3.00

We have several other desserts available and can customize a dessert or dessert buffet for your occasion. Ask your event coordinator for more options.

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