

# Dessert Selections

On-Premise Catering | 45 Nolan's Point Park Road, Lake Hopatcong, NJ | 973-663-3190 ext 2



## Confections for Every Occasion

- ⊕ **Carrot Cake** *moist cake studded with walnuts, smothered cream cheese frosting and dusted with coconut*
- ⊕ **Tuxedo Layer Cake** *rich vanilla mousse sandwiched between layers of moist chocolate cake*
- ⊕ **Windlass Cheesecake** *traditional recipe of flavorful smooth cake in a buttery graham cracker crust*
- ⊕ **Chocolate Mousse** *topped with a Grand Marnier cream*
- ⊕ **Traditional Apple Pie** *apples, sugar and spices baked in a buttery crust - served cold*
- ⊕ **Flan** *sweet baked vanilla/egg custard set in a pool of caramel glaze*

*\*Add fresh berries/ice cream \$2 per person supplement*

## “Wow-Factor” Options

- ⊕ **Chocolate Fountain Centerpiece** *\* with seasonal fresh fruit, pretzels, cookies and angel food cake squares*
- ⊕ **Sweet and Frothy Martinis\*\***
  - **Chocolate** *Godiva Chocolate liqueur and vanilla vodka drizzled with chocolate syrup*
  - **Tiramisu** *Kahlua, RumChata, and Godiva Chocolate liqueur*
  - **Key Lime** *vanilla & lime vodkas, lime & coconut juices with a dash simple syrup*
  - **Peanut Butter Cup** *Crème de Cacao, Kahlua, Frangelico, white rum with peanut butter, milk and chocolate syrup*
  - **Chocolate-Covered Cherry** *Godiva Chocolate liqueur, vanilla vodka, Baileys Irish Cream, cherry juice and chocolate syrup*

*\* \$7 per person supplement*

*\*\*\$11 each supplement*

Desserts listed above are offered to sit-down dinners, and as options for tiered Buffet Menus Two and Three

[privateevents@thewindlass.com](mailto:privateevents@thewindlass.com)

Menu items may change periodically. Our Private Event Coordinator will happily address questions about this menu, as well as dietary considerations or other special menu requests.

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