

# DESSERT

## DESSERT PLATED

**ROASTED FRUIT TRIFLE**  
*Orange-Ginger Pound Cake  
& Spiced Rum Sauce*

**DARK CHOCOLATE CAKE**  
*Raspberry Coulis  
& Espresso Crème Anglaise*

**SPICED APPLE TART**  
*Calvados Chantilly Cream  
& Caramel Sauce*

**CRÈME BRÛLÉE**  
*Assorted Flavors  
& Seasonal Selection*

**POACHED PEAR TART**  
*Chantilly Cream*

**VANILLA BEAN PANNA COTTA**  
*Orange & Ginger*

**SEASONAL FRUIT COBBLER**  
*Nutmeg Chantilly Cream*

**NEW YORK CHEESECAKE**  
*Selected Seasonal Topping*

**BITTERSWEET CHOCOLATE MOUSSE**  
*Grand Marnier Cream & Gaufrettes*

**LEMON POLENTA CAKE**  
*Roasted-Fruit Compote,  
Crème Fraîche & Rosemary Syrup*

## DESSERT BUFFET

**CARAMEL & HAZELNUT FLAN**

**MANGO-LIME COBBLER**  
*Macadamia Nut Crust*

**SEASONAL FRUIT COBBLER** *Chantilly Cream*

**CHOCOLATE MARQUIS**  
*Bittersweet Chocolate-Espresso  
Mousse & Chantilly Cream*

**GRILLED POLENTA CAKE**  
*Tuaca, Cinnamon Apples  
& Crème Fraîche*

**SUMMER PUDDING**  
*Oregon Berries & Whipped Cream*

**PANNA COTTA** *Raspberry Coulis*

**GRILLED PINEAPPLE SKEWERS**  
*Coconut Chutney*

**ALMOND COOKIES**

**BLACK & WHITE SHORTBREAD**

**GINGERSNAPS**

**BISCOTTI** *Chef's Selection*

## DESSERT MINIATURES

**GINGERSNAPS**

**PEAR FRANGIPANE TARTLETS**

**BLACK & WHITE MOUSSE**

**GRILLED FRUIT SKEWERS**  
*Coconut Chutney*

**CRÈME BRÛLÉE SPOONS**

**COCONUT SNOWBALLS**

**CHECKER SHORTBREADS**

**ALMOND COOKIES**

**LEMON-GUAVA TARTLETS**

**PANNA COTTA** *Raspberry Coulis*

**TIRAMISU**

**CHOCOLATE-HAZELNUT TARTLETS**

**CHOCOLATE CAKE SKEWERS**  
*Chocolate Ganache*

CATER @ VIBRANTTABLE.COM

503 297 9635

**VIBRANT TABLE**  
CATERING & EVENTS

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