

DESSERT

PLATED \$6 – \$7.50

ROASTED FRUIT TRIFLE

Orange-Ginger Pound Cake & Spiced Rum Sauce

CHOCOLATE TRUFFLE TORTE

*Raspberry Coulis & Chantilly Cream
Chocolate Straw*

SPICED APPLE CROSTATA

Calvados Chantilly Cream & Caramel Sauce

CLASSIC CRÈME BRÛLÉE

Chantilly Cream & Fan Wafer

PEAR FRANGIPANE TART

Cranberry Caramel Sauce & Chantilly Cream

VANILLA BEAN PANNA COTTA

Orange-Ginger or Raspberry

NEW YORK CHEESECAKE

Seasonal Toppings

BITTERSWEET CHOCOLATE MOUSSE

Grand Marnier Cream & Fan Wafer

LEMON POLENTA CAKE

*Roasted-Fruit Compote
Crème Fraîche & Rosemary Syrup*

B-52 PARFAIT

*Mocha Mousse & Bailey's Mousse
Grand Marnier Cake*

DECONSTRUCTED BANANA CREAM PIE

TRIPLE CHOCOLATE TERRINE

*Red Chile & Pear Compote
Hazelnut Biscotti*

ORANGE POLENTA SHORTCAKE

*Grand Marnier Strawberries
Chantilly Crème*

BUFFET \$4

SEASONAL FRUIT COBBLER

Chantilly Crème

SEASONAL FRUIT CRISP

Chantilly Crème

CHOCOLATE BREAD PUDDING

Crème Anglaise

CARAMEL & HAZELNUT FLAN

MINIATURES \$1.75 – \$2.50

GINGERSNAPS

PEAR FRANGIPANE TARTLETS

BLACK & WHITE MOUSSE

BISCOTTI

Chef's Selection

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

FRUIT SMOOTHIE

Seasonal Blend

VIBRANTTABLE.COM

503 297 9635

VIBRANT TABLE
CATERING & EVENTS