



Dessert Options

Prices range from \$4.50 to \$7.00 per person

Assorted Treats

Bite sized cookies, pastries and confections

Cup o' Lava

Goey chocolate espresso cake served warm in a coffee cup with a dollop of rich vanilla ice cream

Carrot Cake with Cream Cheese Frosting

Chocolate Raspberry Mousse Cake

Made with Grand Mariner, chocolate ganache and local raspberries

Ice Cream Birthday Cake

Vanilla ice cream sandwiched between layers of chocolate cake

Lemon Chiffon Cake

Vanilla cake filled with lemon curd, topped with a lemon French butter cream frosting

Rhubarb and Strawberry Crisp

Tart spring rhubarb and sweet strawberries covered with a buttery oatmeal and pecan topping. Served warm with rich vanilla ice cream

Milk Chocolate Crème Brulee

The scrumptious taste of a chocolate bar in a silky custard with a thin, crispy caramel crust

Vanilla Crème Brulee

Fresh vanilla beans in a silky custard with a thin, crispy caramel crust

Fresh Pear and Dried Cranberry Crisp

Fresh autumn pears and tart cranberries baked under a cinnamon scented pecan and oatmeal topping. Served warm with vanilla ice cream

Hot Caramel Sundae

Our homemade caramel sauce served hot with rich vanilla ice cream, chopped almonds, whipped cream and a cherry

Milk Chocolate Hazelnut Torte

Crunchy tasted hazelnuts and milk chocolate baked in a flourless cake and topped with a goey milk chocolate glaze

Hot Puffed Pastry Apple Tarts with Caramel Sauce and Vanilla Ice Cream

Fresh Homemade JoPa Cookies

Scoop of Vanilla, Spumoni or Mocha Chip Ice Cream

Warm Bread Pudding with Homemade Caramel Sauce



Raspberry Trifle

Layers of raspberry puree, vanilla custard and Grand Marnier soaked ladyfingers

Honey Roasted Peanut and Caramel Tart

Served with a drizzle of chocolate and a small scoop of ice cream

Marble Cheesecake

Ultra creamy vanilla and chocolate cheesecake, swirled together in one sinful slice. Topped with whipped cream and chocolate shavings

Hot Fudge Sundae

Our homemade fudge is made with unsweetened, semi-sweet and white chocolates. Our sundaes are made with vanilla ice cream and topped off with whipped cream, almonds and a cherry

Trio of Fruit Sorbets

The assorted flavors are light and refreshing

Assorted Housemade Miniature Ice Cream Sandwiches

Including vanilla and chocolate cookies with an assortment of ice creams

Old Fashioned Apple Crisp

Served warm with vanilla ice cream

Cinnamon Toast Bread Pudding

Served warm with caramel sauce and whipped cream

Chocolate Walnut Caramel Torte

Crunchy walnuts in gooey caramel wrapped in a pastry crust

Pumpkin Shortcake with Orange Cranberry Compote and Crème Fraiche

Warm Banana Upside Down Cake

Served with whipped cream

Peppermint Pattie Torte

Served with a drizzle of fresh mint syrup and hot fudge