

# Altland House

## Hospitality Group

### Off-Site Catering Menus

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#### Dessert Suggestions

Dinners Include One Dessert Selection

An Additional Dessert Selection Can Be Added For \$1.00 Per Guest

#### Seasonal Dessert Menu

Fall/Winter

White Chocolate Cherry Bread Pudding with Anglaise

Homemade Apple Crisp Topped With Caramel Sauce and Crème Anglaise

Pumpkin Crème Brulee

Carrot Cake Cheesecake

Pumpkin Roll with Chantilly Cream

Spiced Pumpkin Mousse Chantilly Cream

Apple Tart topped with Caramel Sauce and Crème Anglaise  
One Dollar Additional Per Guest

Dessert Trio: Pumpkin Mousse Demi, Rum Ball and Fresh Fruit Tart  
Two Dollars and Seventy-Five Cents Additional Per Guest  
Only Available on Parties of 250 Guests or Less

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### Seasonal Dessert Menu

#### Spring/Summer

Buttermilk Panna Cotta with Raspberry Gelee

Key Lime Pie

Strawberry Shortcake

Vanilla Bean Crème Brulee

Lemon Cake with Lemon Butter cream  
Raspberry Jam Filling

Fresh Berry Mousse

Dessert Trio: Chocolate Covered Strawberry, White Chocolate Mousse Demi,  
Lemon Tartlets

Two Dollars and Seventy-Five Cents Additional Per Guest  
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### All Time Favorite Desserts

Chocolate Peanut Butter Cake

White Chocolate Raspberry Truffle Cheesecake

NY Style Cheesecake

Death by Chocolate Cake with Raspberry Sauce

White or Dark Chocolate Mousse

Espresso Crème Brulee

Cappuccino Mousse Demi

Biscotti Cookie Garnish

Chef's Selection of Assorted Miniature Sweets  
Two Dollars and Seventy-Five Cents Additional Per Guest

Chocolate Fountain  
Pretzel Rods, Animal Crackers, Strawberries, Marshmallows, etc.  
Two Dollars and Seventy-Five Cents Additional Per Guest

### Wedding Cake

Chocolate, White, Yellow, Marble, Spice and Lemon

Basic Design with Buttercream Icing

\$3.00 Per Guest