RUS

Dessert Menu 2018

Plated Desserts

select one dessert for your group dessert counts are due 5 days prior to your event

Dessert Sampler – Chef's choice, trio of seasonal desserts, \$10

Seasonal Cheese Cake - finished with fresh fruit, \$9

Triple Chocolate Mousse Cake – Chocolate cake, dark and milk chocolate

Mousse, \$10

Farmers Market Fruit Crisp – Seasonal Washington fruit, almond oat topping

vanilla bean ice cream, \$9

Crème Brulee' – vanilla or seasonal flavors, \$9

Olympic Mountain Ice Cream or Sorbet - shortbread cookies, \$7

Tartlet Sampler – Chef's choice selection of three seasonal tartlets, \$10

Buffet Desserts

Sweet Bites

Ray's Pastry Chef will create an assortment of bite sized desserts \$9 per guest for three pieces

Cookie Connoisseur Collection

Ray's pastry chef will create an assortment of cookies. Please let your sales person know if you have special requests.

\$26 per dozen

2 dozen minimum per cookie flavor

Deluxe Brownies

Ray's pastry chef will create an assortment of brownies. Please let your sales person know if you have special requests.

\$29 per dozen

2 dozen minimum per brownie flavor

Display and Cutting Cakes

Consist of six layers with your filling of choice and finished with Italian buttercream. Cakes are garnished with edible flowers or berries at no additional cost. We recommend adding embellishments to any cake that will be on display.



6" Round \$85

8" Round \$160

12" Round \$250

Embellishments

Pricing varies according to selections, see your event manager for a quote.

Fresh Flower Blooms

Fondant

Royal Icing

Sugar Flowers

Seasonal Berries

Sheet Cakes

Two layers with your filling of choice and finished with Italian buttercream

Half Sheet cake \$260

Full Sheet cake \$350

Fillings

Lemon Curd
Seasonal Berry Mousseline
Chocolate Ganache
Fresh Fruit
Pastry Cream

Buttercream Flavors

Chocolate

Vanilla

Coconut

Berry

Classic Cake and Cupcake Flavors

Almond Cake

vanilla buttercream

Carrot Cake

freshly grated carrot, cream cheese frosting

Chocolate Ganache

chocolate cake and chocolate buttercream frosting

Lemon Drop

lemon buttercream frosting, finished with lemon sugar shards

Red Velvet

cream cheese frosting

White Out

white chocolate buttercream frosting

Cupcakes \$42 per dozen

Custom cakes are available; inquire with your event manager if you have a special request.