DESSERT SELECTIONS
choice of two desserts, add $5.00

Chocolate Truffle Cake
vanilla crème anglaise
~or~ raspberry coulis

Deer Valley Carrot Cake
cream cheese frosting

Raspberry Almond Dacquoise
white chocolate mousse,
almond meringue, Chambord cream

Raspberry Almond Dacquoise
white chocolate mousse,
almond meringue, Chambord cream

Pavlova
passion fruit cream, fresh fruit,
passion fruit caramel

Tiramisu
chocolate sponge cake,
mascarpone, rum, espresso

Deer Valley Cheesecake
fresh strawberries, chocolate sauce

Lemon Panna Cotta
creamy custard, blueberry jus,
almond lace cookie

Stein’s Favorite Marzipan Cake
almond cake, raspberry preserves,
sweetened vanilla whipped cream

Strawberry ~ Rhubarb Pie
sweetened whipped cream

Chocolate Snowball
semisweet chocolate boule,
sweetened vanilla whipped cream

Caramelized Pear Financier Tart
toasted almond cream,
thyme caramel twig

Ricotta Torte
blackberry port jelly,
fruit nut crostini, spiced walnuts

Fresh Fruit Tart
sweet pastry, fruit and berries,
vanilla bean custard (add $1.00)

Chocolate Bouchon
rich chocolate brownie-cake,
fresh raspberries, candied cocoa nibs

Farmer’s Market
Brown Butter Tart
peach or plum,
sweetened whipped cream

“Snickers” Milk Chocolate Pie
caramel sauce,
housemade peanut brittle

Crème Brûlée
seasonal berries, citrus tuile

Key Lime Pie
mango rum sauce

Fresh Strawberry Shortcake
vanilla pound cake,
sweetened vanilla whipped cream

Chocolate Malted Torte
rice crispy crust,
vanilla crème anglaise

Dulce de Leche Swirl Cheesecake
graham cracker crust
SPECIAL DESSERT BUFFETS
$14.00 per person a la carte; $6.00 additional when added to selected dinner menu
40 person minimum

Chocolate Lover’s Buffet
chocolate dipped strawberries,
chocolate obsession cookies,
raspberry truffle shots,
chocolate mocha petit fours,
chocolate pecan mini bouchons,
mocha whiskey truffles,
white chocolate Grand Marnier truffles,
milk and bittersweet harmony bites

Deer Valley Symphony Buffet
fresh strawberries and sabayon sauce,
High West whiskey chocolate truffles,
gianduja buttons, lemon bars,
espresso brownie bars,
almond, pistachio and dried cherry bark,
chocolate raspberry gelées,
Russian teacake cookies,
French macarons

Buffet of Favorites
fresh fruit tartlets,
chocolate mocha petit fours,
chocolate peanut butter truffles,
miniature almond biscotti,
Deer Valley gingersnaps, confetti cookies,
miniature chocolate éclairs,
passion fruit gelées,
mini chocolate snowballs

DESSERT STATIONS
attendant fee of $75.00 per hour per attendant applies

Ice Cream and Cupcake Bar
vanilla and chocolate ice creams,
vanilla chiffon and chocolate cupcakes,
cream cheese and fluffy chocolate frosting,
Build your own sweet treasure with the following treats:
hot fudge sauce, caramel, strawberries, bananas, chocolate chip cookie crumbles,
chopped pecans, toasted almond slices, M&M’s, maraschino cherries, fresh whipped cream

Fireside Fondues
(Empire Canyon Lodge only)
chocolate, caramel and white chocolate
Grand Marnier fondues
with strawberries, bananas, apples, pineapple,
dried apricots, cinnamon pound cake,
almond biscotti, baked meringues and
our famous Deer Valley cookies

Ice Cream and Cookie Sandwich Station
gingersnaps with lemon ice cream
and blueberry sauce,
double chocolate with coffee ice cream
and caramel sauce,
chocolate chip with vanilla bean ice cream and hot
fudge sauce

Let “em eat cake” Bar
choice of three flavors for 40+ people, four flavors for 60 or more people
served with raspberry sauce, chocolate sauce, vanilla anglaise

Mocha Cake ~ almond sponge cake, chocolate mousse,
coffee buttercream filling, Crème de Cacao buttercream
Devil’s Food ~ chocolate truffle filling, white chocolate buttercream
Triple Lemon Cake ~ lemon cream filling, lemon buttercream
Dulce De Leche ~ brown sugar cake, salted caramel filling, vanilla buttercream
Chocolate and Vanilla Marble ~ dark chocolate mousse filling
Stein’s Favorite Marzipan ~ almond sponge cake, marzipan, raspberry jam, sweetened whipped cream