



DESSERTS

Homemade Brownie 5.00

Dark chocolate with double chocolate chips topped with Chantilly whipped cream.

Chocolate Coconut Custard CLC 5.50

GF VG DF

Chocolate Coconut custard topped with toasted coconut and coconut whipped cream.

Carrot Cake 5.25

Traditional carrot cake with cream cheese icing.

Chocolate Decadence GF CLC 6.25

A classic flourless chocolate cake made with Peruvian and Venezuelan chocolate, creamy, smooth and melt in your mouth texture. Served with strawberry or raspberry coulis.

Lemon Bars with Seasonal Berries 5.00

Tart lemon bar sprinkled with powdered sugar then garnished with lemon zest and fresh berries.

Triple Berry Cobbler with Fresh Berries 5.00

Traditional berry cobbler with raspberry sauce and seasonal berries.

New York Style Cheesecake 6.25

Traditional New York style cheesecake with a raspberry sauce.



**if plated add 1.50 per person

Elberta Michigan 49628

Dessert Platters

Dessert Bars (two per serving) 4.00

Chef's evolving assortment of delicious dessert bars.

Gourmet Cookie Selection CLC 1.75

A variety of our gourmet cookies.

Brownie Bites (two per serving) 3.00

Dark chocolate brownie bites with fresh fruit garnish.

Dessert Stations

Summer Shortcake Bar CLC 7.25

Your choice of grilled angel food cake or pound cake, whipped cream, and mixed macerated fresh berries.

Sub gluten-free apple cake for \$1.00 per serving.

Dessert Table 10.00

Chef's assortment of desserts that include pies, mini desserts, variety of cheesecakes, cookies, and flavored mousses.

Crystal Lake Catering's Exclusive Miniature Dessert Assortment 6.75

Our chef's ever evolving variety of custom selected miniature desserts sure to appeal to your guests' sweet tooth.



*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.

GF=Gluten Free, VG=Vegan, V=Vegetarian, NF=Nut Free, DF=Dairy Free, CLC=Crystal Lake Catering Signature Item