



THE *fifth* WHEEL

## DESSERT MENU

### PLATED DESSERTS | \$6.50/person

**Inebriation** | chocolate cake infused w/ chocolate stout, layered & covered in chocolate ganache

**Cheesecakes** | choice of: NY style w/ graham cracker crust, blackberry peach w/ shortbread crust, or chocolate w/ chocolate crumb crust

**Homemade Pies (\$20 each, 8 slices per pie)** | choice of: cherry, apple, pecan, or lemon meringue

### BAILEYS' PETIT-FOURS (2 Doz. Minimum)

#### Tier I | \$1.50/person

**Mini Cupcakes** | available in all the same flavor combos as our full-sized cakes

**Brownie Bites** | bite-sized version of our classic brownie

**Blondie Bites** | studded w/ toasted pecans & white chocolate

**Tartlets** | sweet pie crust filled w/ your choice of: mascarpone topped w/ lemon curd & merengue, chocolate chips & powdered sugar, salted caramel ganache & sea salt, or berries & cream

#### Tier II | \$2.50/person

**Mini Inebriations** | chocolate cake infused w/ chocolate stout, layered & covered in chocolate ganache

**Mini Eclairs** | pate a choux filled w/ vanilla bean pastry cream & topped w/chocolate glaze

**Mini Cream Puffs** | classic pate a choux filled w/ strawberry pastry cream & dipped in white chocolate

**Mini Cheesecakes** | a bite-sized version of our plated cheesecakes

**Macaroons** | a light cookie with a sweet filling, available in your choice of flavor

**Looking to add some excitement to your event?  
Ask your event coordinator about our Interactive S'Mores Station!**  
Starting at \$7/person.