



Annapolis Basin

CONFERENCE CENTRE

Our Chef's Desserts

Minimum amount of 10 portions - (Volume discounts may apply to larger groups)

- ***Fresh Berry Shortcake (in season)...*** Fresh homemade country biscuit, filled with fresh berries and sweetened whipped cream
- ***Banana-Pineapple Upside-Down Cake...*** Banana infused sponge cake, baked with caramel and pineapple, toasted almond and cream finish
- ***Field Berry Flaky...*** Golden brown puff pastry, topped with creamy cheesecake filling, berry compote and whipped cream
- ***Old Fashioned Bread Pudding...*** Bites of soft white bread, soaked in creamy vanilla custard, baked and served with local maple syrup and whipped cream
- ***Mississippi Mud Pies...*** Dark chocolate brownie batter, baked moist and gooey, served with cappuccino ice cream and espresso drizzle
- ***Spiced Pumpkin Mousse...*** Sweet harvest pumpkin, pureed with freshly whipped cream and spices, garnished with extra cream and shaved nutmeg
- ***Decadent Chocolate and Cream Cheese Tart...*** Chocolate dessert shell, filled with creamy cheesecake filling, resting in a pond of raspberry coulis
- ***Banana and Cream Cheese Quesadillas...*** Soft tortilla, cinnamon sugar dusted, filled with creamy cheesecake and bananas, bathed in warm, buttery caramel sauce
- ***Turkish Baklava...*** Delicate Phyllo pastry layered with butter, brown sugar, pecans & spices, baked golden, saturated with honey-lemon syrup
- ***Orange Scented Phyllo Cheesecake Blossoms...*** Delicate Phyllo pastry shells, filled with orange-infused cheesecake, finished with a raspberry compote
- ***Italian Tiramisu...*** Espresso soaked lady fingers, layered with cream cheese, whipped with coffee liqueur, finished with sweetened whipped cream, dark cocoa, and shaved chocolate
- ***New York-Style Cheesecake (chocolate also available)...*** Whipped cream cheese, eggs, sour cream and flavourings, baked moist and rich, served with berry compote.
- ***German Apple Torte...*** Tender shortbread, layered with creamy cheesecake filling, spiced Valley apples, finished with whipped cream and a drizzle of local maple syrup

Our Dessert Menus are the ultimate finish to your dining experience with us. Choose from the list above and pair it up with our starters and entrees, then we will do up your package price for you.

Don't be afraid to ask for other options... our Chef is here to please...

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