

DESSERTS

Dessert pricing is based on inclusion with a meal.
Separate dessert functions will incur additional charges.

PEACHES FOSTER (FOR GROUPS OF 50 OR LESS)

A favorite at the Inn—light cream puff shell filled with cinnamon ice cream
and topped with warm spiced peaches - \$4.00

ALMOND BASKET CHEESECAKE

This specialty cheesecake was created especially for the Haworth Inn. This creamy cheesecake
combines the best of both worlds. Delicious cheesecake is filled with bits of pastry and almond paste
then topped with whipped cream - \$3.50

LEMON SWIRL CHEESECAKE

Choose either blueberry or raspberry swirled with lemon cheesecake topped with white chocolate
mousse - \$3.50

CHOCOLATE DECADENCE

The name says it all! A creamy chocolate cheesecake topped with white chocolate mousse - \$3.50

STRAWBERRY SHORTCAKE

Several layers of light champagne cake filled with fresh strawberries and white chocolate mousse -
\$4.00

FRUIT TART

A flaky pastry shell filled with creamy custard topped with fresh berries and a
strawberry glaze - \$2.50

BROWNIE SUNDAE (FOR GROUPS OF 50 OR LESS)

Mackinac Island Fudge ice cream, chocolate brownie, hot fudge,
whipped cream and a cherry - \$3.50

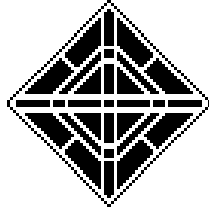
ICE CREAM, SHERBET & SORBETTO (FOR GROUPS OF 100 OR LESS)

Two scoops of your favorite flavor with a rolled cookie on top - \$2.00

RASPBERRY MOUSSE CREAM PUFF

A delicate cream puff shell filled with a delicious raspberry mousse and garnished with fresh
raspberries, white chocolate and mint. - \$3.50

Please add 18% service charge and 6% state sales tax to all food and beverage items
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food borne illness.



DESSERTS...Cont'd

CHOCOLATE MOUSSE

Rich, homemade chocolate mousse served in an edible chocolate cup
and garnished with strawberries and a mint leaf - \$3.00

MINI DESSERT SELECTIONS

A delectable assortment of miniature desserts that is sure to be palate pleasers
for every taste bud! (three per person) - \$4.00

We have several other desserts available and can customize a dessert for your occasion. Ask
your event coordinator for more options.

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