



H A W O R T H

Inn & Conference Center

Desserts

Dessert pricing is based on inclusion with a meal. Separate desserts functions may 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
3.95

Apple Tiramisu
Spiced cider soaked cake and creamy mascarpone
with fire roasted apples and thick caramel
3.95

Fruit Tart
A flaky pastry shell filled with creamy custard
topped with fresh berries and a strawberry glaze.
2.50

Passion Berry Duo
Wild berry mousse layered with a thin chocolate
snap and tropical passion fruit mousse,
finished with a berry glaze
4.25

Brownie Sundae (For groups of 50 or less)
Mackinac Island Fudge ice cream, chocolate
brownie, hot fudge,
whipped cream and a cherry
3.95

Chocolate Pyramid
Dark chocolate mousse surrounding a soft white
chocolate anglaise center all on a layer of dark
chocolate cake.
4.50

**Ice Cream, Sherbet & Sorbetto (For groups of
100 or less)**
Two scoops of your favorite flavor with a rolled
cookie on top
1.95

Flourless Chocolate Cake
An extreme chocolate cake garnished with fresh
berries
and served atop crème anglaise.
4.50

Chocolate Mousse
Rich, homemade chocolate mousse served in an
edible chocolate cup
and garnished with strawberries and a mint leaf.
3.25

Mini Dessert Selections
A delectable assortment of miniature desserts that
is sure to be palate pleasers
for every taste bud! (Three per person)
3.95

Sinful Cheesecakes
Many varieties are available. Turn the page to
learn more!

Please add 18% service charge and 6% state sales tax to all food and beverage items

Prices subject to change without notice. ♦=vegetarian



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Sinful Cheesecakes

We are delighted to offer you these decadent cheesecakes produced locally and delivered daily. Choose one or two flavors for your group.

3.95

Candy and Cookie Cheesecake Selections

C.B. Chocolate Mint
Andes mint patties baked into the cheesecake

Chocolate Fudge Brownie
Chocolate cheesecake topped with brownies

Snickers
Plain cheesecake with snickers mixed in

Turtle Cheesecake
Fudge sauce, pecans, and caramel

Fumble the Football Butterfinger
Peanut butter cheesecake with Butterfingers

Peanut Butter Cup
Plain cheesecake with peanut butter cups baked in

Chocoholic Cheesecake Selections

Chocolate Covered Cherry
Chocolate with cherries—lots of 'em

Malt Shoppe
Creamy cheesecake with chocolate malt swirled in

Chocolate Chip
Cheesecake with chocolate chips baked in!

White Chocolate
Plain cheesecake topped with white chocolate

French Silk
Milk chocolate cheesecake with chocolate mousse

Chocolate Raspberry Swirl
Chocolate cheesecake with a raspberry swirl

Luscious Fruit Cheesecakes

Blueberry Breeze
Plain cheesecake topped with blueberries

Lemonade Cheesecake
Refreshing with lemon baked in

Key Lime Pie Cheesecake
Snappy taste of lime baked in

Raspberry Lemonade
Lemonade cheesecake with a raspberry swirl

Carrot Cake Cheesecake
Chunks of carrot cake baked into the cheesecake

Strawberry Shortcake Cheesecake
Covered with strawberries and white chocolate

Berries and Cherries
Lots and lots of berries and cherries baked in

Caramel Apple
Cheesecake topped with apples and caramel sauce

Seasonal Cheesecakes

Candy Cane
Very peppermint-y!

Eggnog
Thick and creamy!

Pumpkin Spider Web
Pumpkin cheesecake with chocolate

**Note: Only one or two flavors per meal function, please.*

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