

# Dessert Choices



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## Your Wedding Cake from Wedding Wonderland

Or

## Choose one of our Pastry Chef's Desserts:

### **Strawberries & Cream Cheese Pound Cake**

Our special pound cake with sugared strawberries and whipped cream

### **Orange Cream Cheese Pound Cake**

layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

### **White Chocolate Bread Pudding**

ladled with sautéed bananas in warm butterscotch caramel

### **Gourmet Chocolate Chip Brownie**

with Warm Goopy Hot Fudge Topped with a scoop of vanilla bean ice cream

### **Jungle Rumble**

banana cream torte with a crunchy dark chocolate coating and finished with chocolate ganache

### **Assorted Cheesecakes**

See your consultant for list of available flavors

### **Decorated Sheet Cake**

ordered for the size of your event

### **Assorted Petite Sweets (3 per person)**

An assortment of bite size pastries for the ultimate in sweet tooth sampling! Including specialties such as: Chocolate Irish Cream, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Goopy Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Strawberries

### **New York Cheesecake with Strawberries** (please add \$1.00 per person)

garnished with whipped cream

### **Tollhouse Cheesecake Tower** (please add \$1.00 per person)

a Tollhouse chocolate chip cookie serves as the crust of this unique cylinder shaped cheesecake drizzled with warm chocolate sauce

### **Hazelnut Mascarpone Cheesecake** (please add \$1.00 per person)

a rich, old world cheesecake prepared in house with mascarpone cheese, garnished with port wine poached pear & port wine reduction

### **Flourless Chocolate Cake** (please add \$1.00 per person)

Cloaked with dark chocolate ganache & served with raspberry melba sauce (**gluten free**)

### **Amaretto Chocolate Mousse Bombe** (please add \$1.00 per person)

coated with our decadent chocolate ganache & served with vanilla egg cream sauce

### **Vanilla Mousse Tower** (please add \$1.00 per person)

coated with white chocolate ganache, peach blossom sauce