



# WILD LOVE

## VEGAN CUISINE

~ Desserts ~

Apple Pie Tarts \$12/person

personal sized mini tarts of spiced apples baked in puff pastry,  
topped with streusel & vegan vanilla ice cream

Tiramisu Cheesecake \$14/person

vanilla wafer crust, vanilla-almond cheesecake, topped with coffee and chocolate ganache

Black Forest Cheesecake \$14/person

vanilla wafer crust, rich chocolate cheesecake,  
topped poached cherries infused with orange zest and sweet spices

Lemon-Orange Blossom Cheesecake \$14/person

dry mango-almond crust, coconut-cashew cheesecake infused with lemon and orange  
blossom water, topped with mango jelly and fresh raspberries

*\*gluten-free*

Key Lime Pie \$13/person

spiced gluten free cookie crust, creamy avocado-lime filling enriched with spinach, topped  
with fresh raspberries

*\*gluten-free*

Mexican Chocolate Cinnamon Rolls \$11/person

organic fresh baked cinnamon rolls served over Mexican chocolate cream, topped with  
traditional glaze and cacao nibs

*Crafted with high quality and organic ingredients and environmentally friendly practices.  
Designed to be nutrient rich and provide a mouth watering experience!*

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## ~ Ice Cream Sundae Station ~

\$24/person

crafted to order in a waffle cone bowl with banana and your choice of seasonal fruit, unique seasonal ice cream flavors, gluten-free mini cake bites date caramel sauce and almond chocolate sauce

## ~ Dessert Spread ~

\$22/person

seasonal organic fruit, orange-chocolate fruit dip/pastry spread, lemon cheesecake spread, raspberry-rose chia jam, lemon-poppy cake bites, buttermilk biscuits, Gf coffee cake bites beautifully arranged with fresh flowers and little chalkboard signs



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