



WILD LOVE

VEGAN CUISINE

~ Desserts ~

Apple Pie Tarts \$11/person

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

Tiramisu Cheesecake \$12/person

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

Black Forest Cheesecake \$12/person

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

Lemon-Orange Blossom Cheesecake \$12/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 \$11.50/person

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

**gluten-free*

Mexican Chocolate Cinnamon Rolls \$10/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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