

Favorite Desserts

ICE CREAM SELECTIONS

- A Baked Alaska**
layers of sponge cake, vanilla ice cream and strawberry ice cream, covered in meringue, served with raspberry sauce
- B Cherries Jubilee**
warmed dark sweet cherry sauce, served over vanilla ice cream
- C Bananas Foster**
bananas sautéed in brown sugar, orange juice and rum, served over vanilla ice cream
- D Peach Melba**
half a peach over vanilla ice cream with melba sauce and whipped cream
- E Pear Helene**
half a pear over vanilla ice cream with chocolate sauce and whipped cream

NEW YORK STYLE CHEESE CAKES

- F Vanilla**
vanilla cheese cake, topped with chunky strawberry sauce and whipped cream
- G Black Forest**
vanilla and chocolate cheese cake with brandied cherries and served with a sweet cherry sauce
- H Double Chocolate**
rich, dark chocolate cheese cake with a chocolate glaze, Kahlua creme anglaise
- I Pralinosa**
praline flavored cheese cake with pineapple sauce and whipped cream
- J Chocolate Chip Cookie**
chocolate chip cookie pieces baked in vanilla cheese cake served with a chocolate sauce
- K Apple Caramel Crunch**
fresh cut apples and caramel, in a vanilla cheese cake with a crunchy struessel topping



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- L Strawberries Romanoff**
strawberries marinated in Amaretto, served over vanilla custard, topped with whipped cream and toasted almonds
- M Caramel Custard Flan**
baked custard served with caramel sauce and fresh seasonal fruit
- N Chocolate Bavarian Pie**
a light chocolate Bavarian cream in a graham cracker crust, topped with whipped cream and shaved chocolate
- O Tiramisu Cream Pie**
graham cracker crust filled with rum flavored chocolate mousse and espresso soaked lady fingers, topped with marsala flavored mascarpone cream cheese
- P Lemon Cream Torte**
white sponge cake layered with lemon cream filling, frosted with lemon flavored buttercream
- Q Raspberry Cream Torte**
white sponge cake layered with raspberry cream filling, frosted with whipped cream
- R Chocolate Cream Torte**
chocolate sponge cake layered with chocolate cream filling, frosted with a light chocolate flavored whipped cream and shaved chocolate
- S Pralinosa Cream Torte**
white sponge cake layered and frosted with praline flavored buttercream
- T Chocolate Raspberry Torte**
chocolate sponge cake layered with raspberry marmalade and chocolate fudge, chocolate glaze
- U Chocolate Roulade**
chocolate sponge cake roll filled with white chocolate mousse, coated with chocolate glaze
- V Mousse Cake**
sponge cake brushed with fruit syrup, filled with a flavored mousse, frosted with whipped cream - choice of strawberry, raspberry, dark or white chocolate
- W Baked Apple Tart**
fresh sliced apples on franzipan, baked on flaky puff pastry shell, served with cinnamon plum sauce



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Gourmet Desserts

- A Torten Au Tiramisu**
rum soaked chocolate sponge layered with rich dark chocolate bavarian, espresso soaked lady fingers, finished with marsala flavored mascarpone cream cheese, served with sauce cafe au lait
- B Chocolate Espresso Charlotte**
chocolate, coffee, cinnamon and clove flavored cream, served with lady fingers and chocolate sauce
- C Coupe, Mousse Di Saronno**
Italian almond macaroon soaked with amaretto, topped with amaretto flavored mousse, sliced almonds and chocoalte shavings
- D Chocolate Truffle Torte**
chocolate sponge cake brushed with Grand Marnier syrup, layered with Grand Marnier chocoalte truffle filling coated with chocolate ganache, served with Grand Marnier crème anglaise
- E Shaum Torte Noisette**
meringue shell filled with hazelnut cream, topped with fresh sliced strawberries, served with chocoalte frangelico sauce
- F Bûche Au Chocolate Mocha**
chocolate sponge roll filled with mocha flavored cream, coated with chocolate glaze and toasted almonds, raspberry cinnamon sauce
- G Chocolate Pistachio Pâté**
dark semi-sweet chocolate cream and toasted pistachio loaf, sliced and served on pistachio cream
- H Pralinosa Torte Framboise**
thin layers of whire sponge cake, layered with praline butter cream, topped with crushed roasted hazelnuts and served with fresh raspberries, raspberry sauce
- I White Chocolate Mousse with Raspberry Sauce**
white chocolate mousse presented in a chocolate coupe, topped with dark chocolate shavings, raspberry sauce and fruit garnish
- J Profiteroles Marsala a L'Apricot**
cream puffs filled with sweet marsala flavored crème pattisiere, partially dipped in chocolate glaze, served with warm apricot sauce
- K Gateau Aux Fraises**
white sponge cake layered with strawberry Bavarian cream and fresh sliced strawberries, covered with a thin layer of marzipan (almond paste), served with chocolate sauce



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