

❧ DESSERT ❧

“Seize the moment. Remember all those women on the Titanic who waved off the dessert cart.”
-Erma Bombeck

All entrées get **two** selections of desserts, as *one* is never enough!
For plated events, both choices will be served on one plate
and for buffets, they will be displayed nicely on platters.
Each additional choice of dessert is \$3.00 more.

CHOOSE ANY **TWO** OF THE FOLLOWING

SOURDOUGH BREAD PUDDING
with Vanilla Bean Cream

BURNT ORANGE CRÈME BRULEE
with Anise Cookies

PINEAPPLE UPSIDE DOWN CAKE
with Brown Sugar Caramel

MIXED BERRY COBBLER
with Cinnamon – Sour Cream Gelato

CHOCOLATE, COCONUT AND COFFEE CAKE
with Vanilla Whipped Cream

INDIVIDUAL LIQUID CENTERED
VALRHÔNA CHOCOLATE CAKE
with Caramelized Banana Confit

OLD FASHIONED APPLE CRUMBLE PIE
with Bourbon Caramel and Vanilla Gelato

OTHER SELECTIONS:

ASSORTED COOKIE PLATE
SERVED ON PLATTERS PER TABLE \$3.00 PER PERSON ADDITIONAL CHARGE

ARTISANAL CHEESE PLATE (SINGLE CHOICE)
3 selections of artisanal cheese with appropriate garnishes
(Varies according to the season)
\$5.00 PER PERSON ADDITIONAL CHARGE

COFFEE AND HOT TEA WILL BE ALWAYS SERVED WITH DESSERT

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