



Ambassador Gold Coast Hotel — Chicago, IL

Signature Plated Desserts

Plated Dessert Options

Select one dessert to complete your plated lunch or dinner service. Each selection is crafted in-house by our pastry team.

Dessert Selections

- Vanilla Bean Crème Brûlée with Seasonal Berries
- Fresh Berries with Citrus Sorbet and Mint Garnish
- Flourless Chocolate Torte with Dark Chocolate Ganache and Salted Caramel
- Key Lime Tart with Toasted Meringue and Raspberry Sauce
- Chocolate Hazelnut Mousse Bar with Praline Crunch
- Chocolate Peanut Butter Pie with Peanut Brittle and Whipped Cream
- Caramel Apple Tart with Chantilly Cream and Brown Sugar Drizzle
- Seasonal Fruit Tart with Kiwi Glaze and Vanilla Cream
- Caramel Flan with Tropical Fruit and Crispy Sugar Garnish
- Gelato Trio (Salted Caramel, Pistachio, Strawberry Cheesecake) with Biscotti
- Sorbet Trio (Raspberry, Green Apple, Mango) with Fresh Berries and Pistachio Tuile

Menu items and pricing are subject to change without notice. Prices are subject to a service charge, currently 25%, and to applicable taxes.

Food will be prepared for 103% of the guaranteed attendance for 100 or more guests guaranteed. If more than 103% of guaranteed attendance is served, a 20% per person premium will be applied for each additional guest served.

There is a \$300.00 server fee for all meals with 25 or fewer guests in attendance.