

PLATED DESSERTS

DESSERT COURSE

VANILLA BEAN CRÈME BRÛLÉE

citrus | biscotti

VALRHONA CHOCOLATE MOUSSE CAKE

chocolate shavings | caramel sauce

ARTISAN CHEESE FAMILY STYLE PLATTER

preserved walnuts | fig paste

KEY LIME TART

lemon yogurt | tart cherries

WINTER HARVEST CARROT CAKE

spiced mascarpone

RICOTTA CHEESECAKE

blood orange | pomegranate

LEMON POUND CAKE

strawberry – fennel compote | mascarpone

LEMON TART

lemon yogurt | blueberry

STRAWBERRY & FIG CROSTADA

fig gelato

PEACH COBBLER

ginger | sweet cream gelato

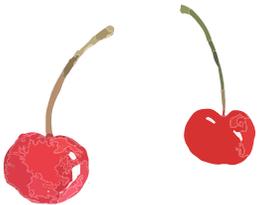


DESSERT STATIONS

à la carte

All dessert stations include coffee, decaffeinated coffee, herbal teas

MINI DESSERT DISPLAY - twelve dollars per person
macaron | mini tarts | cake pops | eclairs | cream puffs | cheese cake bite



S'MORES BAR- twelve dollars per person
flavored & traditional marshmallows | assorted chocolate bars | graham crackers

GELATO BAR- eighteen dollars per person
gelatos: vanilla bean | chocolate | caramelized banana | seasonal flavor | sorbet

toppings: hot fudge | caramel | cookie crumbles | mini candy

CHOCOLATE COVERED STATION- fifteen dollars per person
malt balls | pretzels | espresso beans | toffee | pineapple | strawberries



CANDY BAR- fourteen dollars per person
lollipops | rock candy on a stick | gummy bears | M&Ms | chocolate malt balls | gumballs | twizzlers | jelly bellies | mini peanut butter cups |

other candy available

CRAFT BAR

COFFEE AND TEA

three dollars per person for the first hour | one dollar per person each hour after
freshly brewed dark roast and decaffeinated coffee
herbal teas

BOTTLED BEVERAGES

four dollars per person for the first hour | one dollar per person each hour after
carbonated beverages
bottled water

BEER | WINE | SODA

ten dollars per person for the first hour | two dollars per person each hour after
domestic, imported and craft beer
hand selected wines
assorted carbonated beverages
sparkling and still water

PREMIUM OPEN

fourteen dollars per person for the first hour | two dollars per person each hour
after

selections of premium liquors
imported, domestic and craft beers
hand selected wines
assorted carbonated beverages
bottled water



Minimum pricing includes one hour of service. • All menu pricing is designed for a minimum of 25 guests.

TOP SHELF OPEN

**sixteen dollars per person for the first hour | three dollars per person each hour
after**

**top shelf & premium liquors
domestic, imported and craft beer
hand selected wines
house champagne
assorted carbonated beverages
sparkling and still water**