



DESSERT MENU

NEW YORK STYLE SWEET TABLE

(Minimum of 100 Guests Required)

Serpentine Tables Appointed with Dazzling Water Fountain,
Silver Candelabras and Silver Lame
Elevations of Assorted Torte Cakes, Cheese Cakes and Designer Pies
Silver Trays of Miniature French Pastries,
Chocolate Raspberry Creams
Gourmet Cookies
Tiered Chocolate Fountain with Strawberries, Pineapple, Marshmallows, Pretzels,
Cream Puffs, Pound Cake, Rice Krispy Treats, Bananas and Biscotti
Chocolate Cups filled with Kahlua, Amaretto and Baileys Irish Cream
Freshly Brewed Coffee with Flavored Creams

\$12.00 Per Person (Served after Dinner)

\$16.00 Per Person (Served as Dessert Reception)

DESSERT STATIONS

(Added to Any Dinner, Minimum 50 Guests Required)

\$5.00 Per Person

Chef's Selection of Assorted Cakes and Pies

OR

Tiered Chocolate Fountain with Strawberries, Pineapple, Marshmallows, Pretzels,
Cream Puffs, Pound Cake, Rice Krispy Treats, Bananas and Biscotti

OR

Ice Cream Sundae Bar
Chocolate, Vanilla and Strawberry Ice Cream
Chocolate Fudge, Caramel and Strawberry Sauce
Oreo Cookie Crumbs, M&M's, Chopped Nuts,
Sprinkles, Toasted Coconut,
Crushed Pineapple, Maraschino Cherries
and Whipped Cream

Prices do not include an additional 18% service charge and 8.1 % sales tax

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