

Sweet Endings

TO BE SERVED PLATED OR BUFFET STYLE

FRESH BAKED COOKIES
\$1.25 PER PERSON

MINI DESSERT BARS
\$2.00 PER PERSON

NEW YORK CHEESECAKE
\$4.00 PER PERSON

FLOURLESS CHOCOLATE TORTE
\$4.00 PER PERSON

VANILLA ICE CREAM OR SHERBET
\$2.50 PER PERSON

Fruit and Berry Board

*Beautifully arranged Freshly Sliced Fruit
 & Fresh Berries Served with Bailey's Infused
 Whipped Cream & Warm Chocolate Fondue*
\$5.00 PER PERSON

Candy Table

*Featuring All White Candies Non Pareils, Yogurt
 Covered Pretzels, Jelly Beans, Hershey Kisses,
 M&M's & White Chocolate Covered Almonds
 with Candy Favor Bags*

SELECTIONS MAY BE CUSTOMIZED
\$6.00 PER PERSON

Cupcake Table

*Homemade Vanilla, Chocolate, Carrot Cake,
 & Red Velvet Cupcakes Topped with Vanilla,
 Chocolate, or Cream Cheese Frosting*

SELECTIONS MAY BE CUSTOMIZED

Chocolate Fountain

CHOICE OF WHITE, MILK, SEMI-SWEET, OR
 DARK CHOCOLATE

ENJOY WITH A CHOICE OF 4 ITEMS:

*Strawberries, Marshmallows, Bananas, Cream Puffs
 Dried Apricots, Pineapple, Oreos, Vanilla Wafers
 Rice Crispy Treats, Pretzels*
\$12.00 PER PERSON

Viennese Table

CHOCOLATE CAKE

RED VELVET CAKE

CARROT CAKE

LEMON CAKE

STRAWBERRY AMARETTO TORTE

CRÈME BRULÉE CHEESECAKE

SALTED CARAMEL VANILLA CRUNCH CAKE

MINI FRENCH PASTRIES

\$10.50 PER PERSON

Ice Cream Sundae Bar

CHOCOLATE, VANILLA & STRAWBERRY ICE CREAM

SERVED WITH THE FOLLOWING TOPPINGS:

Crumbled Oreos

Peanuts

Chocolate Sauce

Carmel Sauce

Cherries

M&M's

Chocolate Sprinkles

Rainbow Sprinkles

Whipped Cream

Sweet Endings continued

*Assorted Miniature Desserts
& Petit Fours*

ASSORTED EXOTIC PETIT FOURS
\$350.00

ASSORTED MINI DESSERTS
Assorted Mousse Cups, Lemon Bars, Profiteroles, and Cannolis
\$275.00

ASSORTED MINI TARTLETS
*Key Lime, Coconut, Apple Crumb, Lemon, Raspberry,
Salted Caramel, and Pistachio*
\$250.00

BLACK & WHITE PETIT FOURS
\$250.00

MACARON FRENCH CLASSIC ASSORTMENT **GF**
\$300.00

MACARON WINTER ASSORTMENT **GF**
\$300.00

MINI BROWNIE BITE ASSORTMENT
\$175.00

MINI CHEESECAKE ASSORTMENT
\$275.00

MINI CHOCOLATE PASTRY ASSORTMENT
\$200.00

MINI CUPCAKES
\$175.00

Sheet Cakes & Sliceable Strips

DUBLIN
*Chocolate Guinness Ganache Layered with
Guinness Soaked Chocolate Sponge*
\$300.00

LEMON TART
buttery shortbread filled with glazed lemon curd
\$250.00

MARJOLAINE **GF**

*Hazelnut Dacquoise, Vanilla Mousse, Praline Mousse,
and Chocolate Mousse*
\$350.00

OPERA

Espresso Almond Sponge with Ganache and Coffee Butter Cream
\$350.00

SACHER **GF**

Chocolate Cake with Chocolate Glaze and Raspberries
\$200.00

Individual Dessert Cakes

APPLE TARTLET
\$250.00

AUTHENTIC LAVA RICH DARK CHOCOLATE
\$275.00

DOME CAKE **GF**

Chocolate Sabayon, Chocolate Dacquoise, Raspberry Coulis
\$200.00

INDIVIDUAL TIRAMISU **GF**
\$300.00

PEAR TART
\$300.00

PECAN TART **GF**
\$300.00

RASPBERRY & VANILLA CHEESECAKE
\$300.00

RED BERRY MARSCAPONE CAKE **GF**
\$275.00

VANILLA BOURBON
*Layered Sponge with Vanilla Syrup
and Tabitian Vanilla Bean Mousse*
\$300.00