



Sweets

All Desserts and Cakes are homemade fresh in our on-site Gourmet Bakery. All Packages require a 75 guest minimum. Prices do not include sales tax and are subject to change.



the ultimate sweet table

Assorted Mini Pastries : Chocolate Mousse, Carrot Cake, Strawberry Cheesecake, Lemon Chiffon

Assorted Gourmet Cookies : Turtle, Dusted Almond, Swedish Thumbprint, Pinwheel, Chocolate Chip, Peanut Butter, Oatmeal Raisin

Assorted Gourmet Truffles: Coconut, Ganache, Almond

Assorted Gourmet Brownie Wedges: Caramel, Cream Cheese, Fudge Walnut

Assorted Biscotti: Almond, Chocolate Chip, Pistachio, European Chocolate Liqueur Cups with Bailey's Irish Cream, White & Dark Chocolate Almond Bark, Dark & White Chocolate Hand Dipped Strawberries, Fresh Seasonal Fruit, Mini Cannoli, Regular & Decaf Coffee Service

Ask about our specialty cakes, pies & custom desserts!

fondue dipping station

Available as an add-on to any package, or a la carte for a minimum of 150 guests.

The Finest Quality Melted European White & Dark Chocolate and Caramel Sauces

Accompanied by the following dippers:
Vanilla and Lemon Pound Cake Squares
Fresh Jumbo Strawberries
Juicy Pineapple and Orange Slices
Salty Pretzel Rods
Rice Krispy Treats
Assorted Biscotti
Fluffy Jumbo Marshmallows
Shortbread & Oreo Cookies

ice cream sundae bar

Available as an add-on to any package or a la carte for a minimum of 150 guests.

Velvety Chocolate and French Vanilla Ice Creams
Hot Fudge, Caramel and Strawberry Sauces
Crushed Fudge Walnut, Cream Cheese and Caramel Brownies
Chopped Oatmeal Raisin and Chocolate Chip Cookies
Chocolate Chips
Peanut Butter Chips
Shredded Coconut
M & M's
Whipped Cream
Cherries
Chopped Nuts
Rainbow Sprinkles