Dessert Stations

SEASONAL DESSERTS
Seasonal Miniature Desserts
3 Pieces Per Guest

GRAND DESSERT STATION
100 Guest Minimum
Seasonal Miniature Pastries and Chef’s Selection of Cakes and Tarts
House Made Cookies

FRUIT DISPLAY
Fresh Fruit and Berries

GELATO AND SORBET
Assorted Gelato and Sorbets
Waffle Cones, Seasonal Toppings and Sauces
ADD: Warm Waffle & Sundae Bar

CHEF ATTENDANT FEE REQUIRED

PIE a La MODE
CHOOSE THREE
Warm Apple Crumb, Pecan, Chocolate Cream
Warm Blueberry Lemon Crumb,
Key Lime, Strawberry Chiffon
Served with Vanilla Ice Cream and Chantilly

CHEF ATTENDANT FEE REQUIRED

OLD FASHION DOUGHNUT WALL
Assorted Housemade Doughnuts
CHOOSE THREE
S’mores, Peanut Butter Cup
Bourbon Vanilla Glaze, Cinnamon-Sugar
Chef’s Seasonal Choice

GOURMET CUPCAKES
Decadent Chocolate Fudge
Tahitian Vanilla Pound
Chef’s Seasonal Choice

ALL THREE DISPLAYED

INTERNATIONAL COFFEE STATION
Regular and Decaffeinated Ellis Coffee
Grand Marnier, Bailey’s Irish Cream, Kahlua
Flavored Syrups, Whipped Cream, Sugar Cubes, Chocolate Shavings

ADD Assorted Biscotti

Food Stations will be available for 1 ½ Hours

All Prices are subject to a 20% Service Charge and 8% Sales Tax