

# **Dessert Packages**

## The Jungle: \$6.00 per person

- Pineapple Tree GP
- Fruit Skewers @
- Fruit Yogurt Dip GP
- Chocolate Covered Strawberries @
- Frozen Chocolate Covered Bananas GF (Minimum 75 guest required)

## Tremendous Trio: \$6.00 per person

YOUR CHOICE OF THREE (3) ITEMS:

- Raspberry Mousse Shot @
- Chocolate Mousse Shot G
- Crème Brulee Shot @
- Chocolate Covered Strawberries GF
- S'mores
- Miniature Cannoli
- Miniature Cheesecake
- Chocolate Covered Fruit Kabobs @

## The Soda Shoppe: \$7.00 per person

- YOUR CHOICE OF THREE (3)
- Root Beer Floats @
- Coke Floats GF
- Vanilla Malts
- Chocolate Malts
- Black Cow GF
- Brown Cow GF
- Chocolate Milkshake G
- Vanilla Milkshake G
- Strawberry Milkshake 🕞

The Deconstructed Sundae Bar: \$4.75 per person YOUR CHOICE OF TWO (2) ICE CREAMS:

- Chocolate GF
- Vanilla 🕞
- Strawberry GF
- Mint Chocolate Chip GP

## YOUR CHOICE OF FOUR (4) TOPPINGS:

- Chocolate Syrup GP
- Caramel Syrup GF
- Butterscotch Syrup GF
- Fresh Cut Strawberries 🕞
- Crushed Pineapple GP

- Mini Chocolate Chips @

- Fresh Cut Banana Slices @ - Whipped Cream @

## The Chocolate Fountain Station:

75 to 99 Guests @	\$6.50 per person
100 to 199 Guests @	\$5.50 per person
200 or more Guests @	\$4.50 per person

### YOUR CHOICE OF ONE (1) BELGIAN CHOCOLATE:

- Milk Chocolate
- Dark Chocolate
- 50/50 Blend of Milk & Dark Chocolate

### YOUR CHOICE OF SIX (6) DIPPING ITEMS:

- French Toast Sticks - Strawberries GF
- Bananas 🕞
- Pineapple @
- Rice Krispy Treats
  - Pretzel Rods

- Donut Holes

- Crème Puffs

- Marshmallows @ - Cherries GF
- Peanut Butter Cookies

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

- Prices are subject to change and are not guaranteed until 14 days prior to your event date.

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- Chopped Nuts GF - Maraschino Cherries @
- Oreo Cookie Crumbles - Rainbow Sprinkles GP



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## The Flambé French Crêpe Station: \$7.00 per person

A French dessert consisting of a crêpe, which is a French pancake, topped with a sauce of caramelized sugar and butter, orange juice, and orange Curaçao liqueur. We start with hand rolling the crêpe filled with a pastry crème and mascarpone cheese. Our chef adds butter and sugar to a flambé pan until it caramelizes. A mixture of fruit and berries is put into the flambé pan and finished with orange juice and orange liqueur. The pan is ignited on fire to burn off any excess alcohol. The amazing mixture is drizzled over the crêpe and topped with whipped cream. (Minimum of 75 guests required)

## The Flaming Coffee Station @: \$6.00 per person

The flaming coffee station is a great way to impress your guests and serves as a tasty after dinner drink as well. Your guests have a choice of regular or decaffeinated coffee. We start by having your guest select their coffee type along with their favorite Cordial such as Amaretto, Kahlua or Irish Crème. Our Chef pours the Cordial into a glass and ignites the glass on fire which warms the glass. The coffee is then poured into the glass and "Voila". Your guest may top off their coffee with Whipped Cream, Flavored Creamers and add Cinnamon Sticks or Cherries as they like. (Minimum of 75 guests required)

## The Delectable Dessert Table: \$6.00 per person

#### YOUR CHOICE OF THREE (3) DESSERT ITEMS:

- Double Chocolate Layer Cake Chocolate Drizzle
- Strawberry Layer Cake Cheesecake - Carrot Cake - Chocolate Mousse @
- German Chocolate Cake
- Coffee Cake Assortment
- Cherry Cheesecake
- Raspberry Mousse (F)
  Chocolate Peanut Butter Mousse (F)
- ecake Butt
- Blueberry Cheesecake

Add an additional dessert for only \$1.75 per person.

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## The Bananas Foster Station @: \$7.00 per person

Fresh cut bananas and vanilla ice cream topped with a sauce made from butter, brown sugar, cinnamon, dark rum, and banana liqueur. The butter, sugar and bananas are cooked, and then ignited on fire for the WOW effect! The bananas and sauce are then served over the ice cream. (MINIMUM OF 75 GUESTS REQUIRED)

### The Donut Bar:

75 to 99 Guests	\$6.00 per person
100 to 199 Guests	\$5.00 per person
200 or more Guests	\$4.00 per person

**INCLUDES:** Cake Donuts

#### YOUR CHOICE OF TWO (2) COATINGS:

- Chocolate Vanilla Honey Glaze
- Blueberry Lemon
- YOUR CHOICE OF SIX (6) TOPPINGS:
- Rainbow Sprinkles Oreo Crumbles
- Chocolate Sprinkles Fruit Loops
- Shredded Coconut 🕞 Graham Crackers
- Chopped Peanuts @ Bacon Crumbles @
- Mini Marshmallows 🕞

YOUR CHOICE OF TWO (2) DRIZZLE:

- Raspberry - Chocolate - Carmel

## Assorted Miniature Dessert Station: \$7.00 per person

- YOUR CHOICE OF FOUR (4) MINIATURE DESSERTS:
- Assorted Cookies
- Chocolate Fudge Brownies
- Rice Krispy Treats
- S'mores
- Granny Apple Bars
- Almond Raspberry Bars (F)
- Chocolate Dipped Cream Puffs
- Chocolate Dipped Strawberries @
- Chocolate Dipped Pretzel Rods
- Chocolate Covered Fruit Kabobs 🕞

Add an additional miniature dessert for only \$2.00 per person.

- Pecan Chunk Bar - Lemon Bar
- Lemon Bar
- Miniature Cannoli
- Miniature Cheesecake - Crème Brulee Shots @
- Creme Brulee Sho
  - Raspberry Mousse Shots - Chocolate Mousse Shots