



## *Desserts*

### **Crème Brulee Table\***

Chef Torched Classic Crème Brule with the choice of 2 of the following flavors:  
Traditional Vanilla, Chocolate, Pistachio, Lemon, Nutella and Seasonal

\$5

Add a variety of chef-selected toppings for \$1.50

### **The Dolci Shoppe**

An Elegant Display of Apothecary Jars and Assorted Vases Filled with your Favorite Sweet Treats!

A Selection of Color-Coordinating Candy

Enhanced with Silver Candelabras and Fabrics to coordinate with you personal  
“Accent Colors”.

This has become a popular option, in lieu of “Guest-Favors”.

\$6

### **Ice Cream/Sorbet Station \***

A variety of Ice Cream Flavors and Sorbets with a selection of toppings to create your own Sundae!  
Crushed Pralines, White & Dark Chocolate Chunks, Shaved Coconut, Mixed Nuts, Fresh Fruit Sauces,  
Warm Chocolate Sauce, M&M's, and Whipped Cream

\$3.50

Add Brownies and Chocolate Chip Cookies for \$2

### **Gourmet S'mores Bar**

Keep it Classic or create your own, as there is Always room to have S'more!

Build your own layers of Yum!

Graham Crackers, Dark Chocolate Squares, Milk Chocolate, Ritz Crackers, Marshmallows, Crushed Nuts,  
Nutella and Peanut Butter and Jelly!

\$5

**\*These stations are Chef attended to assist your guests**

**\$50.00 per Chef per hour**

Food Purchase Minimum May Apply. A minimum of 3 Dinner Stations are required. Prices include table linens, china, glassware and silverware.  
For all events a 20% Administrative charge (\$200.00 minimum) and applicable sales tax will be applied.  
Prices are subject to change.



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### **Traditional Sweets Finish**

An Elaborate Display of assorted Mini Pastries and Sweets including tarts, bars, cupcakes, cheesecakes, cookies and cannoli's  
*(three pieces per person)*

\$7.50

Include French Macarons for an additional \$1

### **Chocolate Fountain Display with Fresh Fruits**

A dramatic three-tiered flowing fountain of **aromatic** chocolate (Can be "minted" too!) displayed with a colorful assortment of Fresh Strawberries, Honeydews, Pineapple, Cantaloupe, Marshmallows, Pretzel Rods, and Graham Crackers...all perfect for dipping.

\$8

### **Fall Fantasy\***

A selection of everyone's favorite fall desserts including personal sized pumpkin cheesecakes, mini salted caramel chocolate tarts, and warm apple crisp served with vanilla ice cream.

\$6

### **Assorted Cookies**

A Variety of Classic and Italian Cookies

\$5

### **International Coffee Bar**

Freshly Brewed Evening Star Coffee complete with Flavored Creamers, Whipped Cream, Shaved Chocolate, Assorted Herbal Teas, Honey, & Lemon Wheels.

\$2.75

### **French Macaron Display**

Assorted French Macarons elegantly displayed

\$5

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**Bella Vista Events at Casa Larga Vineyards**  
2287 Turk Hill Road • Fairport NY, 14450 • 585-223-4210 • [www.casalarga.com](http://www.casalarga.com)