

Desserts

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, Rainbow Sprinkles and Whipped Cream

\$3.75 pp

Add Brownies and Chocolate Chip Cookies for \$2.50 pp

Specialty Cake Display*

An Assortment of Gourmet Specialty Cakes Sliced and Served. Choices Include Chocolate Obsession, Carrot, Lemon Raspberry, Vanilla Peanut Butter, Red Velvet and Cookies and Crème (select one cake per 10 guests)

\$5.00 pp

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!

\$5.50 pp

Milk and Cookie Bar

Pint sized Skim, 2% and Chocolate Milk Paired with an Elaborate Assortment of Classic Cookies (minimum 50 people) \$5.00 pp

Dessert Food Truck

Sweet Sammie Jane's Dessert Truck will Arrive Onsite Offering your Guests their Choice of Three French Macarons, Three Beignets (powder or cinnamon sugar) or One Crème Brulee (minimum 75 people; subject to availability)

\$7.00 pp

*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.



Desserts

Traditional Sweets Finish

An Elaborate Display of Assorted Bite Sized Pastries Ranging from Tarts, Bars, Cupcakes, Cheesecakes, Cookies and Cannoli's (three pieces per person)
\$8.00 pp
Add a French Macarons Tower for an Additional \$1.50 pp

Cider and Donuts

An Assortment of Locally Sourced Apple Cider and Donuts (seasonal) \$5.00 pp

Fall Fantasy*

A Selection of Elegant Fall Desserts Including Pumpkin Spice Cake, Mini Almond Pear Tart, Fall Decorated Cheesecake Lollipops, Concord Grape French Macarons and Warm Apple Crisp Served with Vanilla Ice Cream.

\$6.25 pp

Assorted Cookies

A Variety of Classic and Italian Cookies \$5

International Coffee Bar

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

\$2.95 pp

*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.