

Desserts

Ice Cream/Sorbet Station*

An Elaborate Display of Vanilla, Chocolate, Specialty Flavor and Sherbet with Chopped Nuts, Mini Chocolate Chips, Rainbow Sprinkles, Crushed Oreo's, Shaved Coconut, Strawberry Sauce, Chocolate Sauce, Caramel Sauce, Mini M&M's, Whipped Cream and Maraschino Cherries \$6.00 pp

Add Brownies and Chocolate Chip Cookies for \$2.50 pp

Assorted Cookie Display

A Variety of Classic and Italian Cookies \$6.25 pp

Cider and Donuts

(seasonal)
An Assortment of Locally Sourced Apple Cider and Donuts
\$6.25 pp

Specialty Cake Display*

An Assortment of Gourmet Specialty Cakes, Sliced and Displayed. Choices Include Chocolate Obsession, Carrot, Lemon Raspberry, Vanilla Peanut Butter, Red Velvet and Cookies & Crème \$7.00 pp

Gourmet S'mores Bar

Chocolate & Honey Graham Crackers, Dark Chocolate and Milk Chocolate Squares, Ritz Crackers, Marshmallows, Nutella and Peanut Butter & Jelly \$7.00 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.

\$8.00 pp

Traditional Sweets Finish

An Elaborate Display of Assorted Bite Sized Pastries Ranging from Tarts, Bars, Cupcakes, Cheesecakes, Cookies, French Macarons and Cannoli's \$9.50 pp

*These stations are Chef attended to assist your guests \$50.00 per Chef per hour

Prices include table linens, china, glassware and silverware.

For all events a 20% Administrative charge (\$220.00 minimum) and applicable sales tax will be applied.

Prices are subject to change.