

attended stations [priced per person]

bananas foster station 10

vine-ripened bananas sautéed to-order in butter, brown sugar, and cinnamon, and flambéed with dark rum, and served over a scoop of vanilla bean ice cream

cherries jubilee station 10

bing cherries sautéed to-order in butter and sugar, flambéed with cherry liqueur and served over a scoop of vanilla bean ice cream

milkshake station 6

chocolate, vanilla or strawberry ice cream, blended to-order and served with whipped cream and a cherry

stationary desserts [priced per person]

ice cream sundae bar 7

vanilla and chocolate ice cream scoops with toppings to include: sprinkles, crushed cookies, cherries, candy, whipped cream, and hot fudge

fresh fruit display 6

fresh-cut seasonal fruit served with your choice of citrus yogurt dipping sauce or chocolate sauce

variety of cakes & pies 9

chef's assortment of sliced, full-size cakes, pies & tarts

miniature sweets spread 8

wide variety of bite-sized chocolate, fruit & cake delicacies

cookies and brownies 6

fresh-baked chocolate chip cookies and fudge brownies

after-dinner cordial station 7

bailey's, grand marnier, sambuca, frangelico, chambord, kahlua, amaretto, hot chocolate, hot tea, regular and decaffeinated coffee (1.5 hours)

coffee & tea station 2

regular and decaffeinated coffee, hot water and gourmet teas, with cream, sugar & lemons

*chef attendant 50 [per 25 guests]

Custom stations require one chef attendant for approximately every 50 guests, and portions thereafter.

plated desserts [priced per person]

traditional crème brulee 6

egg custard with bourbon, vanilla bean, whipped cream, berries, and caramelized sugar

chocolate crème brulee 7

belgian chocolate, egg custard, sugar coating, vanilla gaufrette, bailey's cream sauce

ny-style chocolate chip cheesecake 7

white chocolate mikado, chantilly whipped cream, and chocolate sauce

chocolate caramel cake 8

layer cake with rich chocolate ganache, grand marnier tuille, whipped cream, and sugar

granny smith apple pie 6

baked apple pie with vanilla ice cream, caramel drizzle, whipped cream

raspberry brulee cheesecake 7

fresh raspberry coulis, vanilla gaufrette, and chantilly whipped cream

mini crème brulee & bread pudding 8

egg custard crème brulee, with fresh berries, vanilla wafer, cinnamon-soaked bread, golden raisins, vanilla gaufrette, and rum glaze

fat-free sorbet with fresh berries 7

choice of raspberry or lemon sorbet, topped with seasonal fresh berries

ice cream trio 8

puff pastry biscuits with mint chocolate chip, vanilla, and chocolate ice cream, with chocolate ganache, white chocolate mikado, and cocoa