



"SWEET TREATS"

Cupcake Station Iced Vanilla, Strawberry and Chocolate Cupcake Sprinkles, Mini M&Ms, Butterfinger Candied Pecan and Toasted Coconut	\$7 per person
Shortcake Buffet Angel Food Cake, Shortcake, Pound Cake and Shortcake Cookies Sweetened Whipped Cream, White Chocolate Mascarpone Lemon Curd, Toasted Almonds, Cashew Praline Caramel, Chocolate and Raspberry Sauces	\$7 per person
Cheesecake Lollipops White or Dark Chocolate Dipped Cheesecake Bite Rolled in Nuts, Sprinkles, Toasted Coconut and Jimmies	\$25 per dozen
Mini French Pastries – assortment of the following Mini Chocolate Éclairs, Chocolate Dipped Strawberries Mixed Berry Tarts, Lemon Pies, Lime Tarts and Truffles	\$25 per dozen
Stuffed Chocolate Dipped Strawberries Stuffed with your choice of Crème Brûlée or Cheesecake	\$25 per dozen
Hot Chocolate Station Cream Based Hot Chocolate Toasted Coconut, Mini Marshmallow Shaved Dark Chocolate, Candied Orange Peels Peppermint and Cinnamon Sticks Nutmeg and Whipped Cream	\$5 per person
The Classic Vienna Table - An Assortment of French Style Pastries Strawberry Frasier Chocolate Tartuf Fruit Tart with Almond Crust, Chocolate Jaconde with Fanned Pear Mega Chocolate Cake with Dipped Strawberries, Large Lemon Torte	\$9 per person
S' mores Station Graham Crackers – Honey, Chocolate & Cinnamon flavors Hershey's Milk Chocolate squares, Milk Chocolate & Almond squares Jet puffed Jumbo Marshmallows Gils will provide: Large Cast Iron Skillet with sterno flames for roasting marshmallows (or client can provide fire pit) Roasting skewers and décor for S 'mores Station	\$7 per person
Cheesecake Martini Bar New York Cheesecake Presented in Mini Martini Glasses and topped with Guest's Choice of: Fresh Strawberries, Maraschino Cherries, Dark Chocolate Ganache, Cinnamon Caramel Sauce, Bourbon Glazed Pecans, Andes Mints & Vanilla Whipped Cream	\$8 per person