



## “SWEET TREATS”

<b>Cupcake Station – Choose Two Flavors</b>	<b>\$8 per person</b>
Double Chocolate, Cherry Limeade, Mojito Spritz, Lemon Blueberry, Strawberry Shortcake or Traditional Vanilla Bean Toppings Include; Sprinkles, Mini M&Ms, Butterfinger, Candied Pecan and Toasted Coconut	
<b>Shortcake Buffet</b>	<b>\$8 per person</b>
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	
<b>Cheesecake Lollipops</b>	<b>\$25 per dozen</b>
White or Dark Chocolate Dipped Cheesecake Bite Rolled in Nuts, Sprinkles, Toasted Coconut and Jimmies	
<b>Mini French Pastries – assortment of the following</b>	<b>\$25 per dozen</b>
Mini Chocolate Éclairs, Chocolate Dipped Strawberries Mixed Berry Tarts, Lemon Pies, Lime Tarts and Truffles	
<b>Stuffed Chocolate Dipped Strawberries</b>	<b>\$25 per dozen</b>
Stuffed with your choice of Crème Brûlée or Cheesecake	
<b>Hot Chocolate Station</b>	<b>\$6 per person</b>
Cream Based Hot Chocolate Toasted Coconut, Mini Marshmallow Shaved Dark Chocolate, Candied Orange Peels Peppermint and Cinnamon Sticks Nutmeg and Whipped Cream	
<b>The Classic Vienna Table - An Assortment of French Style Pastries</b>	<b>\$10 per person</b>
Strawberry Frasier Brûlée Fruit Tart with Almond Crust, Chocolate Jaconde with Fanned Pear Mega Chocolate Cake with Dipped Strawberries, Large Lemon Torte	
<b>S' mores Station</b>	<b>\$8 per person</b>
Graham Crackers – Honey, Chocolate & Cinnamon flavors Hershey's Milk Chocolate squares, Milk Chocolate & Almond squares Jet puffed Jumbo Marshmallows <i>Gils will provide:</i> Large Cast Iron Skillet with sterno flames for roasting marshmallows <b>(or client can provide fire pit)</b> Roasting skewers and décor for S 'mores Station	
<b>Cheesecake Martini Bar</b>	<b>\$9 per person</b>
New York Cheesecake Presented in Mini Martini Glasses Fresh Strawberries, Maraschino Cherries, Dark Chocolate Ganache, Cinnamon Caramel Sauce, Bourbon Glazed Pecans and Vanilla Whipped Cream	