



“SWEET TREATS”

Cupcake Station – Choose Two Flavors	\$8 per person
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	
Shortcake Buffet	\$8 per person
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	
Cheesecake Lollipops	\$25 per dozen
White or Dark Chocolate Dipped Cheesecake Bite Rolled in Nuts, Sprinkles, Toasted Coconut and Jimmies	
Mini French Pastries – assortment of the following	\$25 per dozen
Mini Chocolate Éclairs, Chocolate Dipped Strawberries Mixed Berry Tarts, Lemon Pies, Lime Tarts and Truffles	
Flambe Desserts Created on site by chef as a “LIVE ACTION”	\$10 per person
Bananas Foster: bananas sautéed in a spiced sugar-rum mixture that is flambéd to make a buttery rum sauce. topped with vanilla ice cream. Crêpes Suzette: crêpes covered in an orange liqueur sauce that is flambéd leaving behind a subtle toasty, complex flavor	
Hot Chocolate Station	\$6 per person
Cream Based Hot Chocolate Toasted Coconut, Mini Marshmallow, Shaved Dark Chocolate, Candied Orange Peels Peppermint and Cinnamon Sticks, Nutmeg and Whipped Cream	
The Classic Vienna Table - An Assortment of French Style Pastries	\$10 per person
Strawberry Frasier Brûlée Fruit Tart with Almond Crust, Chocolate Jaconde with Fanned Pear Mega Chocolate Cake with Dipped Strawberries, Large Lemon Torte	
S’ mores Station	\$8 per person
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 <i>(or client can provide fire pit)</i> Roasting skewers and décor for S ’mores Station	
Cheesecake Martini Bar	\$9 per person
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	