

Celebration on — Wells — Catering

Pricing includes Celebration Cloth Napkins (Choose red, white or blue) Skirting, Celebration China and Flatware. Our service personnel will set-up, clean up and breakdown the event as well as provide exceptional service throughout the event.

Most menus are designed for groups of 25 or more people.

- A service charge of \$50 is assessed to groups of less than 25*
- The delivery charge for a drop-off is \$50 Per Occurrence*
- As is customary, a 20% gratuity will be added to the final invoice*
- WI State Sales Tax of 5.5% will also be added.*
- A Service Charge of \$100 will be added when a Chef/Carver Is Required*

Revised Jan, 2009

Thank You For our Interest!





Continental Breakfast

The Lake Geneva Continental Buffet

Assorted Chilled Juices
 Presentation of Sliced Fresh Fruit
 And Seasonal Berries
 Assorted Breakfast Bakeries
 Cream Cheese, Jams & Jellies
 Fresh Ground Coffee
\$10.95 Per Person

A Healthy Appetite Continental Buffet

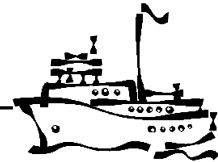
Assorted Chilled Juices
 Parfait of Seasonal Fresh Fruit with
 Condiments of Granola, Yogurt and Honey
 Homemade Muffins that may include:
 Blueberry, Lemon Poppy Seed, Bran, Carrot Raisin
 Fresh Ground Coffee
\$10.95 Per Person

Suggested Additions

Individual Boxes of Cereal And Ice Cold Milk \$2.50 each
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Assortment of Individual Yogurt \$2.00 each
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Breakfast Buffets



The Seagull Breakfast Buffet

Assorted Chilled Juice
 Scrambled Eggs with Minced Parsley and Accompaniments of:
 Diced Tomato and Bell Peppers
 Shredded Cheese
 Crisp Bacon
 Country Sausage Links
 Sautéed Potatoes
 Assorted Breakfast Bakeries
 Jams and Jellies
 Fresh Brewed Coffee and Hot Tea
(Minimum of 25 Guests)
\$17.95 Per Person

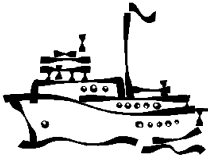
Buttons Bay Breakfast Buffet

Assorted Chilled Juices
 Presentation of Seasonal Fresh Fruit
 Assortment of Yogurt
 And Organic Granola

 Toaster Station of:
 Assorted Breads and English Muffins
 Jams, Jellies, Butter

 Scrambled Eggs with Chives

 Crispy Local Bacon
 Fresh Brewed Coffee
(Minimum of 25 guests)
\$17.95 Per Person



Plated Lunches

Plated Caesar Salad with Grilled Meat

Romaine Lettuce with Homemade Croutons
and Red Onion

Tossed With Fresh Parmesan &
Cracked Peppercorns

Choose One

Grilled Sirloin Strips or Grilled Chicken Strips

European Style Hard Rolls

Homemade Apple Squares

\$16.95 Per Person

Plated Trio of Salads

Albacore Tuna Salad

Grape Walnut Chicken Salad

Pasta Primavera Salad with Grilled Vegetables

Freshly Baked Croissants

Strawberries and Slice of Fresh Melon Garnish

Homemade Apple Cobbler

Fresh Brewed Iced Tea

\$16.95 per person

Deli to Go Boxed

Sandwich of Crusty Baguette with
Roast Beef

Ham

Roast Turkey Breast

Cheddar and Swiss Cheeses

Sliced Tomatoes, Lettuce and Pickles

Assorted Condiments

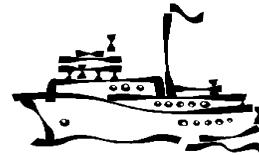
Sliced Fresh Fruit

Bag of Chips or Pretzels

Home Baked Cookie

Fresh Brewed Iced Tea

\$14.95 Per Person



Lunch Buffets

The Deli Lunch Buffet

Homemade Potato Salad

Creamy Coleslaw

Platter of Sliced Roast Beef, Ham and

Roast Turkey Breast

Selection of Sliced Wisconsin Cheese

Platter of Lettuce, Tomato, Onion & Pickles

Assorted Bakery Fresh Breads

Assorted Condiments

Soup Du Jour

Sliced Fresh Fruit and Seasonal Berries

Variety of Home-style Cookies

Fresh Brewed Iced Tea

\$18.95 Per Person

Suggestion

Add Lemonade or Fresh Brewed Coffee at

\$26.95 Per Gallon

The Market Buffet

Local Wisconsin Bratwurst Served on a
Bed of Sauerkraut and

Grilled Onions

Fresh Buns

Warm German-Style Potato Salad

Pasta Primavera Salad

Platter of Sliced Roast Beef, Ham &

Roast Turkey Breast

Selection of Fine Domestic Cheeses

Lettuce, Tomato, Onion and Pickles

Assortment of Fresh Deli Breads

Assorted Condiments

Sliced Fresh Fruit and Seasonal Berries

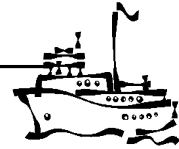
Variety of Home-style Cookies

Brownies

Fresh Brewed Iced Tea

\$21.95 Per Person

Dining Al Fresco



The Farmer's Market

Station One

Selection of Fine Domestic Cheese to include Wisconsin Cheese Curds
and Assorted Crackers
Fresh Vegetable Crudit  served with Homemade Dips
Fresh Fruit Display with Seasonal Berries and Fresh Mint
Deviled Eggs

Station Two

Pasta Salad Primavera with Grilled Marinated Vegetables
Vine-Ripened Tomatoes, Bermuda Onions w/ Honey Vinaigrette
Chicken Brochettes with Kikkoman Teriyaki Marinade
Mini Bratwurst Poached in Beer and Onions
Bavarian-style Sauerkraut
Petite Pan Rolls
Whole Grain Mustard
\$19.95 Per Person

Tour Du Lac

Station One

Selection of Domestic Cheese & Assorted Crackers
Saut ed Eggplant Medallions topped with Marinara Sauce and Fresh Mozzarella
Fresh Fruit Display w/Seasonal Berries & Fresh Mint
Chicken Spanikopita – Layers of Baby Spinach with Dill and Onion in Flaky Puff Pastry Dough

Station Two

Vegetarian Pasta Station
Grilled Tuscan Vegetables
Atlantic Seafood Cakes with Remoulade Sauce

Station Three

Chef-Carved Roasted Honey Glazed Ham
Selection of Mustards
Chef-Carved Roast Tom Turkey
Homemade Citrus Cranberry Sauce
Silver Dollar Rolls
\$24.95 Per Person

The Country Club

Station One

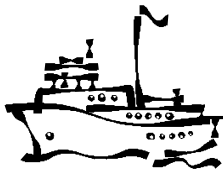
International Cheese Board & Flat Breads & Crackers
Grilled Vegetables with Hummus
Fresh Fruit Display w/Seasonal Berries & Mint
Petite Shrimp with Dill Cream on Cucumber Slice

Station Two

Pinwheels of Asparagus & Ham in Phyllo Dough
Layers of vine-ripened Tomatoes with
Fresh Mozzarella and a Basil Vinaigrette
Mini Maryland-style Crab cakes w/ Cajun Remoulade Sauce
Chicken Satay with Peanut Dipping Sauce

Station Three

Chef-Carved Mustard and Pepper Rubbed Whole Prime Beef Tenderloin with Sauce Bordelaise
Creamed Horseradish Sauce
Petite Pan Rolls
\$32.95 Per Person



Appetizers

Dry Snacks

Roasted Peanuts OR Deluxe Assorted Roasted Nuts

\$10 per pound

Cold Platters To Serve 50 People - \$87.50

Grilled Tuscan Vegetable Display with Balsamic Vinegar

Selection of Domestic Cheeses with Assorted Crackers

Fresh Vegetable Cruautés with Homemade Dips

* Fresh Asparagus & Chilled Beet Platter Garnished w/Orange Zest

*Fresh Seasonal Fruit and Berries Garnished with Fresh Mint

* Athenian Grilled Vegetables served w/ Hummus and Pita Bread

*Trio of Spreads – Olive Tapenade, Roasted Red Pepper,

Tapenade and Hummus, Served with Grilled Flat Breads

Cold Canapés 50 Pieces - \$87.50

*Mini Gourmet Pizzas w/Goat Cheese, Roasted Peppers & Sun-dried Tomatoes
Deviled Eggs

*Grape Walnut Chicken Salad in a Savory Puff Pastry Shell

*Tomato and Herb Brochette served with homemade Crostini

Applewood Smoked Sirloin of Beef on Toast Pointes w/Horseradish

Petite Shrimp with Dill Lemon Crème on Cucumber Slices

Spanikopita – Layers of Baby Spinach with Dill and Onion in Flaky Puff Pastry Dough

*Petite Cold Thai Chicken Wrap

Petite Southwestern Chicken Wrap

*Toasted French Bread with Boursin Cheese, Tomato Slices & Basil

Hot Selections 50 Pieces - \$87.50

Atlantic Salmon Cakes with Remoulade Sauce

*Pear and Brie Panini

Mushrooms stuffed with Gorgonzola Cheese

*Feta Cheese, Fresh Herbs & Spinach En Croute

Brie Tarts w/Raspberry or Apricot Preserves & Toasted Almond Slivers

Mini Wisconsin Bratwurst Poached in Beer and Onions

Homemade Swedish Meatballs in a Mustard Sauce

Asparagus & Virginia Ham w/Grain Mustard in Phyllo Dough

*Teriyaki Chicken or Beef Kebabs

Martini Chicken (Grilled Chicken Skewers marinated in Vermouth garnished w/Olives)

*Chicken Quesadillas with Fresh Cilantro

Blackened Steak or Chicken Strips with fresh Herb Tomato Sauce

Harvest Chicken or Pork Brochettes with Honey Mustard

Spicy Chicken Wings with Roquefort Ranch Dip

Bacon-Wrapped Water Chestnuts

*Chicken or Pork Satay with Thai Peanut Sauce

Deep Sea Treasures 50 Pieces - \$125

Jumbo Shrimp Presented with Cocktail Dipping Sauce

*Pan Seared Sea Scallops Served in a Tomato Coulee

Maryland-style Crab Cakes with Cajun Remoulaude

*Asian-style Crab Cakes with Sesame, Wasabi & Pickled Ginger

Bacon Wrapped Jumbo Sea Scallops

Chef's Recommendations

We have *d. the top 15 best sellers to help you decide.

Plated Dinners

Salad Course

This Salad is included with all Entrées

Mesclun of Spring Greens with Julienne Carrots, Vine-ripened Tomatoes & Farm-stand Cucumbers

Choose One Homemade Dressing

Parmesan Ranch - Celery Seed – French

You may up-grade the salad to one of the following selections for an additional \$3

Salad Up-grade Selections

Autumn Field Greens with Spicy Pecans & Pomegranate Seeds
Bosch Pear & Celery Salad with Baby Field Greens & Dijon Vinaigrette
Baby Bibb Lettuce with Parisian Dressing garnished with fresh Chives
Salad Greens, Granny Smith Apple, Gorgonzola Crumbs, Sweet Pecan Dressing
Baby Spinach Leaves with Strawberries and Raspberry Celery Seed Dressing
Hand Tossed Caesar Salad with Homemade Garlic Croutons

ALL PLATED DINNERS COME WITH DINNER ROLLS AND COFFEE

Entrée Course

Choose ONE of the following Plated Entrees

Fresh Catch of the Day Market Price

Roast Prime Rib of Beef with Au Jus
Twice Baked Potato & Fresh Vegetable
\$29.95 Per Person

**Carved Roast Tenderloin of Beef with
Sauce Bordelaise**
Turned New Potatoes - Fresh Vegetables
\$32.95 Per Person

**Grilled Tenderloin Filet Mignon with
Chateaubriand Sauce**
Rosemary New Potatoes
Seasonal Fresh Vegetables
\$32.95 Per Person

Rock Cornish Game Hen
Roasted w/Garlic, Lemon and Oregano
Pan Roasted Potatoes
Seasonal Fresh Vegetables
\$24.95 Per Person

Poultry Selections

Each Poultry Entrée comes with Your Choice of One:

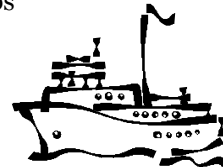
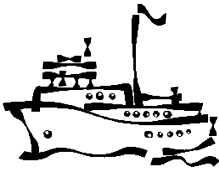
Penne Pasta tossed w/Olive Oil & Fresh Herbs

Steamed White Rice

Oven-roasted New Potatoes

*

Fresh Vegetable Du Jour



Poultry Entrée Choices

Chicken OR Turkey Breast Marsala with Marsala Wine & Mushroom Sauce
Chicken Breast Picatta with Lemon Caper Butter
Chicken Breast Florentine with Spinach Mornay Sauce
Chicken Breast Provencale with Mediterranean Garlic and Tomato Sauce
Athenian Chicken Breast, roasted with Lemon, Thyme, Garlic and Oregano

\$23.95 Per Person

All plated Entrees require a Chef on Board

Dinner Buffets



The Celebration Wedding Buffet



Our Most Popular Buffet For Any Occasion.

Select Wisconsin Cheeses with
Assorted Crackers
Fresh Fruit Display
Seasonal Greens with Salad Bar Selections &
Salad Dressings
Roasted New Potatoes
Multi-grain Rice or Pasta Du Jour
Medley of Season's Fresh Vegetables
Chef Carved Roast Baron of Beef Au Jus*
Creamed Horseradish Sauce

One Poultry Choice from our Plated Dinner -
Poultry Entrée Choices Section

Fresh-baked Rolls and Butter
Fresh Brewed Coffee
\$24.95 Per Person

Celebration Cookout Buffet

Choose Two Salads

Creamy Coleslaw
Homemade Redskin Potato Salad
Pasta Salad Primavera w/Grilled Vegetables
Farm Fresh Tomato Salad
Poached Green Beans, Red Onions &
Dijon Vinaigrette

Choose Two Meats

Wisconsin Select Brats
Deluxe 1/3 pound Hamburgers
Italian Sausages
Jumbo Beef Franks

BBQ Chicken

Choose One

Tortilla Chips with Salsa
Potato Chips

Fresh Vegetable Crudités OR
Lettuce, Tomato Slices, Onions
Homemade Assorted Cookies
Farm-fresh Watermelon
Assorted Buns or Bread

\$16.95 Per Person

You may add a 3rd meat choice for:

\$2.95 Per Person

Wisconsin's Best Buffet

Selection of Wisconsin's finest Cheeses and Curds
Fresh Fruits of the Season
Farm Stand Vegetable Display with Bleu Cheese Dip

Choose Two

Smashed Wisconsin Redskin Potatoes
Lac Du Flambeau Rice Pilaf
Tomatoes Gratinee
Baked Granny Smith Apple finished with Brown Sugar & Cinnamon

Choose Two

Milwaukee's finest Grilled Bratwurst & Knockwurst Poached in Beer & Onions
Served on a Bed of Sauerkraut with
Whole-grain German Mustard
Grilled Breast of Chicken with a Marshfield Cranberry Sauce
Roast Pork Loin with Honey and Fresh Thyme*

Fresh Corn on the Cob
Homemade Apple Cobbler with Cinnamon Whipped Cream
German Style Rye Breads and Dinner Rolls
Fresh Brewed Coffee
\$23.95 Per Person

- Requires Chef on board



Buffet Dinners, Cont'd.

Fiesta Mexicana Buffet

Chilled Gazpacho
Grilled Corn and Jicama Salad with Cilantro and Lime Dressing
Poncho's Homemade Tortilla Chips with a variety of Salsas
Guacamole and Pico de Gallo

Mexican Rice
Refried Frijoles
Warm Corn and Flour Tortillas
Diced Tomatoes, Shredded Lettuce, Sour Cream & Grated Cheese

Choose Two

Beef Tamales wrapped in Fresh Corn Husks
Chicken Quesadillas
Tequila Citrus Marinated Chicken or Beef Fajitas

Yucatan Pineapple Upside Down Cake
Fresh Brewed Coffee

\$26.95 Per Person

Fiesta Italiana

Chef's Selection of Seasons Freshest Antipasto
Mesclun Greens with Hearts of Palm and Balsamic Vinaigrette

Choose Two

Tuscan White Bean Salad with Feta and Oregano
Fresh Green Bean Salad Finished with Roasted Red Onion and Multi Colored Peppers
Layers of Vine-Ripened Tomatoes & fresh Mozzarella w/a Basil Vinaigrette
Salad of Fresh Fruit with Julienne of Mint

Choose One

Vesuvio Potatoes
Grilled Polenta

Penne Pasta with Extra Virgin Olive Oil, Garlic and Shaved Parmegiano
Roma Tomato Sauce finished with Heavy Cream and Fresh Basil
Grilled Tuscan-style Vegetables

Chicken Vesuvio or Chicken Osso Bucco

Choose One

Authentic Greco Italian Rope Sausage with a Hint of Fennel
Grilled Portobello Mushrooms
Scallop and Shrimp Kebobs "Portofino Style"

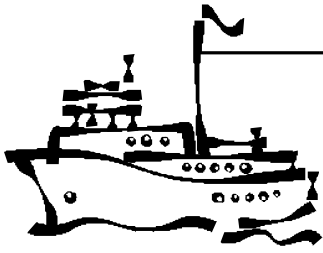
Fresh Baked Italian Breads to include Foccacia

Garlic Garbanzo Dip
Tiramisu

Fresh Brewed Coffee

\$32.95 Per Person





Dinner Buffets, Cont'd.

The Dixieland Cook-Out Buffet

Farm-stand Vegetable Display with Buttermilk Dip

Choose Three Sides

Chicory, Jicama and Pecan Salad
Salad Greens, Granny Smith Apples, Gorgonzola Crumbs & Sweet Pecan Dressing
Cajun-style Pasta Salad Primavera
Red-skinned Potato Salad & fresh Dill
Vine Ripened Tomato Salad with Roast Pepper Dressing
Creamy Style Cole Slaw
Delta Caviar (Triple Bean Salad with Hominy)
Southern Style Grits

Choose Three Meats

Slow cooked BBQ'd Baby Back Pork Ribs
Barbequed Beef Short Ribs
Grilled Pork Chops w/Peach/Tomato BBQ Sauce
Country Baked Chicken
Chef Carved Barbequed Beef Brisquet*
Carolina Style Pulled Pork Barbecue with Homemade Buns
Cajun Catfish w/Jalapeno Tartar Sauce
Chef Carved Smithfield Ham*

All Dinners to include:

Roast Garlic Mashed Potatoes
Fresh Corn on the Cob
Southern Pecan Pie with Fresh Whipped Cream
Farm Fresh Watermelon
Homemade Rustic Cornbread
Fresh Brewed Coffee

\$26.95 Per Person

- Requires Chef on Board

The Calypso Buffet

Tropical Fruit Display

Caribbean-style Coleslaw with Curry and Raisins
Spicy Lime Cucumber Salad
Vine Ripened Tomatoes with Roast Cumin Vinaigrette
Bahama Man Conch and Seafood Salad
Served on Romaine Lettuce Hearts
Christophene au Gratin
(Baked Squash with Onion and Cheese filling)
Fried Plantain Chips
Pigeon Peas and Rice

Tenderloin of Beef Kabobs with Pineapple, Mushroom,
Pepper and Onions, Marinated in Molasses & Pineapple Juice

Jamaican Jerk Chicken

Assorted Fruit Breads and Citrus Butter
Planters Rum Cake (Layer Cake with Mocha Cream Filling)
Fresh Brewed Coffee
\$32.95 Per Person

Dinner Buffets, Cont'd.



Oktoberfest Buffet

Hausfrau (Herring in Wine Sauce)
Koenigsberger Klops (Meatballs in a
Caper Sauce)
Red Cabbage Cole Slaw

Choose One

Sauerkraut or Braised Purple Cabbage

Choose One

German-style Pan-fried Potatoes
Spaetzel

Choose Two

Weiner Schnitzel (Breaded Veal Steak sautéed
with Herb Lemon Butter)
Turkey Schnitzel (Breaded Breast of Turkey
sautéed in Lemon Caper Butter)
Sauerbraten (Braised marinated Beef Round)
Honey Roasted Pork Loin garnished with
Roasted Granny Smith Apples

Glazed Peach Kuchen
German Style Rye Breads and Dinner Rolls
Fresh Brewed Coffee

\$26.95 Per Person

Belle of the Lake

Belgium Endive and Mixed Greens Salad
Topped w/Bleu Cheese and A Light Walnut
Vinaigrette

Choose Four

International Cheese Board
Seasonal Fresh Fruit Display
Carrot, Mint and Golden Raisin Salad
Sliced Vine-ripened Tomato Salad
Marinated Green Bean and Portobello Mushroom
Salad
Grilled Leaks with Tio Pepe Sherry
Rice Pilaf with Herbes De Provence, Toasted
Almonds and Dried Pears

Choose One

Grilled Campbell Island Salmon served with
Fennel & Artichoke Hearts
Grilled Gulf Shrimp Marinated in Alsacen Wine
and Tarragon

Buffet includes:

Chef Carved Mustard & Pepper Rubbed Whole
Prime Beef Tenderloin With Sauce Bordelaise
Creamed Horseradish Sauce
European Bread Display with Butter
Homemade Pecan Pie
Eli's Cheesecakes with Fruit Toppings
Fresh Fruit Drizzled with White & Dark
Chocolate

Fresh Brewed Coffee

\$42.95 Per Person

(Minimum of 25 guests)

All-American Steak Out Buffet

Relish tray with Fresh Vegetables, Black & Green
Olives and Ranch Dip
Wisconsin Sharp Cheddar Cheese Spread w/Rye
Crisp and Bread Sticks

Iceberg Lettuce Salad garnished w/Shredded Carrots
Choose French or Ranch Dressing

Sliced Vine-ripened Tomatoes with Bermuda Onions
Steamed Fresh Broccoli

Idaho Baked Potato Bar to include:

*Sour Cream * Bacon Bits * Chopped Chives

Choose One

Rib-eye Steak
New Your Strip Steak au jus

Choose One

Grilled Country-style Chicken
Grilled BBQ Chicken

Rustic Corn Bread

Watermelon

Strawberry Shortcake topped with Whipped Cream

Fresh Brewed Coffee

\$34.95 Per Person

Margaritaville Buffet

Poncho's Homemade Tortilla Chips

Variety of Salsas to include

Pineapple Salsa

Salsa Verde

Conch Ceveche

Crab Cakes with Cajun Remoulade

Key West Bruschetta w/ Toasted Hawaiian Bread

Exotic Fruit Display

Southern-style Sliced Tomatoes

Mashed Yukon Gold Potatoes

Coconut Beans and Rice

Jamaican Jerk Chicken

Cheeseburgers (In Paradise)

Lettuce, Tomato, Onion

*Guacamole * Salsa * Bacon * Cheese

* Sautéed Mushrooms * Jalapeno Pickles

Condiments

Assorted Deluxe Hamburger Buns

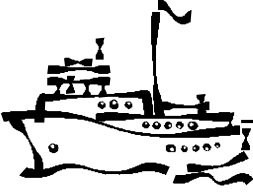
Key Lime Pie with Fresh Whipped Cream

Sponge Cake with Fresh Fruit Compote

Fresh Brewed Coffee

\$26.95 Per Person





Dinner Buffets, Cont'd.

An American In Paris

Gourmet French Cheeses and Assorted Crackers
Display of Seasonal Fresh Fruits garnished With Fresh Berries

Choose Three

Salad Nicoise (Baby Field Greens, Tuna, Tomato, Cucumber,
Potato and Hardboiled Eggs with A light Vinaigrette)
Peeled Hard Boiled Eggs and Stem-on Radishes With Kosher Sea Salt
Baby Bibb Lettuce, Parisian Vinaigrette Garnished with Fresh Chives
Poached Local Beets and Belgium Endive Salad
Vine ripened Tomatoes with Chopped Fresh Parsley

Choose One

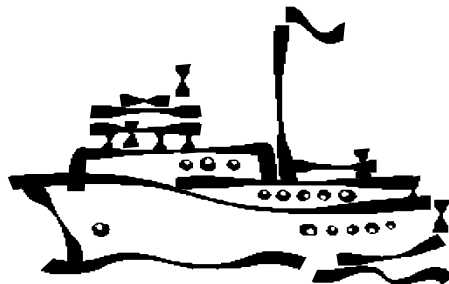
Turned New Potatoes Garnished with Flat Parsley
Potato Gratin

Choose One

Atlantic Salmon Jardenierre
Coq au Vin
(Breast of Chicken Simmered in Aubergne Wine Sauce
with Mushroom and Chopped Shallots)
Pan Seared Sea Scallops with Tomato Coulee
Leg of Lamb braised in its own juices with spring vegetables

Buffet includes the following:

Poached Baby Carrots and String Beans
Ratatouille
Chef Carved Mustard and Pepper Rubbed Whole
Prime Beef Tenderloin With Sauce Bordelaise
Creamed Horseradish Sauce
Baguettes and Croissants
Rosettes of Butter
Fresh Fruit Tarts
French Pastries
Fresh Brewed Coffee
\$39.95 Per Person
(Minimum of 25 guests)



Wedding and Special Occasion Cakes



An Experienced Pastry Chef will create a special occasion cake to meet your Special requests. Provide us with a drawing or photograph to guide the Chef in Creating a perfect cake for your special occasion.
Cake will be cut and served.

Choose Cake Flavor

Yellow Soufflé Chocolate Soufflé Banana Marble Carrot White

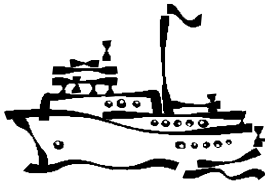
Choose Filling Flavor

Butter Cream, Banana, Custard, Lemon, Strawberry, Raspberry, Chocolate, Cherry

Choose Icing Flavor

Butter Cream French Cream

\$3.95 Per Person



Gourmet Coffee Station

Freshly Ground 100% Arabica Blend Coffees
Shaved White Chocolate and Dark Swiss Chocolate
Fresh Whipped Cream
Half and Half
Crystal Sugar Cubes
Pure Cane Amber Sugar in the Raw
Caramel and Hazelnut Syrup
Chocolate Dipped Lady Fingers
Amaretto Cookies
\$6.95 Per Person
(Minimum of 35 guests)



Our Baker's Delight

Strawberries dipped in White and Dark Chocolate
Carrot Cake with Cream Cheese Frosting
Mini Eli's Cheesecakes topped with assorted Fresh Fruit Toppings
Homemade Chocolate Brownies
Fresh Fruit and Seasonal Berries drizzled with White & Dark Chocolate
Chocolate Confusion Cake
Meyer's Lemon Cake garnished with Lemon Zest and Whipped Cream
Marscapone Cheesecake with Brandied Cherries and Orange Zest
English Fruit Trifle with Fresh Whipped Cream
Apple Cobbler
Chocolate Éclairs
Canollis
Tiramisu
Planters Rum Cake
An Assortment of Fresh Baked Cookies
An Assortment of Chocolates
Four Selections - \$6.95 Per Person
Five Selections - \$7.95 Per Person
Six Selections - \$8.95 Per Person



You may order individually portioned, plated Dessert Cakes, Brownies and Cobblers for \$3.95 Per Person