

MENU &
PACKAGES
eat, drink & be “married”

resort dessert party menu

A Dream Is a Wish

- + Crisped Rice Pops
- + Chocolate Passion Fruit Mousse
- + Strawberry-Champagne Verrine
- + Cheesecake Shooter
- + Banana Mango Tarts
- + Mousse Dome Crunch
- + White Chocolate Glitter Spoons
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups

- + ADD-ON: Gianduja Gelato with Amaretto
Additional \$5.50++ per Guest

\$50.00++ per Guest

Price based on up to 1 hour of service.
Based on a 20-person minimum.

A Kiss Goodnight

- + Gianduja Chocolate Mousse
- + Panna Cotta with Raspberry Gelée
- + Caramelized White Chocolate Cheesecake
- + Assorted Macarons
- + Lemon Curd Spoon with Blackberry and Lemon Zest
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups

- + ADD-ON: Lemon-Basil Sorbet with a Premium Vodka Splash
Additional \$5.50++ per Guest

\$42.00++ per Guest

Price based on up to 1 hour of service.
Based on a 20-person minimum.

Sweet Dreams

- + Mini Boston Cream Pie
- + Lemon Blueberry Cheesecake
- + Black Forest Cake Martini
- + White and Dark Chocolate Fondue with the following items to dip: Angel Food Cake, Fresh Fruits and Berries, Marshmallows, Graham Crackers and Pretzels
- + Coffees with Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Peel and Flavored Coffee Syrups

- + ADD-ON: Raspberry Sorbet with Champagne Foam
Additional \$5.50++ per Guest

\$37.00++ per Guest

Price based on up to 1 hour of service.
Based on a 20-person minimum.

You may substitute one or two of the dessert options for Gluten-Free Chocolate Flourless Torte or No Sugar Added Fruit-Topped Cheesecake

We are happy to discuss and attempt to accommodate any special dietary requirements for your upcoming event. Individuals in your group with food allergies must use their own discretion as to which foods to consume, as we cannot guarantee that allergens were not introduced during another stage of production, including ours. All Prices Subject to Change. All Prices Subject to a 23% Service Charge and 6.5% Sales Tax. Effective October 2016. Expires September 2018.

buffet dessert enhancement

May be added to any existing Buffet Menu

ANY 2 ITEMS

\$12.50++ per person

ANY 3 ITEMS

\$17.50++ per person

ANY 4 ITEMS

\$21.50++ per person

- + Sugar Dough-Crusted Key Lime Pie Brûlée
- + Assorted Macarons
- + Macadamia Nut Brownies with Banana Caramel and Chocolate Ganache Rosette
- + Italian Rum Cake
- + Cannolis
- + Raspberry Panna Cotta Verrines
- + Caramelized White Chocolate Cheesecake
- + Gianduja Mousse Cups
- + Chocolate Truffle Torte
- + Italian Citrus Cake with Almonds
- + Cheesecake with Almonds, Raspberries and White Chocolate Drizzle
- + Mini Cheesecakes
- + Mini Chocolate Mousse Domes
- + Sugar-Free Fruit-Topped Cheesecake
- + Gluten-Free Chocolate Flourless Torte
- + Banana Chocolate Bread Pudding with Piña Colada Sauce
- + Chocolate Mousse Martini
- + Amaretto Panna Cotta
- + Pineapple Cheesecake in Tart Shell with Caramelized Pineapple
- + Orange Pot de Crème
- + Strawberry Champagne Verrine
- + Lemon Blueberry Cheesecake
- + Tiramisù
- + Apple Tart
- + Key Lime Pie
- + Black Forest Mini Martini Glasses
- + Banana Mango Tarts
- + Boston Cream Pie
- + Berry Trifle Martini
- + Coconut Passion Fruit Mousse
- + Crisped Rice Pops
- + Chocolate Brownie Pops

Onstage Stations

- + CHOCOLATE SHOT MARTINI \$14.50++ per Guest
Grand Marnier® tossed with Fruits and Berries topped with Warm Dark Chocolate
- + BANANAS FOSTER \$12.50++ per Guest
Rum and Brown Sugar Caramelized Bananas served with Vanilla Ice Cream
- + DOUGHNUTS FOSTER \$12.50++ per Guest
with Rum Caramel Pecan Glaze and Coffee Ice Cream
- + MICKEY WAFFLE STATION \$12.50++ per Guest
Mickey Waffle with Nutella® and Strawberry Brioche French Toast served with Vanilla Ice Cream
- + MICKEY CHOCOLATE WAFFLE \$12.50++ per Guest
Warm Chocolate Sauce, Caramel Sauce, Whipped Cream and Fresh Berries
- + DECADENT LIQUID NITROGEN \$32.00++ per Guest
Nitrogen-Fried Chocolate Sphere Filled with Chocolate, Brownies and Marshmallows, topped with Warm Salted Caramel Sauce

Dessert Displays

- + ASSORTED CAKE POPS \$18.00++ per Guest
Red Velvet, Vanilla, Piña Colada and Chocolate
- + White and Dark Chocolate Fondues with Berries, Pineapple, Bananas, Angel Food Cake, Pretzels, Graham Crackers and Marshmallows \$15.50++ per Guest
- + Ice Cream Novelties \$6.00++ per Guest

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