

M E N U S

After Dinner Inspirations

Sensational Sweet Station \$13.50 per person
Chef's Selection of Cakes, Mousse, Warm Bread Pudding,
Premier Miniatures Including Fresh Fruit Tarts, Cream Puffs,
Chocolate-Covered Cannoli and Chocolate-Dipped
Strawberries, Assorted Mini Cheesecakes, Peanut Butter Bars
and Lemon Bars

With Chocolate Fountain (*minimum 50*) . . . \$18.00 per person

Chocolate Fountain (*minimum 50*)

Milk Chocolate \$9.00 per person
White Chocolate \$11.00 per person

Chef's Selection of Assorted Cookies and Cookie Pops,
Strawberries, Melon, Pineapple, Bananas, Marshmallows,
Pretzel Sticks, Cream Puffs, Oreos, Donut Holes, Pound Cake
and Potato Chips

Retro Sugar Junkie Station \$13.50 per person
Twinkie Tower, Cupcake Tower, Pink Snowballs, Brownie
Bites, Peanut Brittle, Dipped Strawberries, Chocolate
Covered Pretzel Rods and Zingers

Downtown Desserts \$13.50 per person
Ice Cream Floats made from Assorted Faygo Flavors, Wavy
Cake Carving, Cream Puff Station with Sanders Hot Fudge,
Guernsey Ice Cream and Assorted Toppings

Cupcake Station \$7.50 per person
Chocolate and Vanilla Cupcakes, White and Chocolate Icing,
Mini Chocolate Chips, M&M Pieces, Rainbow Sprinkles,
Chopped Peanuts, Toasted Coconut and Toffee Crunch

Ice Cream Sundae Bar \$7.00 per person
Vanilla, Strawberry and Chocolate Ice Cream, Warm
Strawberry, Chocolate Fudge and Caramel Sauces. Toppings
Include Oreo Cookie Crumbs, Candy Sprinkles, Chocolate
Chips, Heath Bar Crunch, Peanuts, Cherries, Whipped
Cream, Coconut and M&M's

International Coffee Station \$6.00 per person
Freshly Brewed Gourmet Coffee (Regular and
Decaffeinated) and Assortment of Fine Herbal Teas Served
with Italian Coffee Flavorings, Whipped Cream, Chocolate
Shavings, Sugar and Cinnamon Sticks

Cordials, Cognacs and Port \$6.50-\$12.50

Faygo Float Station \$7.00 per person
Assorted Faygo Flavors Poured from Glass Bottles "Float-
Style" with Vanilla Ice Cream

Stations minimum of 50 guests.

All buffets are priced for a maximum of 1 1/2 hours.

M E N U S

Plated Desserts

\$5.50 per person

Carrot Cake

Moist, Spiced Cake with Sweet Cream Cheese Frosting

Cheesecake

Traditional Light and Creamy Cheesecake Baked in a Graham Cracker Crust, Served with Strawberry Coulis and Chocolate Dipped Strawberry Garnish

Rainforest Tart

Rum Flavored Short Pastry Filled with a Chocolate Cream Cheese, Topped with Macadamia, Cashew and Brazil Nuts, Garnished with White Chocolate

Chocolate Cake

Thick Rich Layers of Moist Chocolate Cake Iced with Chocolate

Bread Pudding

Served Warm with Vanilla Sauce

Neapolitan Layered Mousse Sundae

Layers of Chocolate, Vanilla and Strawberry Mousse with Chocolate Crumbs, Whipped Cream and a Cherry

Apple Strudel

Flaky Puff Pastry with a Filling of Spiced Apples and Raisins, Served with Cinnamon Sugar Crème Anglaise

Apple Caramel Pie

Flaky Pie Crust with Granny Smith Apples, Topped with Luscious Caramel Sauce

\$7.50 per person

Fruit Flan

Crispy Flan Shell with Vanilla Custard, Sliced Seasonal Fruit and Berries with an Apricot Glaze, Served on a Sunburst Painted Plate

Tiramisu

Mascarpone Mousse Layered with Coffee Infused Sponge Cake, Garnished with Chocolate Covered Coffee Beans, Finished with Mocha and Chocolate Sauces

Duet of Chocolate

Chocolate Decadence Cake Paired with White Chocolate Mousse Tulip, Garnished with White Chocolate Curls, Chocolate Cigarette and Milk Chocolate Hazelnut Sauce

Chef's Trio

Selection of Three Miniature Desserts on a Painted Plate

Italian Almond Cream Torte

Rum Soaked Almond Pound Cake Layers Filled and Frosted with an Amaretto Cream, Garnished with Caramelized Almonds and Powdered Sugar, Served with Raspberry Coulis

M E N U S

Afterglow Menu

Soft Pretzels \$4.00 per person

Soft Salted Pretzels and Grilled Cheese Stuffed Pretzels
Served Warm with Spicy Mustard and Cinnamon Cream

Pizza Station \$5.00 per person

Cheese and Pepperoni Pizza Slices

Nachos \$5.00 per person

Tricolored Corn Chips with Cheese Sauce, Ground Beef,
Salsa, Sour Cream and Guacamole

Lavash Pinwheel Sandwiches \$5.00 per person

White Lavash Rolled with Romaine Hearts, Crispy Chicken,
Caesar Dressing, Parmesan Cheese and Whole Wheat Lavash
Rolled with Cheddar Cheese, Shaved Turkey and Pesto
Mayonnaise, Served with Sweet Pickles and Relish Tray

Mini Sliders \$5.00 per person

Mini Hamburgers and Cheeseburgers with Grilled Onions
and Steamed Buns, Served with Pickles, Mustard and
Ketchup

Coney Bar \$6.00 per person

Dearborn Hot Dogs with Detroit Chili Sauce and Buns,
Ketchup, Mustard, Relish, Onions and Hot Sauce

Minimum of 50 guests.

All stations are priced for a maximum of 1 hour.