



After-Dinner Inspiration

Plated Desserts

Caramel Apple Cobbler (GF) **\$6.00 per person**
Vanilla Bean Cream, Candied Ginger

Carrot Cake **\$6.00 per person**
Spiced Cake with Cream Cheese Frosting

Miniature Italian Cannoli Duet **\$7.00 per person**
Traditional Cannoli with Chocolate Chips, Chocolate-
Orange Cannoli with Almond, Chocolate Sauce

"Mason Jar Pie" **\$7.00 per person**
Michigan Cherry, White Chocolate Mousse, Graham
Cracker

Strawberry Shortcake **\$7.00 per person**
Layers of Strawberries, Sugared Biscuits, Whipped
Cream, Mint

Chocolate Truffle Cake (GF) **\$9.00 per person**
Flourless Triple Chocolate Cake, Berry Coulis

Lemon Blueberry Tart **\$9.00 per person**
Tart with Lavender Honey Yogurt and Fresh Berries

Chambord Cheesecake **\$10.00 per person**
Blackberry Liquor, Graham Cracker, Chocolate
Espresso Sauce

Chocolate Lava Bundt Cake **\$10.00 per person**
Chocolate Ganache, Raspberry, Coco Nibs

Mango Teardrop **\$12.00 per person**
White Chocolate Mousse, Yellow Chiffon Cake, Berry
Coulis

Tiramisu **\$12.00 per person**
Mascarpone Mousse, Coffee-Infused Sponge Cake,
Dark Chocolate Shavings

Premium Plated Desserts

Torte and Crème Brûlée Duet **\$14.00 per person**
Chocolate Trio Mousse Torte and Vanilla Bean Crème Brulee with Espresso Sauce

Chocolate Parfait and Cherry Cobbler Duet **\$14.00 per person**
Mini Chocolate Mousse Parfait, Graham Cracker and Coco Nibs and Michigan Cherry Cobbler with Vanilla Cream
and Candied Ginger

VG - Vegan, GF - Gluten Free, DF - Dairy Free
*Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.*



After-Dinner Inspiration Stations

Dessert Stations

Stations have 50 Guest Minimum and 90 Minute Service Presentation

Signature Sweets **\$14.00 per person**

Seasonal Bread Pudding with Vanilla Bean Crème Anglaise, Apple and Cherry Fruit Tartlets, Mini Cheesecakes, Signature Wavy Cake Cones, Morello Cherry and White Chocolate Mousse Sweet Cones, Chocolate Ganache with Passion Fruit Drizzle Edible Spoons and White Chocolate-Drizzled Signature Hobo Bread

Downtown Desserts **\$14.00 per person**

Ice Cream Floats Made from Assorted Faygo®; Wavy Cake Carving; Cream Puff Station with Sanders® Hot Fudge, Guernsey Ice Cream and Assorted Toppings

Slab Brownie Martini Bar **\$9.50 per person**

Triple Chocolate Brownie with Choice of Milk, Bittersweet and Gianduja Ganache. Toppings Include Toasted Coconut, Almonds, Hazelnuts, Pineapple, Strawberries, Toffee Crunch, Marshmallows, and Chow Mein Noodles

Sir John Bennett Candy Station **\$9.50 per person**

(\$7.50 as additional dessert station)
Candy Buttons, Candy Necklaces, Caramels, Hershey's Kisses, Lemon Heads, Mary Janes, Mini Nonpareils, Salt Water Taffy, Smarties, Red Licorice, and Root Beer Barrels

Butler-Passed Sweet Sampler **\$9.00 per person**

Fruit Tartlet, Mini Cheesecake, Signature Wavy Cake Cone, and Morello Cherry and White Chocolate Mousse Sweet Cones

Chef's Fruit Cobbler Station **\$8.00 per person**

Apple, Mixed Berry and Chef's Seasonal Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream
Add Guernsey Vanilla Ice Cream for additional \$3.00 per person

Ice Cream Sundae Bar **\$8.00 per person**

Vanilla, Strawberry and Chocolate Ice Cream with Warm Strawberry, Chocolate Fudge and Caramel Sauces. Toppings Include Oreo Cookie Crumbs, Chocolate Chips, Heath Bar Crunch, Coconut, M&Ms, Sprinkles, Peanuts, Whipped Cream and Cherries

Faygo® Floats **\$7.50 per person**

Ice Cream Floats Made from Assorted Faygo®

Classic Coffee Station **\$3.00 per person** (2 hours of Service)

Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas Served with Cream, Soy Milk and Sugar

Deluxe Coffee Station **\$5.00 per person** (2 hours of Service)

Includes Classic offerings plus Flavored Creams, Whip Cream and Chocolate Shavings

**Interested in coffee cordials - see Warming Station in Beverage Menus*

Afterglow Stations

Stations have 50 Guest Minimum and 60 Minute Service Presentation

Taco Bar* **\$9.00 per person**

Soft Locally Made Tortillas, Seasoned Beef, Ancho Chicken, Vegetarian Refried Beans, Tomatoes, Lettuce, Pico de Gallo, Cheese, Guacamole, Sour Cream, Cilantro and Limes

Mini Slider Station* **\$7.00 per person**

Certified Angus Beef Mini Sliders with Cheese and Caramelized Onions, Ketchup, Mustard and Pickles

Add Better Made Potato Chips \$1.00 per person
Add Tater Tots \$2.00 per person

Pan Pizza Station* **\$7.00 per person**

Cheese, Pepperoni & Cheese, and Chef's Seasonal Vegetables & Cheese

Donuts and Cider Stations **\$6.00 per person**

Cider Mill Donuts, Plain and Cinnamon Sugar, with Apple Cider (Warm or Cold)

Coney Bar* **\$6.00 per person**

Dearborn Hot Dogs, Brown's Buns, Detroit Coney Chili, and Ketchup, Mustard and Onions

Add Better Made Potato Chips \$1.00 per person
Add Tater Tots \$2.00 per person

Soft Baked Pretzel Sticks **\$5.50 per person**

Pepperoni-Parmesan, Mustard-Salt and Cinnamon Soft Baked Pretzel Sticks Served with Marinara, Honey Mustard and Cheddar Ale Dipping Sauces

*Ask about gluten free options

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