



## 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 Brulee 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 23% service charge.  
Prices and policies are subject to change.



# After-Dinner Inspiration Stations

Stations have 50 Guest Minimum and 90 Minute Service Presentation

## Dessert Stations

### 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® in Glass Bottles; Wavy Cake Carving; Cream Puff Station with Sanders® Hot Fudge, Guernsey Ice Cream and Assorted Toppings

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

Warm 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 Cart **\$9.50 per person (\$7.50 as additional dessert station)**

Candy Necklaces, Caramels, Hershey's Kisses, Lemon Heads, Mary Janes, Mini Nonpareils, Salt Water Taffy, Old Fashion Fruit Candy Sticks, Red Licorice, Rock Candy, 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® in Glass Bottles

### 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

### 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

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