



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 Brûlée 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

GF - Gluten 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 **\$18.00 per person**
Seasonal Bread Pudding with Vanilla Bean Crème Anglaise, S’mores Tartlets, Pina Colada Tartlets, Mini Cheesecake Bombs, Signature Wavy Cake Cones, Grand Marnier White Chocolate Mousse, Bananas Foster Pudding, Chocolate-Hazelnut Beignets

Downtown Desserts **\$18.00 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 **\$10.50 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

Butler-Passed Sweet Sampler **\$9.00 per person**
Pina Colada Tart, Mini Cheesecake, Signature Wavy Cake Cone, and Morello Cherry and White Chocolate Mousse Sweet Cones

Chef’s Fruit Cobbler Station **\$10.00 per person**
Apple, Mixed Berry and Chef’s Gluten Free 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 **\$10.00 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 **\$8.50 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, Whipped 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* **\$10.00 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* **\$8.00 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* **\$8.00 per person**
Cheese, Pepperoni & Cheese, and Chef’s Seasonal Vegetables & Cheese

Coney Bar* **\$8.00 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 **\$6.50 per person**
Cinnamon Sugar, Garlic Parmesan and Salted Soft Baked Pretzel Sticks Served with Vanilla Cream Cheese, Marinara, Honey Mustard, Spicy Ranch, and Cheddar Ale Dipping Sauces

*Ask about gluten free options

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