# After-Dinner Inspiration

## Plated Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price per person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caramel Apple Cobbler (GF)</td>
<td>$6.00</td>
<td>Vanilla Bean Cream, Candied Ginger</td>
</tr>
<tr>
<td>Carrot Cake</td>
<td>$6.00</td>
<td>Spiced Cake with Cream Cheese Frosting</td>
</tr>
<tr>
<td>Miniature Italian Cannoli Duet</td>
<td>$7.00</td>
<td>Traditional Cannoli with Chocolate Chips, Chocolate-Orange Cannoli with Almond, Chocolate Sauce</td>
</tr>
<tr>
<td>“Mason Jar Pie”</td>
<td>$7.00</td>
<td>Michigan Cherry, White Chocolate Mousse, Graham Cracker</td>
</tr>
<tr>
<td>Strawberry Shortcake</td>
<td>$7.00</td>
<td>Layers of Strawberries, Sugared Biscuits, Whipped Cream, Mint</td>
</tr>
<tr>
<td>Chocolate Truffle Cake (GF)</td>
<td>$9.00</td>
<td>Flourless Triple Chocolate Cake, Berry Coulis</td>
</tr>
<tr>
<td>Lemon Blueberry Tart</td>
<td>$9.00</td>
<td>Tart with Lavender Honey Yogurt and Fresh Berries</td>
</tr>
<tr>
<td>Chambord Cheesecake</td>
<td>$10.00</td>
<td>Blackberry Liquor, Graham Cracker, Chocolate Espresso Sauce</td>
</tr>
<tr>
<td>Chocolate Lava Bundt Cake</td>
<td>$10.00</td>
<td>Chocolate Ganache, Raspberry, Coco Nibs</td>
</tr>
<tr>
<td>Mango Teardrop</td>
<td>$12.00</td>
<td>White Chocolate Mousse, Yellow Chiffon Cake, Berry Coulis</td>
</tr>
<tr>
<td>Tiramisu</td>
<td>$12.00</td>
<td>Mascarpone Mousse, Coffee-Infused Sponge Cake, Dark Chocolate Shavings</td>
</tr>
</tbody>
</table>

## Premium Plated Desserts

<table>
<thead>
<tr>
<th>Duet</th>
<th>Price per person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Torte and Crème Brûlée Duet</td>
<td>$14.00</td>
<td>Chocolate Trio Mousse Torte and Vanilla Bean Crème Brûlée with Espresso Sauce</td>
</tr>
<tr>
<td>Chocolate Parfait and Cherry Cobbler Duet</td>
<td>$14.00</td>
<td>Mini Chocolate Mousse Parfait, Graham Cracker and Coco Nibs and Michigan Cherry Cobbler with Vanilla Cream and Candied Ginger</td>
</tr>
</tbody>
</table>

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 $16.00 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 $16.00 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 Ganaja Ganache. Toppings Include Toasted Coconut, Almonds, Hazelnuts, Pineapple, Strawberries, Toffee Crunch, Marshmallows, and Chow Mein Noodles

Sir John Bennett Candy Station $10.50 per person
($8.50 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 $9.00 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 $9.00 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* $9.50 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* $7.50 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* $7.50 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* $6.50 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 $6.00 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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Rev. 3/28/2024