



Dessert

Plated Desserts

Caramel Apple Cobbler (GF) \$7.00 per person
Vanilla Bean Cream, Candied Ginger

Chef's Selection Seasonal Pie \$7.00 per person
Seasonal Pie, Whipped Cream

Classic Chocolate Cake \$7.00 per person
Chocolate Cake, Whipped Cream, Cocoa Nibs, Raspberry

"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

Carrot Cake \$9.00 per person
Spiced Cake with Cream Cheese Frosting

Strawberry Cheesecake \$9.00 per person
NY Cheesecake, Strawberry Compote, Vanilla Cream, Strawberries

Bavarian Apple Cheesecake \$9.00 per person
Cheesecake, Tart Granny Smith Apples, Walnuts, Cinnamon, Vanilla Cream, Caramel

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

Lemon Mascarpone Cake \$9.00 per person
Lemon Infused Sponge Cake, Sicilian Lemon Mascarpone Cream, White Chocolate

Wild Berry Torte \$9.00 per person
Short Crust Pastry, Sponge Cake, Custard, Berries, Apricot Glaze

Chocolate Strawberry Shortcake (GF) \$9.00 per person
Chocolate Ganache Cake, Fresh Strawberries, Chantilly Cream, Strawberry Coulis

Tuxedo Mousse Torte \$10.00 per person
Chocolate and White Chocolate Mousse, Devil's Food Cake, Ganache, White and Dark Chocolate

Chocolate Lava Cake \$10.00 per person
Warm Lava Cake, Chocolate Ganache, Raspberries

Crème Brûlée \$12.00 per person
Vanilla Bean Crème Brûlée, Sugar Crust, Mixed Berries

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

Premium Plated Desserts

Chocolate Mousse Torte and Crème Brûlée Duet \$16.00 per person
Chocolate Trio Mousse Torte and Vanilla Bean Crème Brûlée with Espresso Sauce

Chocolate Parfait and Cherry Cobbler Duet \$16.00 per person
Mini Chocolate Mousse Parfait, Graham Cracker and Coco Nibs and Michigan Cherry Cobbler with Vanilla Cream and Candied Ginger

Tiramisu Torte and Grand Marnier White Chocolate Mousse Duet \$16.00 per person
Mini Tiramisu Torte and Grand Marnier White Chocolate Mousse Cup with Candied Oranges and White Chocolate Curls

Family Style Dessert Platter

Miniature Sweets \$10.00 per person
Pina Colada Tartlets, Mini Cheesecake, Tuxedo Chocolate Mousse Cup, and Wavy Cake Tart

Fresh Seasonal Fruit \$8.50 per person
Chef's Selection of Fresh Seasonal Fruit

GF - Gluten Free

*Above prices are subject to 6% sales tax and 24% service charge.
Availability, prices, and policies are subject to change.*



Dessert & Coffee Stations

Must be ordered for full guest count

Dessert Stations

Stations have 50 Guest Minimum and 90 Minute Service Presentation

Signature Sweets **\$19.00 per person**
Mixed Berry Gluten Free Crisps Served Warm in Cast-Iron Skillets and Real Whipped Cream, 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 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 **\$10.00 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 Seasonal Gluten Free 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**
Guernsey Ice Cream Floats Made from Assorted Faygo®

Add Fresh Seasonal Fruit to any Dessert Station | \$6.50 per person

Coffee Stations

Stations have a Two Hour Service Presentation

Classic Coffee Station
\$3.00 per person
Freshly Brewed Gourmet Zingerman's Coffee and Fine Herbal Teas Served with Cream, Soy Milk and Sugar

Deluxe Coffee Station
\$5.00 per person
Includes Classic Offerings plus Flavored Creams, Whipped Cream and Chocolate Shavings

Warming Station
\$8.00 per person
Includes Deluxe Offerings plus your choice of Hot Chocolate or Hot Cider. Bailey's, Kahlua, Irish Whiskey and Spiced rum added to Bar



Afterglow Stations

Stations have a 60 Minute Service Presentation and must be ordered for minimum of 50 Guests or 2/3 of Guest Count, whichever greater

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

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*

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*

Flatbread Pizza Station **\$8.00 per person**

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

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

Add Corn Chips & Guacamole *\$3.00 per person*

Nacho Totcho Bar **\$11.00 per person**

Classic Tater Tots, Tortilla Chips, Seasoned Ground Beef, Warm Nacho Cheese, Shredded Cheddar Cheese, Sour Cream, Crumbled Bacon, Jalapenos and Pico de Gallo

Chicken and Waffles **\$16.00 per person**

Southern Style Chicken Fritters, Belgian Waffles, Warm Maple Syrup, Hot Sauce and Ranch

Artisan Pan Pizza **\$16.00 per person**

Margarita with Mozzarella, Basil and Tomato Sauce

Vegetarian with Caramelized Onions, Artichokes, Baby Spinach and Green Olives

Meat Lovers with Pepperoni, Bacon and Sausage

BBQ Chicken with Grilled Chicken, Tangy BBQ, Mozzarella, Cheddar, Bacon and Red Onions

*Ask about gluten free options

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