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**Desserts**

PLATED DESSERT

@$9++each

Seasonal Crème Brulee

N. Y. Cheesecake

Seasonal Bread Pudding

Apple-Cranberry Crisp

Fresh Seasonal Berries with Whipped Cream

Carrot Cake with Cream Cheese Frosting

Flourless Chocolate Cake with Raspberry Coulis

PLATED GARNISHES

@$4++each

2 Chocolate Dipped Strawberries

Scoop of Ice Cream

Chocolate Dipped Honey-Almond Macaroon

DESSERT BUFFETS

Minimum of 20 people

**Dessert Buffet**

Available on individual table platters or as a large display

Chef’s selection of assorted Cake, Pie, Miniature Pastries (Cream Puffs, Eclairs, Cannolis), Assorted Cookies and Congo Bars

@ $12.00++per person

**Ice Cream Sundae Bar**

Two Flavors of Local Ice Cream with Hot Fudge & Caramel Sauce

Assorted Toppings to include; Whipped Cream, Maraschino Cherries, Sprinkles

Assorted Candies & Oreo Cookies

@ $10.00++per person

**Cookies & Brownie Display**

Available on individual table platters or as a large display

Assorted Cookies, Fudge Brownies & Toffee Blondie's

@ $5.00++per person

**Fresh Fruit Bowl**

Cantaloupe, Honeydew, Pineapple, Grapes and Assorted Berries

@ $6.00++per person

++20% administrative fee and 7% state and local taxes are not included in price

Menus and prices are subject to change without notice