



Banquet Desserts

Step 1:

Pick your Serving Style for your Dessert

Buffet Style— Guest can get up and help themselves

Plated— you may select up to two choices for your guest and we will serve them tableside.

Displayed on Table.— Select one of our platter desserts, to be displayed on the table for guest to help themselves.

Step 2:

Pick your Desserts



Banquet Desserts

Cake Slice –Choice of Strawberry Crème Torte, Chocolate Mousse Torte, or Carrot Cake. \$4.95pp

Fruit Cobbler– Apple, Cherry, or Peach. \$4.95pp

Mini Pastry Assortment– Chef Selection of éclairs, cannoli, cream puffs, and fruit tarts. \$3.00pp can be served platter style

Cookie Platter– Assorted Chocolate Chip, M&M, White Chocolate Macadamia Nut, Peanut Butter, Oatmeal Raisin. \$2.50 can be served platter style

Pastry Bar Assortment-Chef selection of Cream Cheese, Oreo, Baileys, Lemon, Raspberry Almond, Peanut Butter, Killer, and Pecan Bars. \$2.50pp can be served platter style

Blonde or Fudge Brownie-\$2.50 can be served platter style



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Apple Strudel-Traditional German strudel apples, raisins, and walnuts. Finished with caramel drizzle . \$4.95

Pecan Ice Cream Ball– Hudsonville vanilla ice cream, rolled in candied pecans and finished with chocolate sauce. \$4.95pp

Flourless Chocolate Torte– Rich brownie like cake, finished with raspberry coulis. \$4.95pp *Gluten Free*

Sorbet– Fresh Seasonal Sorbet served with raspberry purée, candied oranges, served in a tulip cup. \$4.95pp

Cheesecake– New York, Chocolate, or Raspberry Swirl. \$4.95pp