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Pages 2 - 3 *For a more elegant atmosphere, consider our **Plated & Served Dinner Packages (minimum 50 guests.)** You may choose from single or dual entrée options prepared with the utmost care and attention. Each package includes our **Chef's selection accompaniments, fresh baked breads from our bakery, fresh brewed Columbian coffee, iced tea and ice water with lemon and lime wheels.** Packages also include white china dinner plates, stainless flatware, and linen napkins. To further make your event one to remember, we can also assist with providing spectacular linens, floral arrangements,, entertainment, and beyond.*

Pages 4 - 5 *For a delightfully elegant way to begin your event, we suggest adding a selection of 2 to 4 different items from our **Cocktail Reception Butler Passed Hors d'oeuvre** menus. These clever culinary creations are passed on plates as your guests mingle. (Butler Passed items require culinary support team.)*

Page 6 **A la Carte First Course & Salad Course**

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Pages 11 **Coffee & Tea**

- All food and beverage is supplied and prepared by Puff 'n Stuff Catering.
 - Final menu selections a minimum of two (2) weeks prior to the event.
 - Minimum guest count guarantee is required ten (10) days prior to event. Increases will be accepted up to 48 hours prior.
 - Food and beverage minimum expenditures (excluding tax and service charges) must be met.
 - The Ballroom at Church Street and Puff 'n Stuff Catering assume no responsibility for the damage or loss of any merchandise or articles brought to the facility.
 - A fee per hour will apply for access to the facility prior to, and after the agreed end times stated on Special Event Order.
 - Any damage done to the facility, inadvertently, or purposefully shall be the full responsibility of the client to pay for the repair and/or replacement of property, and any associated fees.
 - If a change from the original room set-up is requested on the day of your event, a labor charge will be added to the final bill.
 - Cancellation between 30-90 days of the scheduled event date will result a forfeiture of 25% of the established food and beverage minimum. Between 14-30 days of the scheduled event date will result a forfeiture of 50% of the established food and beverage minimum. Within 14 days of the scheduled event date will result a forfeiture of 100% of the estimated food, beverage and rental total stated on the Special Event Order.
 - Deposits are required on all special events:
 - A non-refundable deposit shall be made upon signature of Special Event Order to confirm your date and space requirements
 - 50% of anticipated revenue is due one (1) month prior to your event
 - Balance due two (2) days prior to your event
 - A 6.5% Florida state sales tax and a taxable service charge will be applied to all food, beverage, and additional services.
 - The Ballroom at Church Street and Puff 'n Stuff Catering will serve all alcoholic beverages at events.
 - The Ballroom at Church Street maintains a totally smoke-free environment.
- All deliveries should be prearranged and materials must be labeled with your name and event date. Deliveries will not be accepted or stored more than 24 hours prior to your event.*

SINGLE ENTRÉE DINNERS

Lake Baldwin Plated Dinner

***First Course* ~ "STUFFED PORTOBELLO FLORENTINE"**

with roasted red peppers, spinach and feta accompanied by creamy risotto Milanese and ratatouille

***Salad Course* ~ WHITE FRISEE, RADICCHIO, & SHAVED FENNEL SALAD**

with raspberries, crumbled Gorgonzola, pistachios, & berry vinaigrette

***Entrée* ~ CORNISH GAME HEN**

stuffed with wild rice, dried apricots and pine nuts, laced with blackberry buerre blanc
accompanied by white & green asparagus bundles and potatoes Anna

***Dessert* ~ CHOCOLATE TRIPLE LAYER COINTREAU MOUSSE CAKE**

Howell Creek Plated Dinner

***First Course* ~ "SHRUNKEN MELON"**

compressed melon shapes served with mint-feta slaw

***Salad Course* ~ COMPOSED SALAD**

Belgium or red endive, frisee, mezuna, radicchio, arugula, topped with crumbled goat cheese, pistachios, and citrus vinaigrette

***Entrée* ~ INSIDE OUT CHICKEN OSCAR ROULADE**

jumbo lump crab, asparagus and hollandaise accompanied by two potato gratin

***Dessert* ~ APPLE TARTE TATIN WITH CINNAMON CRÈME**

Lake Sue Plated Dinner

***First Course* ~ "SOUP & SANDWICH"**

mini havarti & apple wood smoked bacon panini served with a tomato-basil soup shooter

***Salad Course* ~ AVOCADO SALAD**

fanned avocado, plum tomatoes, field greens, red onions, crumbled bleu cheese, topped with balsamic basil vinaigrette

***Entrée* ~ MARGARITA GLAZED & GRILLED SALMON**

with lime, tomato & garlic accompanied by chipotle mashed potatoes and sweet plantains

***Dessert* ~ TRADITIONAL ENGLISH TART**

filled with custard and fresh fruit, topped with an apricot glaze

Lake Osceola Plated Dinner

***First Course* ~ CRAB RISOTTO STUFFED ARTICHOKE**

with charred tomato vinaigrette

***Salad Course* ~ BABY WINTER GREENS**

with sun-dried cranberries, candied walnuts, crumbled blue cheese, and mandarin oranges finished with berry vinaigrette

***Entrée* ~ INDIVIDUAL BEEF TENDERLOIN WELLINGTON**

stuffed with mushroom duxelle wrapped in a puff pastry, Madeira wine sauce
accompanied by roasted fingerling potatoes and broccoli & cauliflower gratin

***Dessert* ~ CHEF'S CHOICE CRÈME BRULEE TRIO**

DUAL ENTRÉE DINNERS

Lake Maitland Plated Dinner

First Course ~ JUMBO SHRIMP COCKTAIL

served in cosmo glass with cocktail sauce and lemon wedge

Salad Course ~ GARDEN SALAD

with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made Parmesan croutons and balsamic vinaigrette dressing

PETITE NEW YORK SIRLOIN

topped with mushrooms, caramelized onions and maitre'd butter

&

STUFFED CHICKEN ROULADE CAPRESE

stuffed with tomato, mozzarella, basil, pesto and pomodoro sauce accompanied by truffled mashed potatoes and haricot vert

Dessert ~ APPLE TARTE TATIN WITH CINNAMON CRÈME

Lake Virginia Plated Dinner

First Course ~ "PIGS IN A BLANKET"

salsify wrapped Parma ham in phyllo served atop fennel puree with raspberry balsamic vinaigrette

Salad Course ~ CUCUMBER RING SALAD

filled with mesclun greens, pickled beets, red onion, shaved Parmesan, Asiago chip & champagne vinaigrette

HORSERADISH CRUSTED SALMON ROULADE FLORENTINE with lemon jus

&

PAN-SEARED AIRLINE BREAST OF FREE RANGE CHICKEN

with pan gravy accompanied by roasted fingerling potatoes and broccoli & cauliflower gratin

Dessert ~ POMEGRANATE MOLASSES POACHED PEARS

with praline center and vanilla-cinnamon crême

Lake Mizell Plated Dinner

First Course ~ "FRUITS OF THE FORREST"

wild mushroom confit in a crepe served atop truffle-infused beluga lentils with grain mustard vinaigrette

Salad Course ~ ASIAN CITRUS SALAD

fresh greens, peas, shitake mushrooms, mandarin segments, with ginger vinaigrette and sesame twist

PEPPER & ROSEMARY CRUSTED BEEF TENDERLOIN with cherry-port reduction butter

&

COCONUT CRUSTED GROUPER

with tropical fruit salsa accompanied by sugar snap peas with ginger and chive mashed potatoes

Dessert ~ CARMELIZED BANANA TART

Lake Killarney Plated Dinner

First Course ~ "PIGS IN A BLANKET"

salsify wrapped Parma ham in phyllo served atop fennel puree with raspberry balsamic vinaigrette

Salad Course ~ CLASSIC CAPRESE SALAD

sliced beefsteak tomatoes, mozzarella, and fresh basil drizzled with aged balsamic vinaigrette and extra virgin olive oil

TOURNEDO OF BEEF TENDERLOIN MILANO

petite filet atop eggplant crouton with wild mushroom-tomato ragu

&

JUMBO PRAWNS stuffed with fresh lump crab meat, finished with lime buerre Blanc

accompanied by creamy pea risotto and sautéed bok choy

Dessert ~ TIRAMISU

BUTLER PASSED HORS D'OEUVRES - MEAT

BAKED STUFFED MUSHROOM CAPS with chorizo sausage and pepper confit

MINI ROPA VIEJA EMPANADAS offered with tomatillo dipping sauce

THAI BEEF SATE served with peanut sauce

TEQUILA-LIME PULLED PORK on crisp fried plantains topped with topped with a mango chipotle salsa

MINIATURE BEEF WELLINGTON puff pastry filled with beef tenderloin and wild mushrooms, with béarnaise sauce

MINI GRILLED BEEF KABOBS with peppers and onions

MINI CHEESEBURGERS served with tomato, pickle & mustard

GRILLED BEEF ROLLS wrapped around a julienne of red and yellow peppers, skewered and accompanied by scallion soy dipping sauce

CARNE BRACIOLI PINWHEELS tender beef rolls filled with basil pesto, Italian meats and cheeses, roasted peppers offered with a tomato ragout

PEPPER BERRY CRUSTED LAMB CHOPS with crimson reduction

BUTLER PASSED HORS D'OEUVRES - SEAFOOD

MARYLAND CRAB CAKE TOWERS pan seared and served with a Cajun rémoulade

CRISP RICE CRACKER WITH HONEY SMOKED SALMON MOUSSE and topped with a wasabi pea

SHRIMP WELLINGTON garlic buttered shrimp wrapped in a crispy puff pastry with garlic aioli

CAJUN GRILLED SHRIMP ON SPICY CUCUMBER SLAW presented on a spoon

SCALLOPS WRAPPED IN BACON served with an Asian plum sauce

COCONUT SHRIMP with mango chutney

SNOW PEA WRAPPED SHRIMP BROCHETTES in garlic butter

THAI SEARED SCALLOP BROCHETTE marinated with coconut milk and sweet Thai chili sauce

SHRIMP CIGARS whole shrimp and Asian spices in delicate wonton wrapper with ginger soy sauce

AHI TARTARE CRISPS with ginger soy on five spiced wonton crisps finished with wasabi cream

LUMP CRAB ON HERBED POTATO CAKE with artichokes, sautéed fresh spinach, and lemon beurre blanc

TROPICAL TUNA CEVICHE SHOT with a brunoise of tropical fruit

BUTLER PASSED HORS D'OEUVRES - POULTRY

CHICKEN ANA CAPRI fresh herbs, Parmesan, and Italian breadcrumb coated chicken bites with cherry tomatoes and a creamy tomato pomodoro

CHIPOTLE CHURRASCO CHICKEN SKEWER served with chipotle-cilantro sour cream

COCONUT CHICKEN BROCHETTES skewered chicken breast coated in coconut served with tropical salsa

THAI CHICKEN SATE with peanut sauce

ARUGULA AND SAGE CHICKEN CONFIT presented on grilled Italian bread

ROASTED CHICKEN AND SMOKED GOUDA IN PHYLLO

MINIATURE CHICKEN WELLINGTON flakey puff-pastry stuffed with grilled chicken, boursin cheese and cognac sauce

SESAME SOY DUCK BREAST with a candied & pickled ginger compote on a sesame rice cake

BUTLER PASSED HORS D'OEUVRES - VEGETARIAN

SPANAKOPITA phyllo pastries filled with spinach, toasted pine nuts and feta cheese

RUSTIC TOMATO & MOZZARELLA BRUSCHETTA on grilled Italian bread

SUN DRIED TOMATO BOURSIN PUFFS

BAKED STUFFED MUSHROOM CAPS (choose one):

Artichokes & sun-dried tomatoes

Spinach & feta

Creamy polenta & mascarpone

MINI BRIE EN CROUTE garnished with fresh fruit filled with (choose one):

Raspberry Chambord with gingersnaps

New Orleans style - pecan praline with gingersnaps

House-made apricot & fig jam with gingersnaps

Mushroom & sun-dried tomato with crackers

WARM PHYLLO CUPS (choose one):

Brie and Chef Jimmy's house-made citrus honey

Brie, candied walnuts & pear

Gorgonzola, red onion & thyme confit

ANTIPASTO KABOB grape tomato, fresh mozzarella ball, kalamata olive, and artichoke heart with aioli dip

WHOLE STRAWBERRIES filled with sweet mascarpone cheese topped with toasted almonds

BABY ARTICHOKE HEARTS topped with goat cheese, olive tapenade, and sun dried tomatoes presented on a bed of wheat grass

FIRST COURSE

“NAKED SCALLOP” scallop ceviche with kiwi-mango relish and tobiko served on a scallop half-shell

SEARED SHRIMP ON CORN CAKES with avocado, smoky tomato salsa, drizzled cilantro oil, finished with micro-greens

“SHRUNKEN MELON” compressed melon shapes served with mint-feta slaw

FRESH MOZZARELLA TOWER with plum tomatoes, basil chiffonade, e.v.o.o., aged balsamic, fresh cracked pepper and sea salt

“FRUITS OF THE FORREST” wild mushroom confit in a crepe served atop truffle-infused beluga lentils with grain mustard vinaigrette

“PIGS IN A BLANKET” salsify wrapped Parma ham in phyllo served atop fennel puree with raspberry balsamic vinaigrette

“SOUP & SANDWICH” mini havarti & apple wood smoked bacon panini served with a tomato-basil soup shooter

SHRIMP & RISOTTO FILLED PIQUILLO PEPPERS in sherry vinaigrette with grilled asparagus salad, Spanish olives, and shaved manchego

CRAB RISOTTO STUFFED ARTICHOKE with charred tomato vinaigrette

JUMBO SHRIMP COCKTAIL served in cosmo glass with cocktail sauce and lemon wedge

CRAB COCKTAIL with caviar, avocado, scallion and a lemon verbena vinaigrette on baby greens served in a cosmo

PAN SEARED SEA SCALLOPS on wasabi mash, finished with wilted scallions, peanuts and miso-soy glaze

“LOBSTER & SCALLOP PANINI” lobster and scallop stacked medallions finished with citrus lobster salad

LOBSTER MARTINI delicate Maine lobster salad tossed in crème fraîche on a bed of mesclun greens served in a cosmo

SALAD COURSE

CAESAR SALAD lettuce tossed with house-made Parmesan croutons, fresh grated Parmesan cheese, Asiago tuille and classic Caesar dressing

GARDEN SALAD with tomatoes, carrots, cucumber, toasted sunflower seeds, house-made Parmesan croutons and balsamic vinaigrette dressing

CLASSIC SPINACH SALAD with apple wood smoked bacon, button mushrooms, purple onions, hard-boiled egg in a sweet poppy seed vinaigrette

AVOCADO SALAD fanned avocado, plum tomatoes, field greens, red onions, crumbled bleu cheese, topped with balsamic basil vinaigrette

ASIAN CITRUS SALAD fresh greens, peas, shitake mushrooms, mandarin segments, with ginger vinaigrette and sesame twist

COMPOSED SALAD Belgium or red endive, frisee, mezuna, radicchio, arugula, topped with crumbled goat cheese, pistachios, and citrus vinaigrette

BABY WINTER GREENS with sun-dried cranberries, candied walnuts, crumbled blue cheese, and mandarin oranges finished with berry vinaigrette

CLASSIC CAPRESE SALAD sliced beefsteak tomatoes, mozzarella, and fresh basil drizzled with aged balsamic vinaigrette and extra virgin olive oil

CUCUMBER RING SALAD filled with mesclun greens, pickled beets, red onion, shaved Parmesan, Asiago chip & champagne vinaigrette

WHITE FRISEE, RADICCHIO, & SHAVED FENNEL SALAD with raspberries, crumbled Gorgonzola, pistachios, & berry vinaigrette

MARINATED TOMATO & ARTICHOKE SALAD with country olives, cucumber, red onion, and feta cheese in a fresh herb vinaigrette, topped with shaved Parmesan

INTERMEZZO

Consult your Special Event Planner for unique and creative palate cleansers

BEEF ENTREES

- NEW YORK SIRLOIN** topped with mushrooms, caramelized onions and maitre'd butter accompanied by roasted fingerling potatoes and haricot vert
- CARNE BRACOLI** carved roulades of seasoned prime beef rolled with Italian meats & cheese, roasted peppers, garlic & fresh basil served with a mushroom and tomato ragout accompanied by a herbed orzo and Provencal vegetable gratin
- PEPPER & ROSEMARY CRUSTED BEEF TENDERLOIN** with cherry-port reduction butter accompanied by Dijon mashed potatoes and braised endive
- TOURNEDOS OF BEEF TENDERLOIN** finished with port demi glaze, topped with Stilton bleu cheese butter accompanied by truffle mashed potatoes and green & white asparagus bundles
- TOURNEDOS OF BEEF TENDERLOIN MILANO** petite filet atop eggplant crouton with wild mushroom-tomato ragu, accompanied by creamy risotto and broccolini with prosciutto
- GRILLED FILET MIGNON** with wild-mushroom cabernet-thyme reduction butter accompanied by a trio of roasted potatoes and baby whole carrots
- INDIVIDUAL BEEF TENDERLOIN WELLINGTON** stuffed with mushroom duxelle wrapped in a puff pastry, Madeira wine sauce accompanied by beluga lentils and broccoli & cauliflower gratin
- FILET OSCAR** with crabmeat, asparagus and hollandaise butter accompanied by wild mushroom barley

POULTRY ENTREES

- PAN-SEARED AIRLINE BREAST OF FREE RANGE CHICKEN** with fennel, carrots, figs, cipollinis, pears, and pan gravy accompanied by leek bread pudding
- STUFFED CHICKEN ROULADE CAPRESE** stuffed with tomato, mozzarella, basil, pesto and pomodoro sauce accompanied by herbed orzo and ratatouille
- CHICKEN ONASIS ROULADE** shrimp, fire roasted tomatoes, and feta with lemon butter-caper sauce accompanied by red lentils & rice, and fresh vegetable bundle
- INSIDE OUT CHICKEN OSCAR ROULADE** jumbo lump crab, asparagus and hollandaise accompanied by two potato gratin and roasted red & golden beets
- CORNISH GAME HEN** stuffed with wild rice, dried apricots and pine nuts, laced with a blackberry buerre blanc accompanied by haricot vert
- DUELING DUCK** duck confit mascarpone crepe on fennel puree with seared duck breast on braised red cabbage with a merlot redux accompanied by trio of roasted potatoes

PORK ENTREES

- PORCHETTA** pork loin stuffed with fennel and sausage served with Dijon jus accompanied by fresh herb orzo and broccolini with prosciutto
- CALVADOS GLAZED CENTERCUT PORK CHOPS** accompanied by sweet potato mash and roasted winter vegetables & pears
- INDIVIDUAL PORK TENDERLOIN WELLINGTON** stuffed with mushroom duxelle wrapped in a puff pastry, Madeira wine sauce accompanied by truffle mashed potatoes and asparagus bundles
- DOUBLE CUT CUBAN STYLE PORK CHOP** with rum glaze accompanied by yellow rice & black beans, ginger carrots and candied plantains
- "PIG IN PIG"** pork loin wrapped in apple wood smoked bacon with Dijon apple cream accompanied by Dijon garlic mash and gingered carrots

LAMB ENTREES

- OLIVE CRUSTED LEG OF LAMB** accompanied by romesco mousse, orzo & parsley pistou, and grilled asparagus
- ROASTED PEPPER BERRY CRUSTED RACK OF LAMB** with crimson reduction, accompanied by steamed patty-pans over Dijon-Yukon gold mash
- DIJON, MINT & ROSEMARY GLAZED RACK OF LAMB** accompanied by Italian style roasted potatoes and stuffed Roma tomatoes

SEAFOOD ENTREES

- HORSERADISH CRUSTED SALMON ROULADE FLORENTINE** with lemon jus accompanied by braised endive and wild mushroom barley
- PESCE EN PAPILOTTE** seasonal fish wrapped in parchment purse with herbs and vegetables accompanied by roasted red potatoes
- MARGARITA GLAZED & GRILLED SALMON** with lime, tomato & garlic accompanied by chipotle-mashed potatoes and sweet plantains
- WASABI-MISO GLAZED & GRILLED MAHI MAHI** with green onions, ginger & sesame seeds accompanied sugar snap peas with ginger and wasabi-infused mashed potatoes
- SEARED SWEET SEA SCALLOPS** with rock shrimp salsa accompanied by haricot vert and chive mashed potatoes
- COCONUT CRUSTED GROUPER** with tropical fruit salsa accompanied by gingered carrots and wasabi mashed potatoes
- PAN SEARED HALIBUT** with cauliflower puree, sautéed root vegetables and tuxedo orzo aglio e olio
- PANCETTA WRAPPED MONKFISH** with roasted fingerling potatoes, asparagus, and a pinot demi
- JUMBO PRAWNS** stuffed with fresh lump crab meat, finished with lime beurre Blanc accompanied by creamy pea risotto and sautéed bok choy
- SALMON COULIBIAC** salmon filet seared with fresh dill, topped with duxelle stuffing, wrapped in puff pastry, laced with lobster cream sauce and lemon caper emulsion accompanied by green & white asparagus bundles and wild mushroom barley
- CRAB CRUSTED CHILEAN SEA BASS** with saffron cream sauce on a bed of baby spinach, sweet corn & asparagus risotto
- JUMBO LUMB CRAB CAKES** pan seared and served with a Cajun rémoulade accompanied by roasted beets and twice baked sweet potato
- FRESH MAINE LOBSTER TAILS** poached in lemon beurre blanc finished with lemon accompanied by broccolini with prosciutto and two-potato Gruyere gratin
- CLASSIC LOBSTER THERMADOR** accompanied by sweet potatoes Anna and grilled asparagus

VEAL ENTREES

- VEAL MARSALA** in mushroom Marsala sauce accompanied by broccolini with prosciutto and Italian roasted potatoes
- VEAL SALTIMBOCCA** topped with prosciutto, sage, and mozzarella with Madeira wine sauce accompanied by herbed orzo and served atop eggplant croutons
- VEAL PICATTA** served with a lemon caper sauce accompanied by fresh vegetable medley and garlic mashed potatoes
- OSSO BUCCO** braised with carrots, celery, onions & plum tomatoes accompanied by creamy risotto with fresh asparagus
- VEAL OSCAR** veal medallions topped with crabmeat and fresh asparagus, finished with sauce béarnaise accompanied by trio of roasted potatoes
- DRIED PORCINI RUBBED VEAL CHOP** accompanied by arguala, wild mushroom & fire-roasted risotto and caramelized cipollinis topped with frizzled leeks

VEGETARIAN ENTREES

- STUFFED RED & GREEN BELL PEPPERS** with crispy tofu and red curry coconut rice accompanied by gingered carrots and wasabi mashed potatoes
- STUFFED PORTOBELLO FLORENTINE** with roasted red peppers, spinach and feta accompanied by creamy risotto Milanese and ratatouille
- STUFFED ZUCCHINI BOAT** with barley, wild rice and roasted vegetables, topped with mozzarella cheese accompanied by curried cauliflower puree
- CARVED VEGETABLE STRUDEL** fresh sautéed seasonal vegetables with Fontina cheese in flakey puff pastry accompanied by served atop dueling purees of fennel and asparagus
- “ALL WRAPPED UP” - EGGPLANT ~OR~ PASTA ROLLATINI** with Chef's choice accompaniment
- RATATOILLE** with ricotta, fire roasted tomatoes, zucchini, summer squash, red & yellow peppers, and smoked mozzarella with roasted red pepper cream sauce
 - FLORENTINE** with ricotta, spinach, fire roasted tomatoes, and Fontina cheese with creamy Alfredo sauce
 - NEOPOLEAN** with ricotta, wild mushrooms, fresh basil, and fresh mozzarella with fire roasted tomato sauce
 - ATHENA** with ricotta, roasted eggplant, artichoke and provolone with lemon caper sauce
- EGGPLANT & PORTOBELLO MUSHROOM NEOPOLEAN** eggplant crouton, grilled Portobello mushroom, layered with fire-roasted tomatoes and fresh mozzarella with Chef's choice accompaniment

CHEESE COURSE

INDIVIDUAL CHEESE SOUFFLE served with flat bread and fresh fruit

ARTISANAL CHEESE handpicked seasonal cheese complimented by dried fruits, nuts, breads, and crackers

STILTON STUFFED BAKED PEARS drizzled with tangerine honey

PLATED DESSERT OPTIONS

FLAN

- Grapefruit
- Coconut
- Traditional
- Tangerine Honey

INDIVIDUAL CHOCOLATE MOUSSE TART with hazelnut crust

WARM CHOCOLATE TRUFFLE CAKE with a peanut butter center finished with hot caramelized bananas and whipped cream

CARMELIZED BANANA TART with whipped cream

TRADITIONAL ENGLISH TART filled with custard and fresh fruit, topped with an apricot glaze

TARTE TATIN

- Apple with cinnamon crème
- Pear
- Pineapple
- Banana
- Mango
- Plum

CHOCOLATE TRIPLE LAYER COINTREAU MOUSSE CAKE with orange compote

TRADITIONAL CRÈME BRULEE served warm, accompanied by fresh fruit

MAPLE PANNA COTTA silky egg custard flavored with maple syrup and topped with a strawberry compote

CHEF'S CHOICE CRÈME BRULEE TRIO

POMEGRANATE MOLASSES POACHED PEARS with praline center and vanilla-cinnamon crème

BLACKBERRY MOUSSE and honey tuile napoleons

TIRAMISU traditional espresso soaked lady fingers with mascarpone crème

BUFFET DESSERT OPTIONS

CAPPUCCINO MOUSSE served in a cosmo glass, dusted with chocolate powder

FRESH BAKED BROWNIE ASSORTMENT peanut butter-chocolate swirl; chocolate-cream cheese; and classic chocolate frosted with walnuts

CHEF'S CHOICE OF ASSORTED PASTRIES, CAKES & BROWNIES

CHEF'S CHOICE OF GOURMET PETITE DESSERTS a selection of the following favorites: rum soaked pineapple in toasted coconut, house made chocolate & dipped marshmallow s'mores, strawberry cream tarts, fruit cheesecakes, chocolate cups filled with Amarena cherry mousse, chocolate pecan pies, tiramisu, chocolate éclairs, profiteroles, fruit tarts, sacher tortes, chocolate truffles, mocha cakes, coconut macaroons, creamed horns and chocolate dipped strawberries, chocolate dipped cheesecake lollipops coated with crunchy ground pistachio

THE CHOCOLATE FACTORY mini chocolate éclairs, triple-dipped chocolate strawberries, white chocolate cream puffs, German chocolate cake bites, chocolate walnut brownies

ASSORTED GOURMET CHEESECAKE LOLLIPOPS house made cheesecake fresh dipped milk, dark, and white chocolate then crunchy pistachios

CHEF'S CHOICE OF FRESH GOURMET COOKIES a selection of the following favorites: Italian amaretto, Mexican wedding, petite lemon curd cookies, homemade Milano, biscotti, meringue coconut macaroons and apricot honey filled cookies and other homemade creations

"DESSERT CIGARS" are decorated to look like smoldering cigars with crepes filled with assorted mousses and dipped in chocolate

ASSORTED GOURMET TRUFFLES

WARM APPLE AND BERRY FRENCH CREPES with a cinnamon vanilla cream sauce

EVERYBODY LOVES CHOCOLATE! chocolate fondue offered with marshmallows, pretzels, pound cake, cream puffs, graham cracker sticks, seasonal fruit, brownie bites, coconut macaroons and authentic bamboo skewers for dipping

ASSORTED GOURMET INDIVIDUAL CHEESECAKES in traditional graham cracker crust

FRESH STRAWBERRY FIELDS DIPPING STATION large plump fresh strawberries to dip in a variety of sweet & savory coatings featuring: brown sugar, sweet mascarpone cream, cinnamon whipped cream, chopped peanuts, milk & white chocolate, slivered almonds, mini chocolate chips, rainbow sprinkles and authentic bamboo skewers for dipping

CHEF'S CHOICE OF LITTLE LUXURIES unique desserts presented in a variety of stemware: fresh fruit compote layered with vanilla cream, chocolate bananas foster, red velvet, pecan pie, carrot cake, lemon blueberry cheesecake, tiramisu, key lime with crushed graham crackers, Boston crème pie, chocolate peanut butter

CHEF ATTENDED CHERRIES JUBILEE FLAMBÉ Bing cherries sautéed with brandy and served over vanilla bean ice cream

CHEF ATTENDED CRÈME BRULEE a delicious assortment of traditional, coconut, amaretto, milk chocolate, and citrus, caramelized to order

CHEF ATTENDED FRENCH DESSERT CREPES filled tableside with an assortment of fillings to include traditional Suzette, Nutella, chocolate, dulce de leche, bananas, pears, strawberries, and crushed nuts, crowned with mascarpone or cinnamon cream

CHEF ATTENDED WARM CHOCOLATE TRUFFLE CAKE with a peanut butter center finished with hot caramelized bananas and whipped cream

CHEF ATTENDED TRADITIONAL BANANAS FOSTER FLAMBÉ warm butter & rum sautéed bananas served over vanilla bean ice cream with a cinnamon crisp

CHEF ATTENDED CANNOLI STATION dark, milk, and white chocolate dipped cannoli shells will be filled to order with the following variety of fillings: Amarena cherry, Ricotta with chocolate chips, and candied apricot & mascarpone offered with crushed pistachios, hazelnuts, and almonds

CHEF ATTENDED TROPICAL FOSTER FLAMBÉ warm butter & rum sautéed pineapple, mango, and papaya served over vanilla bean ice cream with toasted coconut

WHOLE CAKES

CAPPUCCINO WALNUT TORTE three layers of yellow and chocolate cake flavored with cappuccino, filled with a thin layer of ganache and a layer of cappuccino walnut butter cream, iced and decorated with cappuccino butter cream and trimmed with walnuts and chocolate

CARROT CAKE delicious, moist three layer cake filled and decorated with traditional cream cheese frosting

CHOCOLATE BANANA SIN CAKE flourless chocolate torte topped with caramelized bananas and garnished with crushed macadamias

CHOCLOATE KAHLUA TORTE three layers of chocolate cake flavored with Kahlúa filled with a thin layer of ganache and Kahlúa mousse. The top of the cake is iced with chocolate ganache. The sides and top are decorated with whipped cream, chocolate shavings, and pirouette cookies

GERMAN CHOCOLATE LACE three chocolate layer cake with coconut pecan filling inside and out, finished with chocolate curls

ITALIAN RUM DELIGHT three layer white cake flavored with rum, filled with Bavarian rum custard and frosted with whipped cream, finished with sliced almonds and cherries

LUCIOUS LEMON MOUSSE CAKE three layers of moist yellow cake filled with a thin layer of tart lemon filling and creamy lemon mousse iced with lemon mousse and decorated with whipped cream and fresh lemon slices

MIDNIGHT BLACK FOREST CAKE three layer chocolate cake filled with whipped cream and cherries, topped with maraschino cherries and chocolate curls

REESES PEANUT BUTTER CUP CAKE three layer chocolate cake, peanut butter mousse, topped with chocolate ganache and finished with mini peanut butter cups

RUM NAPOLEAN TORTE three layers of yellow cake flavored with rum and filled with a pineapple rum Bavarian cream, iced and decorated with whipped cream and trimmed with a flakey puff pastry, maraschino cherries and powdered sugar

STRAWBERRY AMARETTO ROYALE three layers of amaretto cake with Bavarian cream and strawberry filling, whipped cream, fresh strawberries and slivered almonds

TIRAMISU CAKE inspired from traditional tiramisù with coffee flavoring, mascarpone cheese and chocolate

COFFEE & TEA BEVERAGE SELECTIONS

TRADITIONAL COFFEE STATION is beautifully appointed to complement your theme using footed glass mugs, fresh greenery and votive candles, Columbian regular & decaf coffee, cream and assorted sweeteners

GOURMET COFFEE STATION includes the Traditional Coffee set-up plus additional toppings, tastes and accents: rock candy, biscotti, cinnamon whipped cream, flavored syrups, and chocolate curls

ESPRESSO, CAPPUCCINO, & LATTE STATION our barista station includes Italian espresso, steamed and frothed milk, flavored syrups, demitasse & footed glass mugs, fresh greenery and votive candles, Columbian regular & decaf coffee, cream, and assorted sweeteners

TEA STATION with an assortment of traditional and herbal teas, cream, assorted sweeteners, lemons, candied orange rinds, and hone

DESSERT LIQUORS Amaretto, Frangelico, Kahlúa, Bailey's, Sambuca are available for your guests to mix in their coffee