



The Ballroom at Church Street

An unrivaled venue for your unforgettable reception

You've always dreamed of the perfect wedding held in the perfect place. You should expect no less when it comes to your reception. And no place is better suited to host your reception than The Ballroom at Church Street.

Located in the heart of Downtown Orlando, and operated exclusively by Puff 'n Stuff Catering, The Ballroom at Church is Central Florida's most elegant and trusted venue—one that can comfortably accommodate up to 1,000 guests. And with over 10,000 square feet of space, a stunning stained glass atrium, quaint brick courtyards and an award-winning on-premise caterer, this unique venue not only provides the perfect backdrop to your reception ... but to *any* event.

When planning your reception, choose the place that is known for its unmatched glamour, style and sophistication. Though it may rest in the heart of Downtown Orlando, The Ballroom at Church Street promises to take you to a place that, until now, you've only visited in your dreams.

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SERVICWARE & STATION DISPLAY

Specialty Linen Fabrics
Votive Candles
Fresh Greenery
White Porcelain Trays
Chafing Dishes
China Plates, Stainless Flatware

PRESENTATION TABLES

Puff 'n Stuff Inventory of Specialty Linens and Accents for:
Escort Card Table
Gift and Guest Book Table
Cake Table Display
Sweetheart Table or Head Table
Entertainer Display

LINEN SERVICE

Choice of In-house White, Ivory or Black Poly Cotton Floor length linens for Guest Seating Tables
Folded Linen Napkins at Placesettings for Dinner Style Menus. Consult your Special Event Planner for linen upgrade options.

BEVERAGES

Pre-Set Iced Water
Freshly Brewed Regular and Decaffeinated Coffee (Table Service or Station available)

WEDDING CAKE

Your Wedding cake reflects your exquisite taste. Let Puff 'n Stuff assist with designing the cake of your dreams. Our custom designed cakes are artistically decorated to coordinate with your wedding and offer gourmet flavors baked with the finest ingredients

Icing Selections

butter cream, whipped cream, cream cheese
Fondant Available at an Additional cost

Gourmet Cake Flavors

Butter vanilla, marble, amaretto, butter rum, orange, lemon, chocolate, spice, carrot with pineapple and walnuts, white amaretto
chocolate chip

Fillings

Strawberry mousse, pineapple mousse, raspberry mousse, lemon mousse, coconut cream, cherry mousse, Bavarian cream, chocolate
mousse, cream cheese, Bavarian (custard) and chantilly crème (whipped cream)

Cake Sizes: (Servings Vary based on Cake Shape)

Up to 60 Guests – two tier
60-150 Guests – three tier
151 – 300: four tier

SERVICE STAFF INFORMATION

Professionally Trained and Appropriately Attired – Additional Service Charge Applicable
Final Guest Count Will Determine the Number of Service Staff, Consult your Puff 'n Stuff Event Planner for details

BUFFET PACKAGE I

TRAY PASSED HORS D'OEUVRE

BAKED STUFFED MUSHROOM CAPS filled with crab mornay

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

RUSTIC TOMATO & MOZZARELLA BRUSCHETTA on grilled Italian bread

DINNER BUFFET PRESENTATION

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

FRESHLY BAKED ARTISAN BREADS chefs selection of the following: sourdough, black olive, whole wheat, and asiago with whipped butter

SHRIMP PRIMAVERA served over bowtie pasta in garlic cream sauce

CHICKEN BELLA VISTA with sun-dried tomato, capers, kalamata olives and fresh basil

ROSEMARY GARLIC ROASTED POTATOES

FRESH GREEN BEANS ALMONDINE

BUFFET PACKAGE II

TRAY PASSED HORS D'OEUVRE

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

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

MINI BRIE EN CROUTE garnished with fresh fruit filled with mushroom & sundried tomato:

DINNER BUFFET PRESENTATION

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

FRESHLY BAKED ARTISAN BREADS chefs selection of the following: sourdough, black olive, whole wheat, and asiago with whipped butter

CHICKEN MARSALA with mushrooms, shallots and a Marsala demi-glaze

CHEF CARVED HERB CRUSTED PRIME RIB OF BEEF with au jus and our house-made fresh horseradish cream

GARLIC SMASHED POTATOES

CHEF'S CHOICE OF FRESH SEASONAL VEGETABLES in a lemon butter sauce

(Continued)

BUFFET PACKAGE III

TRAY PASSED HORS D'OEUVRE

SNOW PEA WRAPPED SHRIMP BROCHETTES in garlic butter

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

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

DINNER BUFFET PRESENTATION

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

FRESHLY BAKED ARTISAN BREADS chefs selection of the following: sourdough, black olive, whole wheat, and asiago with whipped butter

CHEF CARVED PEPPER & ROSEMARY CRUSTED BEEF TENDERLOIN with cherry-port reduction and béarnaise

GLAZED & GRILLED MAHI MAHI MARGARITA with lime, tomato & garlic

FRESH HERB ORZO in garlic olive oil

BALSAMIC GRILLED ASPARAGUS

BUFFET PACKAGE IV

TRAY PASSED HORS D'OEUVRE

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

BAKED STUFFED MUSHROOM CAPS with spinach and feta

SCALLOPS WRAPPED IN BACON served with an Asian plum sauce

DINNER BUFFET PRESENTATION

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

FRESHLY BAKED ARTISAN BREADS chefs selection of the following: sourdough, black olive, whole wheat, and asiago with whipped butter

CHEF CARVED CHIMICHURRI MARINATED FLANK STEAK

SALMON COULIBIAC salmon filet seared with fresh dill, topped with duxelle stuffing, wrapped in puff pastry, laced with lobster cream sauce

CHICKEN PICCATA with garlic, lemon-caper sauce

MUSHROOM RISOTTO

ITALIAN ZUCCHINI & SUMMER SQUASH MEDLEY with plum tomatoes

BUTLER PASSED "MINI-PLATES"

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

WILD MUSHROOM CONFIT CREPE served atop truffle 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

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

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

(Continued)

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 with grape tomato and sweet 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)
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)
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



(REFER TO PAGE 3 TO VIEW INCLUSIVE ITEMS IN THESE MENU SELECTIONS)

A LA CARTE SALADS

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

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

GREEK CAESAR SALAD fresh lettuce tossed with house-made pita croutons, kalamata olives, feta cheese and a Greek inspired dressing

PIÑA COLADA SALAD mixed greens topped with toasted coconut, pineapple, and macadamia nuts with piña colada vinaigrette

CLASSIC GREEK SALAD with feta cheese, kalamata olives, tomatoes, pepperoncini, purple onions, cucumbers, and light vinaigrette

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

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

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

A LA CARTE BEEF ENTREES

APRICOT GLAZED HICKORY SMOKED BEEF BRISKET

RED WINE BRAISED SHORT RIBS

GRILLED FILET MIGNON with wild-mushroom cabernet-thyme reduction

INDIVIDUAL BEEF TENDERLOIN WELLINGTON stuffed with mushroom duxelle wrapped in a puff pastry; served with a Madeira wine sauce

CHEF CARVED CHIMICHURRI MARINATED FLANK STEAK

CHEF CARVED BEEF BRACIOLA top round of beef rolled with garlic, parsley, Genoa salami and Parmesan cheese, braised in a red wine reduction

CHEF CARVED HERB CRUSTED PRIME RIB OF BEEF with au jus and our house-made fresh horseradish cream

CHEF CARVED PEPPER & ROSEMARY CRUSTED BEEF TENDERLOIN with cherry-port reduction and béarnaise

CHEF CARVED WHOLE BEEF TENDERLOIN WELLINGTON stuffed with mushroom duxelle wrapped in a puff pastry; served with a Madeira wine sauce

NEW YORK STRIP seasoned with herbed compound butter, and served with crumbled blue cheese and caramelized onions

T-BONE with herbed compound butter, and served with crumbled blue cheese and caramelized onions

A LA CARTE POULTRY ENTREES

PAN-SEARED AIRLINE BREAST OF FREE RANGE CHICKEN with fennel, carrots, figs, cipollinis, pears and pan gravy

CHICKEN BELLA VISTA with sun-dried tomato, capers, kalamata olives and fresh basil

CHICKEN SALTIMBOCCA with prosciutto, roasted red pepper, and provolone with Madeira wine-sage sauce

CHICKEN MARSALA with mushrooms, shallots and a Marsala demi-glaze

CHICKEN PICCATA with garlic, lemon-caper sauce

CHICKEN PROVENCAL stuffed with mushroom duxelle & Brie in light cream-thyme sauce

MAPLE GLAZED TURKEY ROULADE filled with cornbread dressing and served with cranberry relish and pan gravy

STUFFED CHICKEN ROULADES

CAPRESE stuffed with tomato, mozzarella, basil, pesto and pomodoro sauce

CYPRUS stuffed with tomato, olives, artichokes, capers, feta cheese and lemon-herb butter

FLORENTINE stuffed with pine nuts, spinach, Gruyere and roasted red pepper cream

PARMESAN stuffed with fresh mozzarella, Asiago, Parmesan, and marinara sauce

NEW ENGLAND stuffed cranberries, apples, walnuts, goat cheese and traditional pan gravy

SOUTHWESTERN stuffed with wild rice, green chilies, Monterey Jack and piquillo pepper-cilantro cream

ROASTED CORNISH GAME HEN stuffed with wild rice, dried apricots and pine nuts, laced with a blackberry beurre blanc

(Continued)

A LA CARTE PORK ENTREES

SOUTHERN STYLE BBQ PORK slow-smoked pulled pork with chipotle bbq sauce

CUBAN ROAST PORK marinated in dark rum, slow roasted and served with pico de gallo

CENTER CUT GRILLED KAHLUA GLAZED PORK CHOPS with grilled pineapple

PORCHETTA pork loin stuffed with fennel and sausage served with Dijon jus

SLOW ROASTED PORK LOIN with apples, fennel jus, and caramelized onions

APPLE-WOOD SMOKED BACON WRAPPED PORK TENDERLOIN finished with Dijon-apple cream

CHEF CARVED SLOW ROASTED WHOLE ROASTED PIG filled with aromatic herbs, fruits and vegetables (head and tail present)

CHEF CARVED PORK TENDERLOIN WELLINGTON stuffed with mushroom duxelle wrapped in a puff pastry; served with a Madeira wine sauce

A LA CARTE SEAFOOD ENTREES

SHRIMP PRIMAVERA served over bowtie pasta in garlic cream sauce

MAHI MAHI in artichoke heart & tomato broth

STUFFED TILAPIA with wild rice, spinach and pistachios topped with lime beurre blanc

GLAZED & GRILLED SALMON MARGARITA with lime, tomato & garlic

GLAZED & GRILLED MAHI MAHI with wasabi-miso glaze with green onions, ginger & sesame seeds

SPANISH PAELLA VALENCIA served from an authentic paella skillet with striped clams, saffron rice, shrimp, sea scallops, grilled chicken and chorizo sausage tossed with capers, roasted peppers, artichoke hearts and spring peas with Manchego cheese toast

OUR SIGNATURE CIOPPINO an amazing seafood stew made with a variety of the freshest seafood and shellfish served from an oversized pan into large mugs over orzo pasta and topped with peasant croutons

SALMON COULIBIAC salmon filet seared with fresh dill, topped with duxelle stuffing, wrapped in puff pastry, laced with lobster cream sauce

COQUILLE ST. JACQUES large scallops in sherry cream sauce baked with dauphine potatoes

SHRIMP & SCALLOP NEWBURG with light cream and sherry

SEAFOOD CANNELLONI succulent lobster, scallop and shrimp with sautéed shallots blended with lobster sherry cream and finished with crabmeat saffron cream sauce

(Continued)

A LA CARTE LAMB ENTREES

NAVARIN classic French slow cooked lamb stew with vegetables, white wine and herbs

CHEF CARVED PEPPER BERRY CRUSTED RACK OF LAMB with crimson reduction

CHEF CARVED DIJON, MINT & ROSEMARY RACK OF LAMB

A LA CARTE VEGETARIAN ENTREES

PENNE CARCIOFO artichokes and roasted red peppers in basil cream sauce

PENNE AGLIO E OLIO e.v.o.o., whole roasted garlic cloves, sun-dried tomatoes and broccolini

FARFALLE GIADI bowtie pasta with mushrooms, artichokes, spring peas and grape tomatoes in a three cheese cream sauce

PORTOBELLO CANNELLONI with three cheese sauce

EGGPLANT PARMESAN

TROPICAL PAELLA saffron infused rice with mango, papaya, pineapple, kiwi and fresh vegetables

STUFFED PORTOBELLO FLORENTINE with roasted red peppers, spinach and feta

STUFFED ZUCCHINI BOAT with barley, wild rice and roasted vegetables, topped with mozzarella cheese

STUFFED RED & GREEN BELL PEPPERS with crispy tofu and red curry coconut rice

“ALL WRAPPED UP” - EGGPLANT ~OR~ PASTA ROLLATINI

RATATOILLE with ricotta, fire roasted tomatoes, zucchini, summer squash, red & yellow peppers, and smoked mozzarella

FLORENTINE with ricotta, spinach, fire roasted tomatoes, and Fontina cheese

NAPOLEON with ricotta, wild mushrooms, fresh basil, and fresh mozzarella

TUSCANY with ricotta, roasted eggplant, artichoke and provolone

A LA CARTE ACCOMPANIMENTS

FRESH HERB ORZO in garlic olive oil

TWICE BAKED POTATOES with chives, crowned with crème fraîche and cheese

“MASHED YOUR WAY” creamy potatoes infused with your choice of a variety of flavors

Wasabi infused

Dijon Yukon gold

Sweet potato with honey and brown sugar

Roasted garlic & e.v.o.o.

White truffle oil Yukon gold

Chive & roasted garlic infused

Gorgonzola

ITALIAN ROASTED POTATOES red-skinned potatoes roasted with tomatoes

ROSEMARY GARLIC ROASTED POTATOES

RED LENTILS & BASMATI RICE

WILD MUSHROOM BARLEY

WILD RICE PILAF with pecans, cranberries, and mandarin oranges

GRUYERE POTATO GRATIN

SWEET & RED BLISS POTATO GRATIN

CHEF ATTENDED COUSCOUS BAR dried cranberries, feta, olives, capers, mission figs, fresh mint, radish, parsley, oregano and champagne vinaigrettes, chopped tomatoes, toasted pine nuts and almonds, tossed to order and served cool in a cosmo with spicy bread straw

CHEF ATTENDED GOURMET MASHED POTATO BAR creamy Yukon gold mash, garlic smashed red skins, and sweet potatoes topped and baked with pecans and marshmallows; presented in martini glasses and offered with a variety of toppings to include crisp apple-wood smoked bacon, sour cream, caramelized Vidalia onions, cheddar cheese, marshmallows, whipped butter, chives, and cinnamon sugar dust

CHEF ATTENDED RISOTTO BAR creamy risotto with your choice of ingredients to include: fresh mushrooms, fire roasted tomato, asparagus tips, artichoke hearts, pea puree, fennel puree, cauliflower & sweet corn puree, pesto, truffle oil drizzle

A LA CARTE VEGETABLES

HONEY GLAZED BABY CARROTS

FRESH GREEN BEANS ALMONDINE

GREEK GREEN BEANS with sun-dried tomatoes, black olives, and feta cheese

CHEF'S CHOICE OF FRESH SEASONAL VEGETABLES in a lemon butter sauce

STEAMED CALIFLOWER drizzled with creamy curry sauce finished with pistachios

RATATOUILLE Provencal stew of eggplant, zucchini, onions, green peppers, tomatoes, and garlic

ITALIAN ZUCCHINI & SUMMER SQUASH MEDLEY with plum tomatoes

ROASTED ROOT VEGETABLES

PARMESAN CRUSTED ROMA TOMATOES

CREAMED SPINACH with roasted garlic

BROCCOLI & CALIFLOWER GRATIN with Gruyere and white cheddar cheese

CREAMED CORN SOUFFLE

PROVENCAL VEGETABLE GRATIN layers of Roma tomatoes, squash and zucchini baked with Asiago cheese

BROCCOLINI WITH PROSCIUTTO

BALSAMIC GRILLED ASPARAGUS

ALA CARTE DESSERTS

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

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 MINI CHEESECAKES individual sized 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

CRÈME BRULEE a delicious assortment of traditional, coconut, amaretto, milk chocolate, and citrus

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'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

COFFEE & TEA

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 honey

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

BAR PACKAGES

The following brands are typically found on one of our Premium Brand Bar setups, but may occasionally be substituted for a brand of equal or greater quality:

Absolut Vodka, Jack Daniels, Crown Royal, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's White Label, Jose Cuervo Tequila, House Wine, White Zinfandel and Merlot Wines

The following brands are typically found on one of our Name Brand Bar setups, but may occasionally be substituted for a brand of equal or greater quality:

Smirnoff Vodka, Jim Beam, Bombay Gin, Seagram's 7, Ballantine's Scotch, Bacardi Rum, House Wine, White Zinfandel and Merlot Wines

BARS BY THE HOUR

<u>Hourly Rate</u>	<u>Full Bar (Premium)</u>	<u>Full Bar (Name Brand)</u>	<u>Beer, Wine & Soda Only</u>
1 hour Open Bar	\$15.00 per guest	\$13.00 per guest	\$12.00 per guest
2 hour Open Bar	\$24.00 per guest	\$20.00 per guest	\$18.00 per guest
3 hour Open Bar	\$28.00 per guest	\$24.00 per guest	\$21.00 per guest
Each Additional Hour	\$4.00 per guest	\$4.00 per guest	\$3.00 per guest

BARS BASED ON CONSUMPTION

Premium Brand Cocktails	\$7.00	Name Brand Cocktails	\$6.00
Imported Beer	\$5.00	Domestic Beer	\$4.00
House wines	\$5.00	Soft Drinks & Bottled Water	\$2.50
Champagne (Special Request)	\$4.00	Cordials (Special Request)	\$8.00

**For all client hosted bars, a \$400.00 Minimum drink consumption per bar or \$150.00 per bar stocking charge will apply
One Bartender required for every (50) Guests**

AT THE BUBBLY BAR

One Bartender required for every (50) Guests

Brut champagne embellished with fresh raspberries, strawberries, blackberries, peach and passion fruit nectars, and lemon and orange zest twists

Hourly Rate)
\$8.00 per guest,
per hour

BOTTLED HOUSE WINES WITH PLATED DINNER

\$18.00 per bottle based on consumption

CHAMPAGNE TOAST

\$4.00 per guest, per glass

CASH BARS

Premium Brand Cocktails	\$7.00	Name Brand Cocktails	\$6.00
Imported Beer	\$5.00	Domestic Beer	\$4.00
House wines	\$5.00	Soft Drinks & Bottled Water	\$3.00

**\$400.00 Minimum drink consumption per bar, \$150.00 stocking charge per bar,
\$150.00 Bartender fee, AND \$25.00 Cashier fee per bar, per hour
One Bartender required for every (50) Guests**

++ 6.5% sales tax and a taxable service charge