



### **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  
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

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**PLATED DINNER PACKAGE I**

**TRAY PASSED HORS D'OEUVRE**

**CAJUN GRILLED SHRIMP ON SPICY CUCUMBER SLAW** presented on a spoon

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

**BAKED STUFFED MUSHROOM CAPS** filled with spinach and feta

**PLATED DINNER**

**Course One**

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

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

**Course Two**

**PAN-SEARED AIRLINE BREAST OF FREE RANGE CHICKEN** with fennel, carrots, figs, cipollinis, pears, and pan gravy accompanied by leek bread pudding

**TWO POTATO GRATIN**

**GREEN & WHITE ASPARAGUS**

**PLATED DINNER PACKAGE II**

**TRAY PASSED HORS D'OEUVRE**

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

**ARUGULA AND SAGE CHICKEN CONFIT** presented on grilled Italian bread

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

**PLATED DINNER**

**Course One**

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

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

**Course Two**

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

**BROCCOLINI**

**HERBED ORZO**

(Continued)

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**PLATED DINNER PACKAGE III**

**TRAY PASSED HORS D'OEUVRE**

**MARYLAND CRAB CAKE TOWERS** pan seared and served with a Cajun rémoulade  
**ROASTED CHICKEN AND SMOKED GOUDA IN PHYLLO**  
**RUSTIC TOMATO & MOZZARELLA BRUSCHETTA** on grilled Italian bread

**PLATED DINNER**

**Course One**

**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

**Course Two**

**PETITE NEW YORK SIRLOIN** topped with mushrooms, caramelized onions and maitre'd butter  
**INSIDE OUT CHICKEN OSCAR ROULADE** jumbo lump crab, asparagus and hollandaise accompanied by two potato gratin and roasted red & golden beets  
**GARLIC SMASHED POTATOES**  
**GREEN BEANS ALMONDINE**

**PLATED DINNER PACKAGE IV**

**TRAY PASSED HORS D'OEUVRE**

**SCALLOPS WRAPPED IN BACON** served with an Asian plum sauce  
**ANTIPASTO KABOB** grape tomato, fresh mozzarella ball, kalamata olive, and artichoke heart with aioli dip  
**MINIATURE CHICKEN WELLINGTON** flakey puff-pastry stuffed with grilled chicken, boursin cheese and cognac sauce

**PLATED DINNER**

**Course One**

**CAESAR SALAD** lettuce tossed with house-made Parmesan croutons, fresh grated Parmesan cheese, Asiago tuille and classic Caesar dressing  
**FRESHLY BAKED ARTISAN BREADS** chefs selection of the following: sourdough, black olive, whole wheat, and asiago with whipped butter

**Course Two**

**PEPPER & ROSEMARY CRUSTED BEEF TENDERLOIN** with cherry-port reduction butter  
**COCONUT CRUSTED GROUPER** with tropical fruit salsa  
**ROASTED FINGERLING POTATOES**  
**ASPARAGUS BUNDLES**

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**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

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**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

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### 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

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### 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

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### SEAFOOD ENTREES

- HORSERADISH CRUSTED SALMON ROULADE FLORENTINE** with lemon jus accompanied by braised endive and wild mushroom barley
- PESCE EN PAPILOTE** 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

### 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

### 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 **\$35.95 per guest**
- 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

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**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

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### 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

### 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



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

**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, our 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, our 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 &amp; Soda Only</u>
1 hour Open Bar	\$15.00 per guest	\$13.00 per guest	\$12.00 per guest
2 hours Open Bar	\$24.00 per guest	\$20.00 per guest	\$18.00 per guest
3 hours 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**

	<u>Hourly Rate)</u>
Brut champagne embellished with fresh raspberries, strawberries, blackberries, peach and passion fruit nectars, and lemon and orange zest twists	\$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**