

Sweet Endings

Select a perfect compliment, artfully displayed to serve with your cake plate

Chocolate Covered Strawberry (GF)

Italian Wedding Cookie

Meringue Flower or Initial (GF)

Fresh Fruit (GF)

Dried Pineapple or Apple Chip (GF)

Crystalized Violet Petals (GF)

Chocolate Diamond or Pearl (GF)

Crispy Sugar Tuile

Petite Chocolate Mousse Cup (GF)

Gourmet Chocolate Truffle (GF)

Upgrade

Chocolate Monogram (GF) (upcharge)

Dessert Interactive Stations - The Perfect Upgrade

Noted Selections Are Designed As “Action Only” And Require Chef Attendant Fee.

Smoes Fire Pit

marshmallows, chocolate bars, graham crackers

6.00 per guest

Hand-Crafted ‘Smoes Fire Pit

house-whipped flavored marshmallows, homemade graham crackers coated with perfectly paired chocolate bark

9.00 per guest

Baked Alaska

sponge cake, ice cream, and toasted meringue set ablaze before your guests

7.00 per guest

Bananas Foster

bananas flambéd in brown sugar and rum, served over house-made frozen vanilla bean mousse

7.00 per guest

Sundae Bar

vanilla ice cream, chocolate ice cream, caramel sauce, chocolate syrup, strawberries in sauce, bananas foster topping, shaved chocolate, maraschino cherries, whipped cream, rainbow sprinkles

8.00 per guest