



Desserts

Apple or Blueberry Crisp ~ \$60.00

Minimum of 30 guests

Golden Delicious Apples or Fresh Blueberries Baked with Rolled Oats & Brown Sugar, topped with a Melt-in-Your-Mouth, Buttery Walnut Crust with Fresh Whipped Cream
Add Vanilla Bean Ice Cream ~ \$2.25 per person

Freshly Baked Assorted Cookies ~ \$12.00 dozen

House Made Porter Chocolate Brownies ~ \$4.00 per person

With Vanilla Ice Cream and Caramel Sauce

Bananas Foster ~ \$12.00 per person

Bananas cooked in Butter, Brown Sugar, Cinnamon, Dark Rum & Banana Liqueur
Flambéed & served over Vanilla Bean Ice Cream

Carrot & Cream Cheese Layer Cake ~ \$6.00 per person

Strawberries Romanoff ~ \$12.00 per person

Fresh Strawberries with Cointreau, Whipped Cream & Brown Sugar

Cheesecake ~ \$7.00 per person

Cherries Jubilee ~ \$12.00 per person

Liqueur Flambéed Cherries, served over Vanilla Bean Ice Cream

Dark Chocolate Triple Layer Cake ~ \$6.00 per person

Chocolate Fountain ~ \$12.00 per person

Mini Chocolate Fountain with Fresh Strawberries, Dried Fruit, Vanilla Wafers,
Fresh Pound Cake and Pretzel Rods

Chocolate Mousse Parfait ~ \$5.25 per person

Chocolate Truffle Torte ~ \$8.00 person

Cranberry & Apple Bread Pudding ~ \$60.00

Minimum of 30 guests

Chef's Homemade Custard-Style Bread Pudding Speckled with Cranberries and Granny Smith Apples,
Baked and Finished with a Southern Bourbon Sauce

Petite Viennese Dessert Display ~ \$12.00 per person

Chef's Selection of Petite Fours, Petite Cheesecakes, Cream Puffs, Éclairs & Napoleons

A 20 % Service Charge will be applied to all Food & Beverage Purchases
A 6% PA Sales Tax will be applied to all Food, Fees & Non-Alcoholic Beverage Purchases