



The Grand Finale

Sweet and Savory Ways to End Your Event

Finish your event or reception with a big bang! When the party is in full swing, these late night snack will be the perfect send-off for your guests to re-fuel after a night of drinking, dancing and celebrating!

Sweets and Treats Menu

Check out this menu full of **bite sized** desserts that offer a sweet ending to a great event. Most of these can be customized to fit your event or tastes. These will be priced out for the occasion and can be displayed stationary or can be hand passed by our service staff

Key Lime Pie Shooters *key Lime Pie, topped with whipped cream, in a shooter!*

Strawberry Shortcake Shooters *southern biscuit, fresh macerated Strawberries, topped with whipped cream, in a shooter!*

Boozy Brownies *brownie squares with a pipette filled with cordials – Irish Cream or Godiva White Chocolate Liqueur*

Oreo Dream Bars *fluffy layers of white and dark chocolate loaded with Oreos crumbles*

Lemon Berry Bars *tart lemon curd and light lemon mousse missed with fresh blueberries, topped with white chocolate*

Chocolate Raspberry Tangos *a tango of chocolate brownies and cream cheese swirled with raspberry and chocolate drizzle*

Meltaways *layers with semisweet chocolate, milk chocolate, walnuts, butterscotch, and toasted coconut on a buttery graham crust*

Cream Puffs *custard filled buttery pastry*

Mini Cheesecakes *assorted varieties*

Chocolate & Peanut Butter Pie Shooters *dark Chocolate and Peanut Butter mousse layered in a shooter*

Other Petit Fours and Dessert Bars change based in seasonal ingredients

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Unique Dessert Stations

Gourmet Gelato Cart

Delight your guests with homemade Italian gelato and sorbet flavors, served from a gelato cart- flavors to include: caramel cookies & cream, Reese's peanut butter cup, mascarpone, hazelnut & chocolate, tiramisu, mixed berry cabernet, tiramisu and many more!

flat fee of \$800 for up to 100 guests
\$7.50 per person - 100 guests or greater

Bread Pudding Flambé

We begin with homemade southern style bread pudding and our dessert bar chef tops it with flambéed bourbon sauce or warm white chocolate sauce

flat fee of \$600 for up to 100 guests
\$6.00 per person - 100 guests or greater

Ice Cream Float Bar

Includes miniature Strawberry shortcake "cups", and a dessert chef preparing Old Fashioned Ice Cream Floats, with vanilla ice cream and choices of Root beer, Coca Cola and Orange Soda

flat fee of \$525 for up to 100 guests
\$5.25 per person - 100 guests or greater

DonutHole Flambé

We begin with chocolate and traditional glazed donut holes and our dessert bar chef tosses them in a pan with a flambéed sauce of rum, vanilla vodka and brandy – THEN places over vanilla or coffee flavored ice cream

flat fee of \$600 for up to 100 guests
\$6.00 per person - 100 guests or greater

Cheesecake Martini Bar

Your guests start with a martini glass of house made cheesecake, then top it with our flambéed creations of Bananas Foster or Flaming Strawberries (fresh Plant City Strawberries flamed with Gran Marnier), or a display of cold ingredients (chocolate chips, fresh strawberries, crushed Oreo cookies, white chocolate sauce, and more!)

flat fee of \$650 for up to 100 guests
\$6.50 per person - 100 guests or greater

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S'mores Bar

Your guests can roast their own gourmet S'mores over an open flame. Choose from a variety of marshmallow flavors, tasty chocolates and graham crackers.

flat fee of \$400 for up to 100 guests
\$4 per person - 100 guests or greater

Plated Desserts

New Orleans Style White Chocolate Bread Pudding *With fresh Plant City strawberries and a warm white chocolate sauce*

Chocolate Crème Brulee *with fresh seasonal berries*

"Cheese, Nuts and Fruit" Plate *brandy poached pear half, stuffed with gorgonzola cheese, drizzled with Steen's cane syrup and topped with Cajun candied pecans*

Gourmet Cream Puffs

our cream puffs are light and buttery –but inside they are filled with velvety cream and a lot of favor.

Chocolate Ganache Vanilla Cream Puffs *filled with bourbon vanilla-bean infused custard cream, dipped in rich milk chocolate, and topped with dark chocolate crispy pearls.*

Salted Caramel Cream Puffs *filled with caramelized sugar custard (salty and sweet), dipped in salted caramel and finished with candied toasted almonds.*

Individual Bundt Cakes

finish off your event or wedding reception with a personal sized bundt cake. They're moist and full of flavor!

Pumpkin Spice *a moist pumpkin cake filled with ginger whipped cream and topped with caramel drizzle*

Red Velvet *red Velvet cake dipped in bittersweet chocolate and filled with a cream cheese center*

Turtle Molten *a fudgy chocolate cake topped with toasted pecans and filled in a caramel center*

Molten Chocolate *A very deep chocolate cake filled with a dark chocolate truffle*

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Candy Buffet

Served in beautiful glass apothecary jars in varying sizes and shapes, includes metal scoops and Mini Chinese To Go boxes for guests.

Various chocolates, hard candies, and sweets available in various colors

Based on candy selection, ranging from \$3.00- \$6.00 per person*

*Based on events 100 guests or larger

Savory Late Night Passed Snack Menu

Finish your event or wedding reception with a big bang! When the party is in full swing, these late night snack will be the perfect send-off for your guests to re-fuel after a night of drinking, dancing and celebrating!

Jalapeno Popper Bites *roasted jalapeno, bacon bits, pepperjack and soft cheeses, breaded and fried onsite, and*

Homemade Pretzel Bites with Wisconsin Cheddar Sauce

“Philly Cheese Steak” Pretzel Bites *sautéed chopped beef and onions, baked into a soft pretzel bite, served with a cheese dipping sauce*
and

Beer Cheese Soup Shooters

Gourmet “Cheeseburgers in Paradise” *miniature sirloin sliders with caramelized onions, melted pepperjack cheese and a piquant scotchbonnet pepper aioli*
and

Chicken Fingers *with our “secret” dipping sauce*

Mini Grilled Cheese Sandwiches *served with tomato soup shooters*
and

French Fries *fried onsite and served in white paper cones with a variety of dipping sauces,*

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Savory Late Night Stations

Campfire Station

Start by grabbing a skewer Hot Dog, roast over an open flame and dress it with traditional and gourmet toppings. Toppings include relish, baked beans, spicy mustard, chipotle ketchup, cheddar cheese, caramelized onions, mac-n-cheese, bacon bits, and much more.

Live Action Quesadilla Station

A fun and interactive station with fresh oven baked quesadilla creations. Below are some of our more popular options. **Choose 3 selections for your menu** (or we can create one for you).

Margarita Grilled Shrimp sautéed with onions and peppers

Chicken and Jack Cheese with a house-made chipotle BBQ sauce

Steak, Gorgonzola & Caramelized Red Onion absolutely no sauce needed!

Mango & Goat Cheese with a house-made chipotle BBQ sauce

Grilled Cheese Station

a fun and interactive station! Our station chef continually makes grilled cheese sandwiches for your guests in a hot sauté pan, then presents them on a hot griddle. Below are some of our more popular options. **Choose 3 selections for your menu** (or we can create one for you).

Smoked Gouda, Sharp Cheddar and Tomato

Grilled Cuban Bread with Sharp Cheddar, Gorgonzola and Applewood Smoked Bacon

Goat Cheese with Roasted Red Pepper Pesto

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And More!

Three Cheese Nacho Bar

Mini Slider Station

Gourmet Tater Tots Station

Taco Bar

These are just a few ideas. Let us know what sounds great for your crowd – mini tacos, fried mac n cheese, pretzels, grilled cheese, pulled pork sliders, chicken fingers, etc.

Give us a call to create catering excitement at your next event, party or wedding!

Updated March 2015