

The Grand Finale!



4300 Hoffmeister • Hwy. 55 at Union
St. Louis, MO 63125 • 314.638.6660

Catering and Special Event Design

Let us crown your event with the most memorable course of all,
DESSERT!

Choose from this extensive list of dessert options and treat your
guests to a true Confection Fantasy!

Petite Sweets

An assortment of bite size pastries for the ultimate in sweet tooth sampling! Including specialties such as: Chocolate Irish Cream, Butter Cream Delight, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Carmel Oatmeal Fingers, Goey Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Chocolate Dipped Strawberries
\$1.75 per person (includes 2 per person)

Petite Sweets Tray

15 piece assortment of the above, displayed on a silver tray and served 1 tray per guest table.
\$15.00 per tray
(actual assortments may vary)

Decadent Pleasures

Plated and garnished with whipped cream rose and fresh strawberry these confections are served buffet style.

<i>Triple Chocolate Tiger Cake</i>	\$3.50
<i>Classic New York Cheese Cake</i>	\$3.50
<i>German Chocolate Supreme</i>	\$2.50
<i>Triple Layer Strawberry Short Cake</i>	\$3.50
<i>Chocolate Caramel Pecan Cheesecake</i>	\$3.50
<i>Chocolate Rush Cake</i>	\$2.00
<i>White Chocolate Raspberry Cheese Cake</i>	\$2.00
<i>Lemon Chiffon Layer Cake</i>	\$3.50
<i>Pistachio Lime Marquise Cake</i>	\$2.50
<i>Amaretto Toasted Almond Cheese Cake</i>	\$3.00

Chef Signature Desserts

<i>Hazelnut Mascarpone Cheesecake with Poached Pears and Port Wine Sauce</i>	<i>\$4.00</i>
<i>Amaretto Chocolate Mousse Bombe with Crème Anglaise and Chocolate Cigarette</i>	<i>\$4.50</i>
<i>Spiced Apple Cake with Chef's Cream Cheese Ice Cream and Rum Caramel Sauce</i>	<i>\$4.00</i>
<i>Vanilla Mousse coated with White Chocolate Ganache, Peach Blossom Sauce</i>	<i>\$4.50</i>
<i>Flourless Chocolate Indulgence Torte with Raspberry Framboise</i>	<i>\$4.00</i>
<i>Tiramisu with Cappuccino Cream Mocha Sauce</i>	<i>\$4.00</i>

Hot from the Oven

These old world favorites are baked from scratch and served warm, from a self service buffet.

<i>Apple or Cherry Crisp</i>	<i>\$1.00</i>
<i>Cherry, Peach, or Apple Cobbler</i>	<i>\$1.00</i>
<i>White Chocolate Brioche Bread Pudding with Vanilla Rum Sauce</i>	<i>\$3.50</i>
<i>Cinnamon Apple Spice Cake with Caramel Sauce</i>	<i>\$2.50</i>

Sweet Dreams Dessert Station

\$5.00

An abundant assortment of whole cakes, gourmet cookies, cheese cakes, petit pastries, and chocolate dipped Strawberries, dramatically displayed as an unlimited station of indulgence for your guests.

Orlando's Fountain of Chocolate

-a dramatic presentation of warm rich chocolate that cascades perpetually down a three foot tall, tiered fountain with an assortment of treats for dipping:
Strawberries, Cherries, Marshmallows, Soft Pretzel Nuggets, Dried Fruit, Wafers and Cookies

Choose your favorite and place it into the deluge of chocolate to create a chocolate coated piece of heaven!

\$600.00

(serves up to 200 guests)

+ \$2.00 per person for over 200 guests

Simple Treats

Chocolate Chip and Cream Cheese Fudge Brownies	\$1.00
Luscious Lemon Bars	\$1.00
Assorted Cookies: Chocolate Chip, Sugar and Oatmeal Raisin	\$1.00
Chocolate Iced Devils Food Cake with Peanut Sprinkles	\$1.00
Home Made Pineapple Upside Down Cake	\$1.00

Grandma Jan's Cookie Jar

Home Baked Tollhouse Cookies	\$2.00
White Chocolate Macadamia Nut Cookies	\$2.00
M & M Cookies	\$2.00
An assortment of all of the above!	\$3.00

Prices may be subject to a 20% services and sales tax.
 See your sales consultant for more details!