

# Event Packages

CHOOSE A **BASE PACKAGE**, THEN SELECT YOUR ENTRÉE(S), SALAD, STARCH AND VEGETABLE FROM THE À LA CARTE MENUS. *FULL COCKTAIL HOUR AND CANAPÉS MENUS AVAILABLE SEPARATELY.*

	Silver	Gold	Platinum
<i>Best For</i>	<i>Rehearsal dinners &amp; intimate receptions</i>	<i>Weddings, receptions &amp; galas</i>	<i>Upscale weddings &amp; black tie galas</i>
<b>Cocktail Hour</b>	3   Tier 1 Canapés	4   Tier 1 Canapés	5 Canapés (3   Tier 1) (2   Tier 2)
<b>Salad</b>	Salad of Choice	Salad of Choice	Salad of Choice
<b>Main</b>	1 Entrée	Choose 2 Entrées	Choose 3 Entrées
<b>Starch</b>	1 Classic Choice	1 Classic Choice	1 Classic or 1 Elevated
<b>Vegetable</b>	1 Classic Choice	1 Classic Choice	1 Classic or 1 Elevated
<b>Pasta</b>	additional cost	additional cost	additional cost
<b>Dessert</b>	---	---	Included
<b>Rolls &amp; Butter</b>	Included	Included	Included
<b>Refreshment Station</b>	Water, Iced Tea or Lemonade	Water, Iced Tea or Lemonade	Water, Iced Tea or Lemonade

ALL PACKAGES INCLUDE 1 CLASSIC STARCH AND 1 CLASSIC VEGETABLE. PLATINUM PACKAGES INCLUDE ONE ELEVATED STARCH AND ONE ELEVATED VEGETABLE AT NO ADDITIONAL CHARGE. PASTA COURSE AVAILABLE AS AN ADD-ON AT ANY TIER. *PRICES DO NOT INCLUDE BAR, LABOR, VENUE FEE, RENTAL EQUIPMENT, GRATUITY OR TAXES.*

# Event Packages Menu Cont'd

## ENTRÉE MENU — À LA CARTE

All entrées include your choice of starch, vegetable and rolls — no package required. Choose 1–4 proteins; **first protein at the price listed, each additional at duet pricing.** Elevated selections carry a noted upcharge.

### PASTA

#### Lasagna Bolognese

Layers of hand-rolled pasta, a long-simmered meat ragù, creamy ricotta and melted mozzarella, finished with aged parmesan and baked until golden

#### Pasta with Vodka Sauce

Penne or fettuccini tossed in a silky San Marzano tomato cream, kissed with vodka and finished with a touch of garlic and fresh basil

#### Eggplant Parmesan (veg)

Thick-cut eggplant, golden in an herbed breadcrumb crust, layered with slow-cooked tomato sauce and melted mozzarella — a vegetarian centerpiece

#### Vegetable Lasagna (veg)

Seasonal vegetables sautéed with garlic and herbs, layered between sheets of pasta with creamy ricotta, fresh mozzarella and house tomato sauce

#### Heirloom Tomato Rigatoni (veg)

Slow-roasted Florida heirloom tomatoes, deeply caramelized and tossed with rigatoni, whipped ricotta, toasted pine nuts and fragrant basil oil plant-based

#### Brown Butter Gnocchi

Pillowy hand-rolled potato gnocchi in a nutty brown butter with burst cherry tomatoes, crispy sage and a cloud of whipped ricotta · plant-based

#### Short Rib Ragù Pappardelle

Wide ribbons of pappardelle cradling a deeply savory short rib ragù, slow-braised for hours in red wine, finished with bright gremolata and shaved parmesan

#### Gulf Lobster Mac & Cheese

Cavatappi pasta in a rich gruyère and aged white cheddar mornay, studded with sweet Maine lobster and finished with a golden, buttered breadcrumb crust

### CHICKEN

#### Chicken Marsala

Wood grilled chicken finished in a light Marsala reduction with thyme and olive oil

#### Chicken Piccata

Thin-pounded breast, seared golden and sauced with a bright lemon, white wine and caper pan sauce, finished with fresh parsley and a touch of butter

#### Fire-Grilled Chicken

Fire-Grilled Chicken, Lemon, Parsley & Roasted Garlic Chimichurri - marinated and grilled over open flame, finished with citrus and roasted garlic

#### Chicken Cordon Bleu

A classic preparation — breast stuffed with smoky ham and melted Swiss, breaded to a crisp golden crust and served with a silky chicken supreme sauce

#### Chicken à la Vigne

A pan-seared breast finished in a silky Chardonnay, fresh herb and preserved lemon reduction — bright, briny citrus notes layered with shallot, garlic and a touch of cream and butter for an effortlessly elegant finish.

#### Chargrilled Caribbean Chicken

A breast and leg steeped in an aromatic blend of island spices and fresh thyme, chargrilled to a deep lacquered finish and accompanied by a delicate mango salsa of fresh lime, cilantro and a gentle scotch bonnet heat — bold, vibrant and elegantly composed.

#### The Sarasota Grill

A celebration of the grill — a char-kissed mix of sweet and spicy Italian sausage, a juicy marinated chicken breast and a thick-cut pork chop, each flame-grilled to perfection and served together as one bold, satisfying package.

#### Chicken Milanese

Free-range breast, pounded thin and pan-fried to a shatteringly crisp crust, finished tableside with a warm Milanese sugo, freshly grated parmesan and torn basil

#### Harissa-Smoked Half Chicken

Slow-smoked with a bold harissa and spice rub, glazed with pomegranate molasses for a caramelized char, finished with roasted garlic aioli and za'atar

#### Duck Fat Chicken Thigh Confit

Thighs slow-rendered in duck fat until the skin crisps and the meat falls from the bone, dressed with a black truffle jus and fresh thyme

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### BEEF

#### Herb-Encrusted Roast Sirloin

A generous roast coated in fresh herbs and cracked black peppercorn, slow-roasted to a perfect pink and carved tableside with natural au jus & Chimichurri

#### Chargrilled Flank Steak

Flank steak marinated with Florida citrus, garlic, and fresh herbs, flame-grilled and delicately carved across the grain. Finished with a vibrant herb verde.

#### 12 hour Smoked Brisket

Brisket smoked low and slow over hardwood for 12 hours, developing a deep bark and buttery texture. Sliced and served with chimichurri or house peach BBQ sauce.

#### Beef Tenderloin Medallions

The most tender cut on the animal, seared and served with your choice of a rich bordelaise, a peppery au poivre or a bold blue cheese herb crust

#### Prime Rib

A standing rib roast slow-cooked to a deep, rosy center, carved tableside from the bone with creamy horseradish sauce and a rich, savory au jus

#### Braised Short Ribs

Bone-in short ribs braised for hours until the collagen melts into a glossy, deeply flavored jus, served with roasted root vegetables and pearl onions

#### Wagyu Flat Iron Steak

American wagyu, prized for its exceptional marbling and buttery depth, seared over high heat and finished with an herb compound butter and crispy shallots

#### Filet Mignon with Chanterelle Cream

A center-cut filet mignon, pan-seared to a caramelized crust, napped in a wild chanterelle and brandy cream sauce

### PORK

#### Agave-Glazed Pork Shoulder

slow-cooked until tender, lightly pulled and finished with agave, warm spice, and citrus

#### Orange Garlic Roast Pork Loin

A whole pork loin marinated in citrus, garlic and herbes de Provence, slow-roasted until golden and sliced to order with natural pan drippings

#### Pulled Pork

A bone-in shoulder brined overnight, dry-rubbed with a house spice blend and slow-cooked for sixteen hours until it pulls apart effortlessly, with house BBQ sauce

#### Miso-Glazed Pork Tenderloin

A delicate tenderloin lacquered in white miso, ginger and honey, roasted until caramelized and served with pickled daikon and toasted sesame oil

#### Roast Pork Loin

A whole pork loin encrusted in garlic, fresh herbs and herbes de Provence, slow-roasted until gloriously golden and carved to order — served with your choice of a roasted garlic and preserved lemon chimichurri or a velvety mustard cream and fig sauce.

#### Porchetta-Style Pork Belly

Pork belly rolled with wild fennel, fresh herbs and cracked pepper, slow-roasted for hours to achieve a shatteringly crisp crackling, finished with apple cider jus

#### Smoked Duroc Pork Chop

A thick-cut, heritage breed bone-in chop from pasture-raised Duroc pigs — slow-smoked for complexity and served with a house-made stone fruit mostarda

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### SEAFOOD & FISH

#### Blackened Salmon

A bold Creole spice crust seared onto a thick salmon fillet, served with a cool, fresh mango salsa — Gulf Coast cooking at its finest

#### Grilled Mahi Mahi

Line-caught Gulf mahi, grilled over an open flame to a light char, paired with a vibrant pineapple-jalapeño salsa and finished with fresh citrus

#### Shrimp Scampi

Shrimp sautéed in a generous pool of butter, garlic and white wine, finished with fresh parsley and a squeeze of lemon — elegant in its simplicity

#### Florida Grouper, Mango Beurre Blanc

Local Gulf grouper, pan-roasted until the skin crisps and the flesh flakes, bathed in a silky mango beurre blanc with fresh mango salsa alongside

#### Chilean Sea Bass, Miso Glazed

Buttery, flaky Chilean sea bass lacquered in a white miso glaze and served alongside silky braised baby bok choy

#### Blackened Gulf Snapper

Hook-and-line red snapper from the Gulf, seared with a Creole crust until deeply caramelized, with a tropical mango and papaya salsa and charred lime

#### Seared Florida Yellowfin Tuna

Prime yellowfin tuna, seared to a ruby center with a light Creole spice crust, finished with a bright mango and citrus salsa, fresh lime and a drizzle of herb oil — bold Gulf Coast flavor with a tropical Florida soul.

#### Pan-Seared Sea Bass

A thick fillet of sea bass seared to a golden crust, finished with a lemon caper beurre blanc, shaved fennel and fresh herbs

#### Pan-Seared U-10 Scallops

Five large dry-packed diver scallops, seared to a deep golden crust, served with a key lime beurre blanc, crispy capers and a sweet corn succotash

#### Whole Roasted Gulf Snapper **market price**

A whole Gulf snapper, stuffed with citrus, fresh herbs and aromatics, slow-roasted until the flesh lifts from the bone and presented whole tableside

#### Gulf & Gold Paella

A saffron-kissed paella brimming with Gulf shrimp, sweet blue crab meat and whole mussels, slow-cooked with smoky Spanish chorizo in a rich sofrito and white wine broth until the rice achieves a deep golden socarrat — stunning to present, impossible to forget.

### VEAL

#### Veal Marsala

Delicate veal cutlets, pounded thin and sautéed in clarified butter until golden, sauced with a silky marsala wine reduction and earthy wild mushrooms

#### Veal Piccata

Thin slices of milk-fed veal, quickly sautéed and finished in a bright, briny lemon and caper pan sauce — light, elegant and full of Mediterranean character

#### Veal Oscar

Tender veal medallions crowned with sweet Gulf crabmeat, fresh asparagus and a rich, tarragon-scented béarnaise sauce

#### Osso Buco

Cross-cut veal shank braised low and slow in white wine and aromatics until the meat falls from the bone, finished with bright citrus gremolata

#### Veal Chop Milanese

A bone-in veal chop, pounded to a generous thin cutlet, breaded and pan-fried to a golden crisp, finished with peppery arugula, lemon and shaved parmesan

#### Red Wine Braised Veal Cheeks

One of the richest cuts on the animal, braised for hours in Barolo until silky and spoon-tender, with roasted root vegetables and a luminous gremolata

# Event Packages Menu Cont'd

## ENTRÉE MENU — À LA CARTE

All entrées include your choice of starch, vegetable and rolls — no package required. Elevated selections carry a noted upcharge.

### LAMB

#### Rack of Lamb

A full frenched rack, coated in a Dijon, garlic, parsley and breadcrumb crust, roasted to a rosy pink and served with your choice of a rich red wine and rosemary jus or a vibrant herb chimichurri — an event showpiece.

#### Grilled Lamb Chops

Double-cut rib chops, marinated in olive oil, garlic and rosemary, grilled over high heat to a caramelized char and finished with a velvety mint demi-glace

#### Leg of Lamb

A bone-in leg marinated overnight in yogurt, garlic, lemon and olive oil, slow-roasted until deeply fragrant and carved to order at the table

#### Souvlaki Skewers

Tender chunks of lamb shoulder, marinated in lemon, oregano and garlic in the Greek tradition, grilled over charcoal and served with tzatziki and warm pita

#### Lamb Shoulder Shawarma

A whole spiced lamb shoulder slow-roasted for eight hours until falling-tender, carved tableside and served with house tzatziki, warm pita and pickled vegetables

#### Braised Lamb Shoulder Provençal

A bone-in shoulder slow-braised in Côtes du Rhône with Niçoise olives, capers, anchovies and roasted lemon — a soulful dish rooted in the south of France

### ADD-ON PROTEINS

Add a 2nd, 3rd or 4th protein, 3- 4 oz. portion per person, up to 4 total.

- Add Catch of the Day
- Add Chicken, Pork or Flank Steak
- Add Mahi, Salmon or Shrimp
- Add Snapper, prime rib, veal or lamb
- Add Beef Tenderloin

### VEGETARIAN

#### Eggplant Parmesan

Thick-cut eggplant, golden in an herbed breadcrumb crust, layered with slow-cooked tomato sauce and melted mozzarella — a hearty, satisfying vegetarian centerpiece.

#### Roasted Squash (Vegan option available)

Whole roasted butternut squash glazed with a smoky harissa, served over whipped tahini yogurt with slow-caramelized onions and finished with a vibrant herb chimichurri — bold, beautiful and deeply satisfying.

#### Mushroom & Spinach Wellington

A golden puff pastry parcel filled with a rich mushroom duxelle and wilted spinach, roasted until shatteringly crisp and sliced tableside — an elegant showpiece for any event.

#### Cauliflower Steak (Vegan option available)

A whole thick-cut cauliflower steak roasted to a deep golden char, finished with a roasted garlic butter, pomegranate molasses and toasted pine nuts — stunning in presentation and bold in flavor.

#### Moroccan Vegetable Tagine

A fragrant, slow-simmered tagine of seasonal vegetables and chickpeas in a warming ras el hanout and tomato broth, served alongside fluffy herb couscous and a cooling yogurt drizzle.

#### Thai Vegetable Curry -V

Seasonal vegetables simmered in a rich coconut milk and lemongrass broth, layered with kaffir lime, fresh ginger and Thai basil — served with fragrant jasmine rice and finished with a squeeze of fresh lime.

# Event Packages Menu Cont'd

## ENTRÉE MENU — À LA CARTE

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### SAUCES & FINISHING OPTIONS

*Most dishes come with their own natural sauce. Add a premium sauce upgrade for \$2 per person, or offer guests a sauce bar tableside.*

#### **Red wine demi-glace**

*A slow reduction of red wine and veal stock — ideal with beef and lamb*

#### **Truffle cream sauce**

*Crème fraîche and black truffle oil, deeply aromatic — pairs with tenderloin, chicken or pasta*

#### **Shrimp scampi butter**

*Brown butter, garlic and white wine — beautiful with fish, shrimp or pasta*

#### **Key lime beurre blanc**

*A classic Florida butter sauce, bright with citrus — pairs with snapper, mahi and sea bass*

#### **Mango habanero glaze**

*Sweet Florida mango balanced with gentle habanero heat — pairs with shrimp, chicken and pork*

#### **Stone crab mustard sauce**

*A Joe's-style house mustard sauce made for Florida seafood*

#### **Sauce bar**

*Three to four sauces served tableside or at a dedicated station — ideal for buffets and family style*

# Event Packages Menu Cont'd

## SALAD MENU

### CLASSIC SALADS

#### Caesar Salad

Romaine lettuce, shaved parmesan, homemade garlic croutons and classic Caesar dressing

#### Greek Salad

Iceberg lettuce, kalamata olives, cucumber, feta, pepperoncini and tomato with Greek vinaigrette

#### Strawberry Salad

Mixed greens, toasted pecans, red onion and sliced strawberries with creamy raspberry vinaigrette

#### Avocado Salad

Iceberg lettuce, avocado, pepitas, red onion, green pepper and tomato with cilantro vinaigrette

#### Asian Spinach Salad

Baby spinach, mandarin oranges, pecans, julienne red pepper, red cabbage and crisp wonton noodles with Asian vinaigrette

#### Heirloom Beetroot Salad V GF

Local roasted Beets, chili & goats cheese mousse, toasted pumpkin seeds and our sarrasota honey vinaigrette and garden herb verde

#### Antipasto Salad

Romaine, grape tomatoes, garbanzo beans, ciliegine mozzarella, black olives, artichoke hearts and salami with Italian dressing

#### Wedge Salad

Iceberg lettuce, tomatoes, crispy bacon, blue cheese dressing and chopped green onion

#### Chopped Seasonal Salad

Seasonal chopped vegetables and fresh fruit, chilli feta cream dressing and crispy chickpeas. A signature dish across our family of restaurants — one of our best sellers

### ★ ELEVATED SALADS additional charge to packages

#### Burrata & Heirloom Tomato Salad

Fresh burrata, slow-roasted heirloom tomatoes, basil oil, aged balsamic, flaky sea salt and grilled sourdough

#### Watermelon & Feta Salad

Chilled seedless watermelon, crumbled Greek feta, fresh mint, micro arugula, toasted pepitas and honey-lime vinaigrette

#### Arugula, Shaved Fennel & Citrus

Wild arugula, shaved fennel, citrus supremes, toasted almonds, shaved parmesan and citrus vinaigrette

#### Shrimp Caesar

Classic Caesar base, chilled citrus-poached shrimp, shaved parmesan and parmesan crisps

#### Seared Ahi Tuna Salad

Sesame-seared ahi tuna, mixed greens, avocado, cucumber, pickled ginger, edamame and soy-sesame vinaigrette

#### Gorgonzola & Poached Pear

Spring mix, gorgonzola crumbles, poached pear slices, toasted pine nuts and balsamic vinaigrette

# Event Packages Menu Cont'd

## STARCHES, RICE & GRAINS

### POTATOES classic selections included with package

#### **Creamy Mashed Potatoes**

*Yukon gold potatoes whipped to a velvety smooth finish with butter and cream — simple, classic and endlessly comforting.*

#### **Roasted Garlic Mashed Potatoes**

*Silky Yukon gold mashed potatoes folded with slow-roasted garlic, butter and cream — rich, fragrant and deeply savory.*

#### **Dauphinois Potatoes**

*Thinly sliced potatoes layered with garlic, gruyère and cream, baked golden*

#### **Rosemary Roasted Red Potatoes**

*Red potatoes rubbed with olive oil, fresh rosemary and sea salt, roasted until crispy*

#### **Duchess Potatoes**

*Mashed potato piped into elegant mounds with egg yolk and butter, baked to a golden crispy finish*

#### **Twice Baked Potatoes**

*Mashed potato mixed with sour cream, butter, bacon and green onion, filled back into the skin and baked*

### ★ ELEVATED POTATO additional charge

#### **Truffle Parmesan Duchess Potatoes**

*Classic duchess potato elevated with black truffle oil, shaved parmesan and fresh chives*

#### **Stone-Ground Cheddar Grits**

*Stone-ground grits, aged white cheddar, roasted garlic butter and fresh herbs. Pairs beautifully with shrimp, fish and pork*

#### **Potato & Leek Gratin**

*Thinly sliced Yukon gold potatoes, braised leeks, gruyère and crème fraîche, baked until golden and bubbling*

### RICE & GRAINS classic selections included with package

#### **Mushroom Risotto**

*Arborio rice, chicken stock, sautéed wild mushrooms and shaved parmesan*

#### **Cilantro Lime Rice**

*Fluffy rice with onion, fresh cilantro and lime juice. Pairs perfectly with Gulf seafood and Latin-inspired entrées*

#### **Wild Rice with Mushrooms & Pecans**

*Nutty wild rice blend, sautéed mushrooms and toasted pecans*

#### **Herbed Basmati Rice**

*Fragrant basmati with fresh parsley, dill and green onions*

#### **Tabbouleh**

*Bulgur wheat, flat-leaf parsley, tomato, mint, green onion, lemon juice and spices. Pairs perfectly with lamb and Mediterranean entrées*

#### **Saffron Risotto**

*Arborio rice, saffron, dry white wine, shaved parmesan and fresh herbs. A luxurious base for seafood and veal entrées*

#### **Black Truffle Mac & Cheese**

*Cavatappi pasta, aged gruyère and white cheddar, black truffle oil, toasted breadcrumb crust*

#### **Florida Coconut Rice**

*Jasmine rice cooked in coconut milk, fresh lime zest and toasted coconut. Pairs with Gulf seafood, jerk chicken and pork*

# Event Packages Menu Cont'd

## VEGETABLES

### CLASSIC VEGETABLES classic selections included with package

#### **Sautéed Seasonal Vegetables**

*Buttery Rainbow baby carrots and green beans*

#### **Asparagus**

*Steamed or roasted, served with hollandaise, olive oil or champagne vinaigrette*

#### **Haricot Vert & Toasted Almonds**

*Sautéed French green beans with brown butter and blanched sliced almonds*

#### **Green Beans**

*Choice of plain with butter, garlic and breadcrumbs, almandine or tomato and feta*

#### **Sautéed Spinach**

*Fresh spinach sautéed with garlic and olive oil*

#### **Brussels Sprouts**

*Sliced and sautéed in brown butter with a hint of fresh lime juice*

#### **Squash Gratin**

*Butternut squash, butter, cream and gruyère, baked golden*

#### **Roasted Vegetables**

*Golden potatoes, carrots, butternut squash, red peppers, sweet potato and onion with balsamic glaze*

#### **Grilled Vegetables**

*Red peppers, zucchini, yellow squash, portobello mushrooms and red onion with red pepper vinaigrette or roasted garlic and olive oil*

#### **Corn, Red Pepper, Bacon & Cilantro**

*Sautéed sweet corn kernels with diced red pepper, applewood smoked bacon and fresh cilantro*

#### **Caramelized Onions & Mushrooms**

*Slow-cooked with a hint of balsamic vinegar — perfect pairing with beef, pork and veal*

#### **Braised Bok Choy**

*Baby bok choy browned and finished in white wine. Pairs with Asian-style entrées*

#### **Corn on the Cob with Key Lime Butter**

*Fresh Florida sweet corn, house-made key lime butter and flaky sea salt — a Gulf Coast classic*

#### **Ratatouille**

*Classic French preparation of eggplant, zucchini, tomato and olives — vegetarian-friendly*

### ★ ELEVATED VEGETABLES additional charge

#### **Charred Broccolini with Lemon & Garlic**

*Whole broccolini spears, high-heat char, roasted garlic, chilli flakes, fresh lemon and shaved parmesan*

#### **Roasted Cauliflower with Harissa & Feta**

*Whole roasted cauliflower florets, house harissa, crumbled feta, toasted pine nuts and fresh mint*

#### **Truffle Roasted Wild Mushrooms**

*Cremini, shiitake and oyster mushrooms roasted with black truffle oil, fresh thyme and shaved parmesan*

#### **Florida Succotash**

*Sweet Gulf corn, cherry tomatoes, roasted red pepper, fresh basil and Gulf herbs in a light butter sauce*

# Event Packages Menu Cont'd

## DESSERTS

## DESSERT BITES

### Seasonal Fruit Tart

House-made pastry cream in a buttered tart shell, crowned with fresh seasonal Florida fruit and finished with an apricot glaze

### Apple Tart

Thinly sliced caramelized apples on a flaky pastry base with a cinnamon brown sugar glaze

### Brownie & Blondie Assortment

Rich, fudgy house-made dark chocolate brownie + Buttery brown sugar blondie with a chewy golden crumb

### Key Lime Tart

Smooth, tangy key lime curd in a buttery graham cracker crust, finished with torched Italian meringue and fresh lime zest

### Pecan Tart

Classic pecan tart with deep, nutty caramel flavor

### Cannolis

Crispy shells filled with house-made sweetened ricotta and mini chocolate chips

### Mini Carrot Cake

Moist spiced carrot cake with cream cheese frosting

### Mini Tiramisu

Espresso-soaked ladyfingers, mascarpone cream and a dusting of fine cocoa

### Mini Mousse Cups

Choice of one per dozen:

Chocolate, White Chocolate, Raspberry

### Mini Cheesecake

Choice of one per dozen:

Strawberry, Kahlua, Plain

### Mini Cookie Assortment

Choice of one per dozen:

Chocolate Chip Pecan, Double Chocolate Chip, Peanut Butter, Snickerdoodles, Oatmeal Raisin, Heath Bar, Brown Sugar Chocolate Chip, Sugar Cookies

## DESSERT SLICES

Included with Platinum.

### Carrot Cake

Moist spiced carrot cake with cream cheese frosting

### Flourless Chocolate Torte (GF)

Dense, fudgy dark chocolate torte with raspberry coulis, whipped crème fraîche and fresh mint

### Tiramisu

Moist spiced carrot cake with cream cheese frosting

### Cheesecake

Strawberry, Kahlua or Plain

### Cobbler

Peach or Apple, served with vanilla ice cream

### Lemon Posset with Shortbread

English-style lemon cream set naturally, served chilled with house-made butter shortbread and candied citrus zest

\*served in jar\*

## DESSERT STATIONS

### Bananas Foster Tableside

#### ★ Chef attendant required

A dramatic finish — Bananas flambéed tableside in dark rum, banana liqueur, brown sugar and butter, spooned warm over French vanilla ice cream.

### The Crepe Corner

Delicate crepes made to order and served warm with vanilla ice cream. Choose 1–2 fillings: Grand Marnier butter or Nutella. ★ Chef attendant required

## CELEBRATION CAKE SERVICE

Bring your own cake or order through our baking partners. We provide cake cutting, plating and service for a flat \$3 per person fee.