



## **Dessert Additions**

### **Funnel Cakes and Churros**

*Milk and Dark Chocolate Sauces, Nutella, and Caramel  
Strawberry and Blueberry Topping, Powdered Sugar*

**\$6.95 per Person**

### **Acai Bowls (GF)**

*Sliced Strawberries, Pineapple, Bananas, & Blueberries  
Granola, Coconut, Nutella, Peanut Butter, & Local Honey*

**\$9.95 per Person**

### **Butler Passed Mini Desserts**

*(Choice of Three)*

*Chocolate Covered Strawberries, Cheesecakes, Churros, Cinnamon Rolls, Cream Puffs, Glazed Donut Twists,  
Cake Pops, Petit Fours, French Macaroons, Chocolate Mousse Profiterole*

**\$7.95 per Person**

### **Frozen Ice Cream Novelties**

*Chocolate Chip Chipwich, Vanilla Ice Cream Sandwiches, Fruit Bars, Sherberts,  
Strawberry Shortcake, Eclairs and Much More*

**\$7.95 per Person**

### **Buffet Style Desserts**

#### ***All American***

*House Made Apple, Cherry, Blueberry Pies, NY Cheesecake,  
Chocolate Chip Cookies and Fudge Brownies*

**\$7.95 Per Person**

#### ***Italian***

*Tiramisu, Ricotta Cheesecake, Biscotti, Cannolis,  
Chocolate Eclairs, & Napoleans*

**\$10.95 Per Person**

#### ***Viennese***

*Chef's Assortment of Petit Fours, Cakes, Flavored Cannolis, Cream Puffs, Eclairs, Fresh Fruit Display,  
House Made Cookies, Mousse Parfaits, Rice Pudding, Brownies, Cake Pops, Tiramisu & Cheesecakes*

**\$15.95 Per Person**

### **Chef's Flambe Spectaculars**

#### ***Bananas Foster\****

*Sliced Bananas Flambéed with Brandy, Spiced Rum, Crème de Banana & Cinnamon, Served with Vanilla Ice Cream*

#### ***Cherries Jubilee\****

*Cherries Flambéed with Cointreau, Kirsh, and Freshly Squeezed Oranges, Served with Cinnamon Ice Cream*

#### ***Crepes Suzette\****

*French Crepes with Grand Marnier, Stone Fruit, Powdered Sugar*

**\$7.95 Each Per Person**

**\* Denotes Attendant Fee of \$100**

**All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax**