

## Menus

If you do not see something that suits your needs, please let us know and our Chef would be delighted to work with you to create a special menu specifically tailored to your event.



## Early Riser Continental Breakfast

*Minimum of 15 guests or additional charges will apply.  
Continental Breakfasts are designed for a maximum of 2 hours of service; a surcharge  
will apply for extended service. Breakfast items are not transferable to breaks.*

All breakfasts are served with Orange and Apple Juices, Gourmet Coffee, and Assorted Teas.

### Wake Up Call

Seasonal Fresh Sliced Fruit

Fresh Assorted Fruit and Berries with Coconut Yogurt

Chef's Selection of Assorted Pastries and Danishes  
served with Butter and Preserves

**\$23 per person**



### Healthy Start

Seasonal Fresh Fruit and Berries

Fruit Yogurts with Dried Fruit and Nuts

Granola and Assorted Boxed Cereals with Lowfat,  
Skim, and Whole Milk

Blueberry, Banana, and Bran Muffins served with  
Butter and Preserves

**\$26 per person**

### Deluxe Wake Up Call

Seasonal Fresh Sliced Fruit

Fresh Assorted Fruit and Berries with Coconut Yogurt

Chef's Selection of Assorted Pastries and Danishes  
served with Butter and Preserves

Croissant Sandwich with Spinach and Asiago Cheese

**\$29 per person**

# Breakfast Enhancements

*Minimum of 15 guests or additional charges will apply.*

*Continental Breakfasts are designed for a maximum of 2 hours of service; a surcharge will apply for extended service. Breakfast items are not transferable to breaks.*

## Cold Cereal Station

Cereals with Topping Buffet Including Sliced Almonds, Chocolate Chips, Raisins, Mini Marshmallows, and Bananas

Served with Chocolate, Lowfat, and Skim Milk

**\$7 Per Person**

## Sugar Rush

Assorted Fruit and Cheese Danishes, Strudels, and Muffins

**\$7 Per Person**

## Bagel Bar

Variety of Fresh Bagels

Accompanied with Cream Cheese, Butter, and Jams

**\$7 Per Person**

## Oatmeal Station

Hot Oatmeal with Topping Buffet Including Raisins, Bananas, Berries, Brown Sugar, Walnuts, and Sweet Butter

**\$7 Per Person**

## Waffle Station

Fresh Belgian Waffles

Accompanied with Fresh Strawberries, Whipped Cream, Warm Maple Syrup, and Sweet Whipped Butter

**\$7 Per Person**



## Scrambled Eggs, Crisp Bacon, and County Style Hash Browns

**\$10 Per Person**

## Chef's Frittata Station

Spinach and Asiago Cheese Frittata

Tomato, Fresh Herb, and Feta Cheese Frittata

Smoked Bacon, Green Onion, and Cheddar Cheese Frittata

**\$12 Per Person**

## Omelet Station

Omelets Made-to-Order

Applewood Smoked Bacon, Smoked Turkey, Country Ham

Spinach, Onions, Mushrooms, Peppers, Tomatoes

Aged Cheddar, Monterey Jack, and Swiss Cheese

**\$12 Per Person**

# Eye Opener

## Plated Breakfast

*Minimum of 15 guests or additional charges will apply.*

All breakfasts are served with Orange and Apple Juices, Gourmet Coffee, and Assorted Teas.  
Includes Sliced Fruit, Croissants, and Breads served with Butter and Preserves.

### American

Scrambled Eggs and Hash Browns

Choose One:

Applewood Smoked Bacon

Grilled Sausage

Honey Glazed Ham

**\$27 per person**



### French Toast

Cinnamon and Vanilla French Toast and  
Bourbon Glazed Peach French Toast  
served with Maple Syrup, Powdered Sugar,  
and Butter

**\$26 per person**

### Steak & Eggs

Grilled Sirloin Steak

Scrambled Eggs

Roasted Potatoes with Grilled Onions  
and Peppers

**\$30 per person**

# Sleeping In

## Breakfast Buffet

*Minimum of 15 guests or additional charges will apply. Breakfast designed for a maximum of 2 hours of service; a surcharge will apply for extended service. Breakfast items are not transferable to breaks.*

All breakfasts are served with Orange and Apple Juices, Gourmet Coffee, and Assorted Teas.

### Firm Handshake

Seasonal Fresh Sliced Fruit  
Fresh Assorted Fruit and Berries with Coconut Yogurt  
Chef's Selection of Assorted Pastries and Danishes served with Butter and Preserves  
Fresh Scrambled Eggs  
Roasted Breakfast Potatoes  
Buttermilk Biscuits with Country Gravy, Butter, and Preserves  
Applewood Smoked Bacon and Breakfast Sausage

**\$30 per person**

### Griddle Me This

Seasonal Fresh Sliced Fruit  
Granola and Assorted Boxed Cereals with Lowfat, Skim, and Whole Milk  
Fresh Assorted Fruit and Berries with Coconut Yogurt  
Blueberry, Banana, and Bran Muffins served with Butter and Preserves  
Chef's Selection of Assorted Pastries and Danishes served with Butter and Preserves  
Fresh Scrambled Eggs  
Roasted Breakfast Potatoes  
Cinnamon and Vanilla French Toast and Bourbon Glazed Peach French Toast served with Maple Syrup, Powdered Sugar, and Butter  
Applewood Smoked Bacon and Grilled Sausage

**\$34 per person**

### Brunch

Seasonal Fresh Sliced Fruit  
Yogurt Parfaits  
Assorted Pastries  
Assorted Mini Quiches  
Lox and Assorted Bagels, Smoked Salmon, Cream Cheese, Capers, Red Onion, and Sieved Eggs  
Spice Rubbed Steak, Applewood Smoked Bacon, and Sausage  
Roasted Red Potatoes  
Selection of Desserts

**\$40 per person**

### MEET Breakfast Buffet

Artisan Breads and Cheeses  
Panettone French Toast with Hazelnut Syrup  
Applewood Smoked Bacon and Sausage  
Champagne Omelet with Wild Mushrooms, Crème Fraiche, and Fontina Cheese  
Crab Cakes, Benedict Style with Two Poached Eggs Smothered with a Hollandaise Sauce  
New York Steak and Herb Scrambled Eggs

**\$50 per person**

# A La Carte

## Morning & Afternoon Breaks

### Morning

Assorted Seasonal Whole Fruit Basket  
(minimum of 15 people)  
\$50.00 per person

Seasonal Sliced Fresh Fruit Served on Platter  
\$6.00 per person

Assorted Granola Bars  
\$6.00 per person

Assorted Individual Fruit Yogurts  
\$6.00 per person

Assorted Pastries  
\$5.00 per person

Chef's Granola Mix  
\$5.00 per person

Cinnamon Rolls  
\$5.00 per person

Power Bars, Energy Bars  
\$6.00 per person

### Afternoon

Assorted Candy Bars (Snickers, M&M's,  
Butterfinger, and Hershey's Bar)  
\$36.00 per dozen

Freshly Baked Assorted Cookies  
\$36 per dozen

Brownies and Lemon Bars  
\$7.00 per person

Häagen-Dazs Bars  
\$45.00 per dozen

Assorted Dipped Biscotti  
\$30.00 per dozen

Chocolate-Dipped Rice Krispies Treats  
\$30.00 per dozen

Kettle Chips  
\$4.00 each



### Beverages

Bottled Water, still or sparkling  
\$4.00 each

Assorted sodas (assorted Coke products)  
\$4.00 each

Iced Tea or Lemonade served in pitcher  
\$4.00 per person

Bottled Fruit Juices (Orange, Cranberry, and Apple)  
\$4.00 each

Starbucks Frappuccino Drinks (Coffee, Mocha, and Vanilla)  
\$5.50 each

Assorted Vitamin Water  
\$5.00 each

# MEET Treats

## Break Packages

*Minimum of 15 guests or additional charges will apply.*

### Spa Break

Fruit Smoothies (Strawberry-Banana,  
Tropical, Chocolate-Peanut Butter)

Whole Fruit, Nuts, and Granola

Fresh Vegetable Sticks with Creamy  
Cilantro Dressing

Bottled Water

**\$12 per person**



### 7th Inning Stretch

Salted Peanuts

Popcorn

Soft Pretzels with Honey-Mustard  
and Cheese Dipping Sauces

Cracker Jacks

Assorted Soda (Coke Products)

**\$12 per person**

### Gourmet Coffee Station

Freshly Brewed Regular and Decaf Coffee  
and Hot Assorted Tea Served in Silver Urns

Flavored Syrups, Cubed Sugar, and Rock  
Sugar Sticks

**\$10 per person**

### Iced Tea Party

Flavored Iced Teas (Raspberry, Mango  
and Blackberry Mint) with Fresh  
Berries, Mangos, and Mint

**\$10 per person**

### MEET Sweet Treats

Häagen-Dazs Vanilla and  
Chocolate Ice Cream Bars

Frozen Fruit Bars

**\$12 per person**

### Juice Bar

Fresh Orange, Cranberry,  
Grapefruit, and Apple Juices

**\$10 per person**

# Lunch Time

## Buffet

*Minimum of 15 guests or additional charges will apply.*

*Lunch is designed for a maximum of 2 hours of service; a surcharge will apply for extended service.*

Served with Breads, Iced Tea, Water, and Gourmet Coffee.

### Working Lunch

Seasonal Fruit Salad  
Organic Baby Greens Salad  
Fresh Deli Meats to Include: Roasted Turkey,  
Roast Beef, Ham, Chicken Salad, and Tuna Salad  
Tomatoes, Pickles, Lettuce, Red Onion  
Mayonnaise and Dijon Mustard  
Assorted Fresh Baked Breads  
Kettle Chips  
Selection of Cookies and Brownies  
**\$34 per person**

### Picnic Basket

**(also available as a boxed lunch)**

Coleslaw, Potato Salad, and Pasta Salad  
Grilled Eggplant, Black Forest Ham, and  
Gruyere, or Turkey, Avocado, and Swiss  
Kettle Chips  
Whole Fruit  
Dessert Bar or Cookie  
**\$32 per person**

### Backyard Bar-B-Q

Potato Salad  
Creamy Cabbage and Carrot Slaw  
Slow-Cooked Ranch-Style Beans  
Quarter-Pound Hamburger  
All-Beef Hotdogs  
Grilled Chicken  
House-Smoked Sausage  
Roasted Red Potatoes  
Strawberry Shortcake  
Peach Cobbler and Apple Pie  
**\$44 per person**

### Mediterranean Delight

Fresh Tomato Bruschetta with Toasted Crostinis  
Traditional Greek Hummus and Pita Bread Wedges  
Figs, Dates, and Pistachios  
Display of Red and Green Grapes and Berries  
Greek Orzo Salad with Fresh Green Beans and  
Sweet Peppers  
Fresh Tuscan Salad Served on a Bed of Baby  
Spring Mix Lettuce, Black Olives, Feta Cheese  
Grilled Chicken with a Lemon Oregano Dressing  
Tender Rosemary Marinated Beef Skewered with  
Fresh Vegetables  
Sweet Baklava  
Mini Chocolate Eclairs  
**\$40 per person**

# Lunch Time (cont.)

## Buffet

### Orient Express

Soba Noodle Salad with a Soy Ginger Dressing  
Chinese Chicken Salad  
Orange Chicken with Sweet Peppers and Onions  
Wok-Fried Beef with Broccoli  
Vegetable Fried Rice  
Egg Rolls  
Mandarin Orange and Toasted Almond Custard  
Fortune Cookies  
**\$40 per person**



### Little Italy

Classic Caesar Salad with Croutons and Fresh Caesar Dressing  
Garlic Parmesan Bread Sticks  
Three-Cheese Baked Ziti with Reggiano, Parmesan and Mozzarella  
Pan-Seared Chicken Breast Topped with Carbonara Sauce  
Vegetable Ratatouille  
Tiramisu  
**\$40 per person**

### Tex-Mex Lunch

Tortilla Salad with Tomatillo Dressing  
Green Chile Chicken Enchilada Casserole  
Build-Your-Own Beef Taco Bar  
Served with Red Rice and Borracho Beans  
Tres Leches Cake  
**\$40 per person**

# Lunch Time

## Plated

*Minimum of 15 guests or additional charges will apply.*  
Served with Breads, Iced Tea, Water, and Gourmet Coffee.

Choice of soup or salad

Soup and salad add \$7 per person

### Soups

- Tomato Bisque with Cheese Crouton
- Wild Mushroom Bisque
- Crab and Roasted Corn Chowder
- New Mexico Tortilla Soup
- Seasonal choices of: Tomato or Fruit Gazpacho, Butternut Squash Soup

### Salads

- Tuscan Salad with Fresh Organic Greens, Fresh Sliced Mozzarella, Oven-Dried Tomatoes, and Balsamic Dressing
- Caesar Salad with Romaine Lettuce, Herbed Croutons, Traditional Caesar Dressing, Aged Parmesan, and a Lemon Squeeze
- Harvest Green Salad with Blue Cheese, Caramelized Pears, and Sweet Maui Dressing
- Insalata Caprese with Fresh Sliced Mozzarella, Plum Tomatoes and Basil, Drizzled with Aged Balsamic Vinegar and Oil

### Main Course

Three Cheese Baked Rigatoni Filled with Mozzarella, Regiano, and Parmesan Cheeses in a Rich Tomato Sauce

**\$32.00 per person**

Spicy Island Chicken Topped with Grilled Pineapple Salsa, Served with Jamaican Rice

**\$38.00 per person**

Pan-Seared Chicken Breast with Sautéed Mushrooms, Fresh Herbs, and Dijon Cream Sauce Served with Buttermilk Whipped Potatoes

**\$38.00 per person**

Sesame-Crusted Salmon with a Mild Asian Ginger Wasabi Sauce and Jasmine Rice

**\$42.00 per person**

Sliced London Broil with Thyme Au Jus and Roasted Garlic Mashed Potatoes

**\$45.00 per person**

### Desserts (Choice of One)

- Cheesecake with Fresh Fruit Toppings
- Fruit Sorbet
- Made-To-Order Ice Cream Sundaes
- Chocolate Decadent Cake
- Carrot Cake Topped with Cream Cheese Icing
- Seasonal Fresh Fruit Platter with Coconut Yogurt Dipping Sauce

# First Impressions

## Hors d'oeuvres – Buffet or Passed

### Pre-Dinner Passed Hors d'oeuvres – designed for a maximum of 1 hour

\$15.00 per person – Choice of 3 items

20 person minimum

### Reception Passed Hors d'oeuvres – designed for a maximum of 3 hours

\$35.00 per person – Choice of 7 items

20 person minimum



## Hot Items

- |                               |  |
|-------------------------------|--|
| Crab-Stuffed Mushroom Caps    | Chili Lime Salmon                              |
| Chicken Quesadillas           | Tender Beef Kabobs                             |
| Stuffed New Potato with Bacon | Portobello Mushroom Skewers                    |
| Mini Quiches                  | Mini Crab Cakes                                |
| Asian Spring Rolls            | Sicilian Antipasto Kabobs                      |
| Tandori Chicken Skewers       | Mini Beef Wellington                           |
| Pecan Chicken Tenders         | Chicken Empanada                               |
| Rosemary Chicken Kabob        | Mini Chicken Cordon Bleu                       |
| Andouille Sausage En Croute   | Risotto Asiago Croquette                       |
| Thai Chicken Satay            | Flank Steak Crostini                           |
| Parmesan Artichoke Heart      | Bacon Wrapped Shrimp with<br>Chipotle Dressing |
| Tuscan Fontina Bites          | Lobster Empanadas                              |
| Seesame Chicken Satay         |  |

## Cold Items

- |   |  |
|---|--|
| Tomato Bruschetta                                 | Cucumber Rounds Topped with Salmon Mousse  |
| Mini Caprese Salad Bites                          | Stuffed Grape Leaves   |
| Mediterranean Tapenade Crisps                     | Curry Chicken Salad on Pita Wedge  |
| Belgian Stuffed Endive                            | Smoked Salmon Croquettes   |
| Marinated Artichoke Hearts                        | Seared Ahi on a Wonton Chip  |
| Asparagus Wrapped in Prosciutto                   | Tequilla Ceviche Shrimp Shots  |
| Brie, Pear, and Almond Wrapped in Phyllo          | Duck Confit with Dried Cherries in a Wonton Cup  |
| Tropical Fruit Kabobs                             | Lobster Medallion  |
| Stuffed Cherry Tomatoes                           | Lump Crab and Avocado Salad Crostini   |
| Smoked Gouda, Basil, and Tomato Canapés           | Mascarpone & Amaretto Stuffed Strawberries   |
| Prosciutto-Wrapped Melon Balls                    | Assorted French Petit Fours  |
| Tartlette of Avocado Mousse and Bay Shrimp        | Chocolate-Dipped Assorted Fruits   |
| Beef Carpaccio with Blue Cheese on Tortilla Crisp | Assorted Mini French Pastries  |
| Herb Crusted Fried Brie with Mango Chutney        | Chocolate-Dipped Cheesecake Bites  |
| Vietnamese Summer Rolls                           | Assorted Mousse Served in Demitasse Cups<br>(Vanilla, Coconut, Chocolate, Strawberry, Peanut<br>Butter Crunch) |
| Asian Chicken with Mandarin Oranges               |  |
| Blue Cheese and Prosciutto Stuffed Figs           |  |

Prices are subject to a 20% service charge and 8.1% tax. These rates are subject to change.

# Conversation Starters Displays

*Each station requires a minimum of 25 guests or additional charges will apply. Based on 2 hours of service.  
\$175 Chef Fee for each station.*

## Fresh Fruit Display

Seasonal Fresh Sliced Fruits  
Served with Coconut Yogurt

**\$7 per person**

## Assorted Fresh Vegetables Display

Broccoli, Sliced Cucumbers, Yellow Squash, Sweet Peppers, Carrots, Celery Sticks, Cherry Tomatoes, and Jicama

Served with Blackened Tomatillo & Cilantro Dressing

**\$7 per person**

## Domestic and Imported Cheese Display

Variety of Domestic and Imported Cheeses

Grapes and Fresh Berries

Assorted Breads and Crackers

**\$14 per person**



## Antipasto Display

Roasted Peppers, Grilled Zucchini, Grilled Yellow Squash, and Marinated Olives

Prosciutto Ham and Genoa Salami

Provolone Cheese

Home-Baked Italian Breads

**\$9 per person**

## Seafood Bar (priced per piece)

*Each selection served with Spicy Cocktail Sauce, Horseradish, Tabasco, and Lemon Wedges.*

Jumbo Cocktail Shrimp  
*(minimum order of 3 pieces per person)*

**\$5 per piece**

Alaskan Snow Crab Claws

**\$6 per piece**

Lobster Medallions

**\$7 per piece**

# Movers & Shakers

## Action Stations

*Each station requires a minimum of 25 guests or additional charges will apply. Based on 2 hours of service.  
\$175 Chef Fee for each station.*

### Mashed Potato Bar

Homemade Buttery Mashed Potatoes, Sweet Potato Mash, and Garlic Mashed Potatoes

Turkey Pan Gravy, Beef Bourguignon

Toppings to Include: Selection of Shredded Cheeses, Sour Cream, Chives, and Bacon

**\$14 per person**

### Ceviche Station

Fresh Seafood to include: Shrimp, White Fish, and Crab

Coconut Ceviche with Fried Plantains

Citrus Ceviche with Fresh Avocado and Tomato Salsa with Blue Corn Chips

**\$23 per person**



### Pasta Table

Penne and Bowtie Pasta with Fresh-Made Sauces to Include Pesto, Garden Marinara, Alfredo, and Puttanesca

Toppings to include: Fresh Spinach, Tomato, Sautéed Mushrooms, Artichoke Hearts, Kalamata Olives, and Toasted Pine Nuts

**\$16 per person**

### Wok and Roll

Fresh Fried Rice with Vegetables

Stir Fry Vegetables to include Peas, Peppers, and Onions

Choice of Fresh Ginger, Cilantro, and Bean Sprouts

Tofu, Shrimp, Pork and Chicken

**\$17 per person**

### Grill Station\*\*

Marinated Chicken, Tender Beef, Succulent Shrimp, Glazed Salmon

Fresh Vegetables

**\$24 per person**

\*\*For outdoor events on the Pavilion only.

Prices are subject to a 20% service charge and 8.1% tax. These rates are subject to change.

# Dinner

## Buffet

*Minimum of 15 guests or additional charges will apply. Served with Breads, Iced Tea, Water, and Gourmet Coffee.*

### Mexican Fiesta

Black Bean and Roasted Corn Salad with  
Blackened Serrano Ranch Dressing  
Southwestern Coleslaw  
Fresh Grilled Red and Yellow Peppers  
Cilantro Lime Rice  
Black Beans  
Chipotle Chicken  
Pork Chili Verde  
Traditional Flan and Coconut Tapioca

**\$60 per person**

### Conversation Piece

Caesar Salad  
Green Beans with Buttery Toasted Almonds  
Fresh Grilled Vegetables  
Golden Scalloped Thyme Potatoes  
Sautéed Chicken Breasts with Chardonnay  
Lemon Caper Pan Jus  
Fire-Roasted Flank Steak with Chianti  
Butter, Rosemary, and Garlic  
Cheesecake with Fresh Fruit Topping  
Chocolate Decadence Cake

**\$70 per person**



### Gallery

Mediterranean Salad with Fresh Orange Vinaigrette  
Summer Penne with Asparagus and Lemon  
Tarragon Sauce  
Roasted Potatoes with Rosemary and Garlic  
Fresh Grilled Vegetables  
Braised Chicken Provencal with Plum Tomatoes,  
Onions, Orange Zest, Kalamata Olives, Red and  
Yellow Peppers  
Beef Bourguignon with Mushroom Caps, Pearl  
Onions, and a Deeply Flavored Red Wine Sauce  
Tiramisu and Fruit Crepes

**\$75 per person**

### MEET Feast

Organic Baby Greens Salad  
Roasted Corn Crab Chowder  
Tuscan White Bean Salad  
Asparagus with Chili Vinaigrette  
Fresh Grilled Vegetables  
Herb Roasted Potatoes  
Tequila Lime Chicken Breasts with Tomato Pasilla  
Chili Sauce  
Char-Grilled Hoisin Flank Steak with Mango Salsa  
Sesame Crusted Salmon with Mild Asian Ginger  
Wasabi Sauce  
Carrot Cake with Cream Cheese Frosting  
Key Lime Pie

**\$75 per person**

# Dinner

## Plated

*Minimum of 15 guests or additional charges will apply. Served with Breads, Iced Tea, Water, and Gourmet Coffee.*

Choice of soup or salad

Soup and salad add \$9 per person

### Soups

- Tomato Bisque with Cheese Crouton
- Wild Mushroom Bisque
- Crab and Roasted Corn Chowder
- New Mexico Tortilla Soup
- Tomato or Fruit Gazpacho
- Butternut Squash Soup

### Salads

- Tuscan Salad with Fresh Organic Greens, Fresh Sliced Mozzarella, Oven Dried Tomatoes, and Balsamic Dressing
- Tossed Organic Baby Greens with Feta Cheese, Toasted Pecans, Cherries, and Fresh Orange Vinaigrette
- Romaine Lettuce, Herbed Croutons, Traditional Caesar Dressing, Aged Parmesan, and a Lemon Squeeze
- Harvest Green Salad with Blue Cheese and Caramelized Pears with a Sweet Maui Dressing

### Main Course

Grilled Eggplant Napoleon with a Wild Mushroom Medley and a Herbed Couscous

**\$44.00 per person**

Tender Roast Chicken with Green Beans Almondine and Buttered Herb Potatoes

**\$49.00 per person**

Seared Wild King Salmon with an Asparagus Risotto and Roasted Carrots with Fennel Puree

**\$54.00 per person**

Herb-Seared Sea Bass with Roasted Asparagus and a Potato Squash Gratin

**\$54.00 per person**

Beef Tenderloin Medallions with Cognac Mozzarella

Scalloped Potatoes

**\$59.00 per person**

Roasted Rack of Lamb with Rosemary Au Jus with Roasted Root Vegetables and Basmati Herb Rice

**\$64.00 per person**



### Desserts (Please select one option)

- Belgian Chocolate Mousse
- Warm Berry and Peach Cobbler with Ice Cream
- Carrot Cake with Cream Cheese Frosting
- Strawberries and Peach Wedges with Grand Marnier Over Pound Cake
- Cheesecake with Fresh Fruit
- Tiramisu

Prices are subject to a 20% service charge and 8.1% tax. These rates are subject to change.

# Sweet Dreams

## Dessert Displays

*Each selection requires a minimum of 25 guests or additional charges will apply.*

### Gourmet Coffee Station

Fresh Brewed Colombian Coffee  
International Selection of Teas  
Belgian Chocolate Truffles  
Italian Syrups, Fresh Whipped Cream,  
Cinnamon and Chocolate Stick Stirrers  
Shortbread Cookies  
Fresh Biscotti

**\$9 per person**

### Tropical Fruit Display

Pineapples, Melons, Berries, and Mangos  
Includes a Creamy Lime Dip and Coconut Yogurt

**\$9 per person**

### Strawberry Shortcake Station

Fresh Baked Shortcakes, Pound Cake, and  
Angel Food Cake Topped with Whipped Cream,  
Caramel Sauce, and an Assortment of Berries

**\$11 per person**



### Straight Up Cheesecake

New York Style Cheesecake served in Martini  
Glasses

Toppings Include: Warm Caramelized  
Pineapple, Warm Caramel Dulce de Leche,  
Fresh Raspberries, Blueberries, Strawberries,  
Chocolate Chips, Oreos, Toasted Almonds,  
Coconut Shavings, and M&M's

**\$16 per person**

### Premium Ice Cream Sundae Bar

Vanilla, Chocolate, and Strawberry Premium Ice  
Cream Scooped in Individual Servings

Toppings include: Hot Fudge Sauce and Whipped  
Cream, Mini Cookies, Sprinkles, Assorted Candies,  
Toasted Chopped Almonds, and Cherries

**\$16 per person**