

## After Dinner Inspiration

### Plated Desserts

**Carrot Cake \$6.00 per person**

Moist Spiced Cake with Sweet Cream Cheese Frosting

**Bread Pudding \$6.00 per person**

Warm Michigan Cider Bread Pudding with Maple Glaze

**Hungarian Apple Strudel \$6.00 per person**

Hand made Hungarian Apple Strudel baked in a light flakey crust served with Maple Cinnamon Crème Anglaise

**Cheesecake \$6.00 per person**

Traditional Cheesecake with a Graham Cracker Crust, Strawberry Coulis

**Chocolate Raspberry Torte \$6.75 per person**

Chocolate Genoise Topped with Chocolate Ganache, Chocolate Mousse, Raspberry Vanilla and Chocolate Sauce

**Chocolate Cake \$7.00 per person**

Flourless Triple Chocolate Cake

**Tiramisu \$8.50 per person**

Mascarpone Mousse Layered with Coffee Infused Sponge Cake

**Seasonal Fruit Tart \$9.00 per person**

Crispy Flan with Custard, Sliced Seasonal Fruit and Berries with Apricot Glaze, Sunburst Painted Plate

**Chocolate Pyramid \$9.00 per person**

Chocolate Genoise Base Topped with Chocolate Mousse, Served with Gianduja Sauce, Berries and Whipped Cream

**Mango Teardrop \$9.00 per person**

Yellow Sponge Cake Layered with White Chocolate Mango Mousse and Jaconde Collar

**Innovation of Key Lime Pie \$10.00 per person**

Modern twist with Fruit Caviar and Lime Meringue Cloud on a House made Graham Cracker

**Chef's Trio \$10.00 per person**

Flourless Double Chocolate Cake, Seasonal Fruit Tartlet and Raspberry Charlotte Russe on a Painted Plate

### Entremets Course

Two Small Plates per table of 8 guests \$3.00 per person

**Cheese & Nut Small Plate**

Zingerman's Bridgeview and Great Lakes Chesire Cheeses  
Lavender Honeycomb  
Assortment of Mixed Fancy Nuts

**Chocolate & Dried Fruit Small Plate**

Mindo Chocolates to include; 77% chocolate, Rustic Macho  
Crystallized Ginger Covered in Chocolate  
Assortment of Dried Fruits

## After Dinner Inspiration Stations

Stations have 50 Guest Minimum and 90 Minute Service Presentation

### Dessert Stations

**Signature Sweets \$14.00 per person**

Warm Michigan Cider Bread Pudding with Maple Glaze; Apple and Cherry Fruit Tartlets; Mini Cheesecakes; Signature Wavy Cake Cones; Morello Cherry & White Chocolate Mousse Sweet Cones; Chocolate Ganache with Passion Fruit Drizzle Edible Spoons; White Chocolate Drizzled Signature Hobo Bread

**Downtown Desserts \$14.00 per person**

Ice Cream Floats made from Assorted Faygo® in Glass Bottles; Wavy Cake Carving; Cream Puff Station with Sanders® Hot Fudge, Guernsey Ice Cream and Assorted Toppings

**Slab Brownie Martini Bar \$9.50 per person**

Warm Triple Chocolate Brownie with Choice of Milk, Bittersweet and Gianduja Ganache. Toppings Include Toasted Coconut, Almonds, Hazelnuts, Pineapple, Strawberries, Toffee Crunch, Marshmallows, Chow Mein Noodles

**Mousse Bar \$9.50 per person**

Bitter Sweet Chocolate, White Chocolate and Strawberry Served in a Martini Glass with Croquant, Dried Cherries, Sliced Strawberries, Toasted Coconut, Mini Marshmallows, Heath Bar Crunch, Mini Dark Chocolate Chips, Chopped Pecans and a Trio of Sauces

**Add Historic Candy Display to any Dessert Station**

Candy Necklaces, Caramels, Lemon Heads, Necco Wafers, Rock Candy, Smarties, Red Licorice & Snow Caps **\$5.00 per person**

**Butler Passed Sweet Sampler \$9.00 per person**

Fruit Tartlet, Mini Cheesecake, Signature Wavy Cake Cone, Morello Cherry & White Chocolate Mousse Sweet Cones

**Chef's Fruit Cobbler Station \$8.00 per person**

Apple, Mixed Berry and Chef's Seasonal Crisps served Warm in our Cast Iron Skillets and Real Whipped Cream. *Add Guernsey Vanilla Ice Cream for \$3.00 per person additional*

**Ice Cream Sundae Bar \$8.00 per person**

Vanilla, Strawberry and Chocolate Ice Cream, Warm Strawberry, Chocolate Fudge and Caramel Sauces. Toppings Include Oreo Cookie Crumbs, Chocolate Chips, Heath Bar Crunch, , Coconut, M&Ms, Sprinkles, Peanuts, Whipped Cream and Cherries

**Faygo® Floats \$7.50 per person**

Ice Cream Floats made from Assorted Faygo® in Glass Bottles

**International Coffee Station \$7.50 per person**

Freshly Brewed Gourmet Coffee & Fine Herbal Teas Served with Italian Coffee Flavorings, Whipped Cream, Chocolate Shavings, Sugar, Cinnamon Sticks, and House-made Biscotti

### Afterglow Stations

**Kettle Corn Station \$5.00 per person**

Kettle Corn of Michigan "Better than Chicago", Cheese, Caramel and Cajun Flavors

**Soft Baked Pretzels Sticks \$5.50 per person**

Pepperoni-Parmesan, Mustard-Salt and Cinnamon Soft Baked Pretzel Sticks Served with Marinara, Honey Mustard and Cheddar Ale Dipping Sauces

**Mini Slider Station \$6.00 per person**

Certified Angus Beef Mini Sliders with Cheese & Caramelized Onions, Ketchup, Mustard and Pickles

**Salsa & Fresh Guacamole Bar \$6.00 per person**

Guacamole, Pico de Gallo, Black Bean Corn Salsa, Fried Corn Tortilla Chips

**Coney Bar \$6.00 per person**

Dearborn Hot Dogs, Brown's Buns, Detroit Coney Chili, Ketchup, Mustard and Onions

**Pan Pizza Station \$7.00 per person**

Pepperoni & Cheese, Cheese, and Hawaiian-Style with Smoked Ham and Pineapple

**Taco Bar \$9.00 per person**

Soft Local Made Tortillas, Seasoned Beef, Ancho Chicken, Vegetarian Refried Beans, Tomatoes, Lettuce, Pico de Gallo, Cheese, Guacamole, Sour Cream, Cilantro and Limes