

# After-Dinner Inspirations

## Dessert Stations

**Sensational Sweet Station.** . . . . . \$13.50 per person  
Chef's Selection of Cakes, Mousse, Warm Bread Pudding,  
Premier Miniatures Including Fresh Fruit Tarts, Cream  
Puffs, Chocolate-Covered Cannoli and Chocolate-Dipped  
Strawberries, Assorted Mini Cheesecakes, Peanut Butter Bars  
and Lemon Bars

**Add Chocolate Fountain.** . . . . . \$18.00 per person

### Chocolate Fountain

Milk Chocolate. . . . . \$9.00 per person  
White Chocolate. . . . . \$11.00 per person

Chef's Selection of Assorted Cookies and Cookie Pops,  
Strawberries, Melon, Pineapple, Bananas, Marshmallows,  
Pretzel Sticks, Cream Puffs, Oreos, Doughnut Holes, Pound  
Cake and Potato Chips

**Downtown Desserts.** . . . . . \$13.50 per person  
Ice Cream Floats made from Assorted Faygo® Flavors,  
Wavy Cake Carving, Cream Puff Station with Sanders® Hot  
Fudge, Guernsey Ice Cream and Assorted Toppings

**Cupcake Station.** . . . . . \$7.50 per person  
Chocolate and Vanilla Cupcakes, White and Chocolate  
Icing, Mini Chocolate Chips, M&M Pieces, Rainbow  
Sprinkles, Chopped Peanuts, Toasted Coconut and Toffee  
Crunch

**Ganache Bar** . . . . . \$9.50 per person  
Warm Milk, Bittersweet or Gianduja Chocolate Ganache.  
Toppings include Pineapple, Coconut, Strawberries, Pretzel  
Pieces, Fortune Cookie Pieces, Marshmallow, Macadamia  
Nuts, Dried Cherries, Salted Popcorn, Served in a Waffle  
Bowl

**Slab Brownie Martini Bar.** . . . . . \$9.00 per person  
Triple Chocolate Brownie with Choice of Milk, Bittersweet  
or Gianduja Ganache. Toppings Include Toasted Coconut,  
Almonds, Hazelnuts, Pineapple, Strawberries, Toffee  
Crunch, Marshmallows, Chow Mein Noodles

**Ice Cream Sundae Bar.** . . . . . \$7.00 per person  
Vanilla, Strawberry and Chocolate Ice Cream, Warm  
Strawberry, Chocolate Fudge and Caramel Sauces. Toppings  
Include Oreo Cookie Crumbs, Candy Sprinkles, Chocolate  
Chips, Heath Bar Crunch, Peanuts, Cherries, Whipped  
Cream, Coconut and M&Ms

**International Coffee Station** . . . . . \$6.00 per person  
Freshly Brewed Gourmet Coffee and Assortment of Fine  
Herbal Teas Served with Italian Coffee Flavorings, Whipped  
Cream, Chocolate Shavings, Sugar and Cinnamon Sticks

**Iced Coffee Station** . . . . . \$4.00 per person  
Vanilla, Hazelnut and Sugar-Free Vanilla Iced Coffee Made  
to Order with Assorted Toppings

## Afterglow Menu

**Mini Slider Station** . . . . . \$5.00 per person  
Mini Sliders with Cheese and Caramelized Onions, Served  
with Ketchup, Mustard and Pickles

**Coney Bar** . . . . . \$5.00 per person  
Dearborn Hot Dogs, Brown's Buns, Detroit Coney Chili,  
Ketchup, Mustard and Onions

**Pan Pizza Station.** . . . . . \$6.00 per person  
Pepperoni and Cheese, White Pizza with Tomato, Feta and  
Olives, Hawaiian-Style with Smoked Ham and Pineapple

**S'mores** . . . . . \$6.00 per person  
Caramelized Marshmallows Dipped in Chocolate and Rolled  
in Assorted Toppings

**Salsa and Fresh Guacamole Bar.** . . . . \$6.00 per person  
Guacamole, Pico de Gallo, Black Bean Corn Salsa, Fried  
Corn Tortilla

**Gourmet Popcorn Station** . . . . . \$6.00 per person  
Dark Chocolate-Drizzled Popcorn with Marshmallows  
and Graham Crackers, Caramel Corn with Peanuts and  
White Chocolate Drizzle, Chipotle Cheese Popcorn  
with Semisweet Chocolate Drizzle, Peanut Butter Toffee  
Crunch Popcorn, Cinnamon Gianduja Popcorn Laced with  
Macadamia and Coconut, Wasabi Triple-Chocolate Popcorn  
with Wasabi Peas

**Minimum of 50 guests.**

**Menu price is based on 90 minutes of service.**

*Above prices are subject to 6% sales tax and 20% service charge.*

*Prices and policies are subject to change.*

## Plated Desserts

**Carrot Cake.** . . . . . \$5.50 per person  
Moist Spiced Cake with Sweet Cream Cheese Frosting

**Bread Pudding** . . . . . \$5.50 per person  
Served Warm with Vanilla Sauce

**Apple Strudel** . . . . . \$5.50 per person  
Flaky Puff Pastry Filled with Spiced Apples and Raisins,  
Served with Cinnamon Sugar Crème Anglaise

**Seasonal Cheesecake.** . . . . . \$5.75 per person  
Chef's Selection of Seasonal Cheesecake and Garnish

**Chocolate Raspberry Mousse Torte** . . . \$6.00 per person  
Chocolate Genoise Topped with Chocolate Ganache,  
Chocolate Mousse and Raspberry, Vanilla and Chocolate  
Sauces

**Key Lime Tart** . . . . . \$6.00 per person  
Shortcrust with Key Lime Mousse, Whipped Cream and  
Toasted Coconut

**Blueberry Tart** . . . . . \$6.25 per person  
Almond Crust with Blueberry Cream Cheese Filling

**Chocolate Decadence** . . . . . \$6.50 per person  
Flourless Chocolate Pecan Torte with Chantilly Cream and  
Raspberry Coulis

**Lemon Torte** . . . . . \$7.00 per person  
Layered Yellow Genoise with Lemon Buttercream and  
Almonds on Painted Plate

**Mocha Latte** . . . . . \$8.00 per person  
Chocolate Fudge Cake Layered with Coffee Mousse and  
Whipped Cream

**Fruit Flan.** . . . . . \$8.00 per person  
Crispy Flan Shell with Vanilla Custard, Sliced Seasonal Fruit  
and Berries with Apricot Glaze, Served on Sunburst Painted  
Plate

**Tiramisu** . . . . . \$8.00 per person  
Mascarpone Mousse Layered with Coffee-Infused Sponge  
Cake

**Chef's Trio.** . . . . . \$8.00 per person  
Chef's Seasonal Selection of Miniature Desserts on Painted  
Plate

**Chocolate Pyramid.** . . . . . \$8.50 per person  
Chocolate Genoise Base Topped with Chocolate Mousse,  
Served with Gianduja Sauce, Berries and Whipped Cream

**Mango Teardrop.** . . . . . \$8.50 per person  
Yellow Sponge Cake Layered with White Chocolate Mango  
Mousse and Joconde Collar

**Italian Almond Torte.** . . . . . \$9.00 per person  
Rum-Soaked Almond Pound Cake Frosted with Amaretto  
Mascarpone and Toasted Almonds

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