

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, Flaky Crust, Served with Maple Cinnamon Crème Anglaise

Cheesecake **\$6.00 per person**
Traditional Cheesecake with Graham Cracker Crust and 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, 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 Painted Plate

Entremets Course

Two small plates per table of 8 guests, \$3.00 per person

(Select 1)

Cheese and Nut Small Plate
Zingerman's Bridgewater and Great Lakes Cheshire Cheeses
Lavender Honeycomb
Assortment of Mixed Fancy Nuts

~ OR ~

Chocolate and 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 and White Chocolate Mousse Sweet Cones, Chocolate Ganache with Passion Fruit Drizzle Edible Spoons and 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, and Chow Mein Noodles

Mousse Bar \$9.50 per person
Bittersweet 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 \$5.00 per person
Candy Necklaces, Caramels, Lemon Heads, Necco Wafers, Rock Candy, Smarties, Red Licorice and Snow Caps

Butler-Passed Sweet Sampler \$9.00 per person
Fruit Tartlet, Mini Cheesecake, Signature Wavy Cake Cone, and Morello Cherry and 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 Cast-Iron Skillets and Real Whipped Cream
Add Guernsey Vanilla Ice Cream for additional \$3.00 per person

Ice Cream Sundae Bar \$8.00 per person
Vanilla, Strawberry and Chocolate Ice Cream with 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 and 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 Pretzel 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 and Caramelized Onions, Ketchup, Mustard and Pickles

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

Coney Bar \$6.00 per person
Dearborn Hot Dogs, Brown's Buns, Detroit Coney Chili, and Ketchup, Mustard and Onions

Pan Pizza Station \$7.00 per person
Pepperoni and Cheese, Cheese and Hawaiian-Style with Smoked Ham and Pineapple

Taco Bar \$9.00 per person
Soft Locally Made Tortillas, Seasoned Beef, Ancho Chicken, Vegetarian Refried Beans, Tomatoes, Lettuce, Pico de Gallo, Cheese, Guacamole, Sour Cream, Cilantro and Limes