

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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