

Dessert Stations

Flaming Crepe - \$8 (chef required)

- Chef's "Create-to-order" White Chocolate Amaretto, Dark Chocolate Hazelnut or Grand Marnier Crepes Filled with Choices of Fresh Strawberries, Pineapple, Kiwi, Oranges, Blueberries, Raspberries, Crème Fraîche or Whipped Cream and Nuts

Cheesecake Bar - \$8

- Old-fashioned Champagne Glasses with a Scoop of New York Style Cheesecake. Toppings Include: Warm Caramelized Pineapple, Dulce de Leche, Fresh Raspberries, Blueberries, Saucy Strawberries, Bittersweet Chocolate Shavings, Oreos, Toasted Almonds and Coconut Shavings

Baked-to-order Pie Station - \$8 (chef required)

- Individual Graham Cracker or Pastry Pie Shells with Choice of Cherry, Peach or Apple Filling Baked with Crumb Topping Chocolate Cream, Banana Cream or Key Lime Filling Baked with Meringue Topping or Served with Whipped Cream

Build-Your-Own-Sundae - \$6

- Chocolate, Strawberry and Vanilla Ice Cream with Carmel, Fudge and Pineapple Toppings, Crushed Oreos, M & Ms, Nuts, Sprinkles, Whipped Cream and Cherries

Mini Dessert Station - \$4.00 (display of four mini desserts, includes Daryl's Coconut Coffee)

- Milk or White Chocolate-covered Strawberries
- Assorted Cheesecake Bites
- Mini Pecan Pie Tarts
- Mini Coconut Cream Pies
- Fruit Tarts
- Tiramisu Bites
- Pecan Pralines
- Chocolate-dipped Cheesecake Pops
- Mexican Chocolate Sugar Cookies
- Chocolate Oreo Cups
- Assorted Chocolate Truffles
- Kahlua Brownies
- Margarita Bars
- Lemon Bar Bites
- Lemon Mousse Cups
- Assorted Biscotti
- Cherry Angelfood Cake Bites Dipped in Chocolate

Coffee Bar

- **Daryl's Coconut Coffee** with Cinnamon Sticks, Chocolate Shavings, Toasted Coconut, Whipped Cream, Brown Sugar, Half and Half and Assorted Sugars
(Bailey's, Kahlua and Grand Marnier Liqueurs Available at an Additional Charge and Bartender Required)

