



Dessert Additions

Build Your Own Ice Cream Sundae Bar

*Vanilla & Chocolate Ice Cream
Whipped Cream, Cherries, and Assorted Toppings*
\$5.95 per Person

Acai Bowls (GF)

*Sliced Strawberries, Pineapple, Bananas, & Blueberries
Granola, Coconut, Nutella, Peanut Butter, & Local Honey*
\$9.95 per Person

Butler Passed Mini Desserts

(Choice of Three)

*Chocolate Covered Strawberries, Cheesecakes, Churros, Cinnamon Rolls, Cream Puffs, Glazed Donut Twists,
Cake Pops, Petit Fours, French Macaroons, Chocolate Mousse Profiterole*
\$7.95 per Person

Frozen Ice Cream Novelties

*Chocolate Chip Chipwich, Vanilla Ice Cream Sandwiches, Fruit Bars, Sherberts,
Strawberry Shortcake, Eclairs and Much More*
\$7.95 per Person

Buffet Style Desserts

All American

*House Made Apple, Cherry, Blueberry Pies, NY Cheesecake,
Chocolate Chip Cookies and Fudge Brownies*
\$7.95 Per Person

Italian

*Tira Mi Su, Ricotta Cheesecake, Biscotti, Cannolis,
Chocolate Eclairs, & Napoleans*
\$10.95 Per Person

Viennese

*Chef's Assortment of Petit Fours, Cakes, Flavored Cannolis, Cream Puffs, Eclairs, Fresh Fruit Display,
House Made Cookies, Mousse Parfaits, Rice Pudding, Brownies, Cake Pops, Tira Mi Su & Cheesecakes*
\$15.95 Per Person

Chef's Flambe Spectaculars

Bananas Foster*

Sliced Banana's Flambéed with Brandy, Spiced Rum, Crème de Banana & Cinnamon, Served with Vanilla Ice Cream

Cherries Jubile*

Cherries Flambéed with Cointreau, Kirsh, and Freshly Squeezed Oranges, Served with Cinnamon Ice Cream

Crepe Suzettes*

French Crepes with Grand Marnier, Stone Fruit, Powdered Sugar
\$7.95 Each Per Person

*** Denotes Attendant Fee of \$75**

All Food and Beverage Charges Subject to 20% Service Charge and NJ Sales Tax