

BAMBARA BANQUET MENUS

BREAKFAST BUFFET

Minimum of 25 Guests

Minimum of 10 Guests-Continental Only

CONTINENTAL BREAKFAST BUFFET

House Baked Breakfast Pastries and Bagels

Fruit Preserves, Cream Cheese, Sweet Butter

Seasonal Fresh Fruit Platter

Fresh Squeezed Orange Juice and Cranberry Juice

House Brewed Coffee, Decaffeinated Coffee, Assorted Teas, Hot Chocolate

\$16.50 pp

-

COUNTRY BREAKFAST

Fresh Scrambled Eggs

Apple Wood Bacon, Sage Sausage Links

Home Fried Potatoes

Seasonal Fresh Sliced Fruit Platter

Breakfast Breads and Pastries

Fruit Preserves, Cream Cheese, Sweet Butter

House Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$18.50 pp

-

HEALTHY BREAKFAST

Low Cholesterol Scrambled Eggs

Olive Oil Roasted Potatoes, Roasted Herbed Tomatoes

Apple Chicken Sausage

Roasted Herbed Tomatoes

Seasonal Fresh Sliced Fruits,

Individual Flavored Yogurts

Bran Muffins and Bagels,

Cream Cheese, Butter, and Honey

House Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$19.50 pp

LODGE BREAKFAST

Scrambled Eggs, Onions, Mushrooms, Spinach, and Cheese

Apple Wood Bacon, Ham Steaks, Sage Sausage Links

Home Fried Potatoes

French Toast, Maple Syrup, Butter

Breakfast Pastries and Bagels

Fruit Preserves, Cream Cheese, Sweet Butter

Sliced Seasonal Fruits

House Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$23.00 pp

BREAKFAST ADDITIONS

Fresh Scrambled Eggs \$4.00 pp

Add to any Scrambled Eggs

Sausage, Mushrooms, Peppers, Spinach, Cheese -Additional \$1.00 pp

or

Chorizo, Jalapenos, Peppers, Onions, Tomatoes, Queso Fresco-Additional \$1.50 pp

-

Fresh Corned Beef Hash \$6.50 pp

-

Traditional Eggs Benedict, Smoked Pork, Hollandaise \$5.50 pp

-

Smoked Salmon Benedict, Tomato, Hollandaise \$ 6.50 pp

-

Veggie Eggs Benedict Roasted Eggplant, Tomato, Mushroom Sherry Cream \$4.00 pp

-

Apple Wood Bacon, \$3.50 pp

-

Ham Steak, \$3.50 pp

-

Sage Sausage Links \$3.50 pp

-

Apple Chicken Sausage \$5.00 pp

-

French Toast, Maple Syrup, Butter \$4.00 pp

-

French Toast Royal, Bananas Foster, Pecans, Powdered Sugar \$5.50 pp

-

Smoked Salmon and Bagels, Traditional Condiments \$7.50 pp

-

Steel Cut Hot Oatmeal, Brown Sugar, Dried Fruit \$4.00 pp

-

Bambara Granola, Berries, Yogurt, Milk \$4.00 pp

-

Breakfast Pastries \$3.00 pp

-

Croissants, Preserves and Butter \$3.00 pp

-

Assorted Bagels, Cream Cheese, and Butter \$2.75 pp

-

Flavored Individual Yogurts \$30.00 per Dozen

-

Assorted Whole Fruits \$24.00 per Dozen

-

Seasonal Fresh Fruit Platter \$5.50 pp

PLATED BREAKFAST

Choice of two entrees-additional \$2.00 pp

Scrambled Eggs

Choose one Breakfast Meat

Apple Wood Bacon, Ham Steak, Sage Sausage Links

\$15.00 pp

-

Country Scramble, Sausage, Mushrooms, Peppers, Spinach, Cheese

\$15.00 pp

-

Chorizo Scramble, Jalapenos, Peppers, Onions, Tomatoes, Queso Fresco

\$15.00 pp

-

Scrambled Huevos Rancheros, Crisp Tortilla, Beans, Queso Fresco, Ranchero Sauce

\$15.00 pp

-

Joes Scramble, Lean Ground Beef, Spinach, Mushrooms, Onions, Parmesan Cheese

\$17.00 pp

-

Cholesterol Free Scrambled Eggs, Tomato, Spinach, Avocado, Parmesan

\$17.00 pp

-

Eggs Benedict, Smoked Ham, Hollandaise

\$15.00 pp

-

French Toast Royal, Bananas Foster, Pecans, Apple Chicken Sausage

\$17.00 pp

Plated Breakfast to include;

Home Fried Potatoes, Breakfast Pastries, Preserves, Sweet Butter

BEVERAGES

Coffee, Tea, Hot Chocolate \$2.95 pp

-

Fresh Squeezed Orange and Cranberry Juice \$3.50 pp

LUNCHEON MENUS

BAG LUNCHES

Choice of

BAMBARA CLUB

Grilled Chicken, Apple Wood Bacon, Gruyere Cheese, Avocado Basil Pesto
Cilantro Roll

-

VEGGIE

Tomato, Avocado, Sprouts, Cucumbers, Swiss Cheese, Sunflower Seeds
Multigrain Bread

-

ROAST BEEF

Thinly Sliced Peppered Roast Beef, Cheddar Cheese, Leaf Lettuce
Sourdough Roll

-

TURKEY AND PROVOLONE

Oven Roasted Turkey Breast, Provolone Cheese, Leaf Lettuce
Artisan Bread

\$19.00 pp

*All above include Choice of Potato or Pasta Salad, Potato Chips,
Freshly Baked Cookie, Whole Fresh Fruit and Bottled Water,
Individual Packets of Whole Grain Mustard and Mayonnaise

LUNCHEON BUFFETS

Minimum of 25 Guests

Minimum of 12 for American Deli

AMERICAN DELI

Mixed Baby Greens Salad with Balsamic Vinaigrette

Potato Salad, Kettle Chips

Smoked Turkey, Cured Ham, Roast Beef,

Sliced Cheddar, Jack, and Swiss

Tomatoes, Red Onions, Garlic Dill Pickles, Leaf Lettuce

House Baked Breads and Rolls

Whole Fruit

Freshly Baked Cookies

\$22.00 pp

-

ITALIAN DELI

Baby Spinach, Grape Tomatoes, Lemon Olive Oil Vinaigrette

Penne Pasta Salad, Olives, Dried Tomatoes, Basil

Caprese Salad, Fresh Mozzarella, Tomatoes, Basil, EVOO

Rosemary Roasted Turkey, Italian Roast Beef, Cured Salamis, Prosciutto

Fontina, Provolone

Pesto Aioli, Garlic Aioli

Ciabatta Rolls

Whole Fruit

A Variety of Italian Cookies

\$27.00 pp

-

HEALTHY WRAP

Mixed Baby Greens Tossed with Fresh Lemon, Olive Oil, Sea Salt

Curried Chicken Salad, Albacore Tuna Salad, Chilled Stir Fry Asian Beef

Sliced Tomatoes, Sweet Onions, Avocado, Shredded Lettuce

Jack and Cheddar Cheese

Whole Wheat Tortillas, Pita Bread

Sun Chips

Whole Fruit

Chocolate Rice Crispy Treats and Granola Bars

\$28.00 pp

SOUTH OF THE BORDER

Romaine, Garlic-Lime Dressing, Queso Fresco
Achiote-Pineapple Grilled Chicken
Grilled Flank Steak "Al Carbon"
Chilaquile with Enchilada Sauce and Cheese
Grilled Poblanos Chiles and Onions,
Frijoles de Olla
Warmed Flour and Corn Tortillas
Pico de Gallo, Onions, Limes, Guacamole,
Queso Fresco, Sour Cream
Cinnamon Sopapillas
\$28.00 pp

-

THE BACKYARD

Baby Greens, Garden Vegetables, Ranch Dressing
Potato Salad, Cole Slaw
Barbequed Chicken
Smoked Angus Beef Brisket
Grilled Louisiana Hot Links
Cowboy Baked Beans
Grilled Corn with Chile Butter
Toasted Garlic Bread or Jalapeño Corn Bread
Fruit Cobbler
\$26.50 pp

-

PACIFIC RIM

Baby Greens, Ponzu, Wonton Chips, Mandarins
Wok Fried Beef and Noodle Salad, Spicy Peanut Dressing
Miso Glazed Salmon, Lemon Grass
Hibachi Chicken, Wasabi-Soy Glaze
Garlic-Black Bean Stir Fried Vegetables
Steamed Jasmine Rice
Fortune Cookies
\$28.50 pp

-

MEDITERRANEAN

Traditional Caesar Salad, Shaved Parmesan, Croutons
Orchietti Pasta al Fresco
Grilled Asparagus, Lemon, Truffle Essence
Penne Pasta Pomodoro, Italian Sausage, Olive Oil, Grana Podano
Sautéed Chicken Medallions, Mushrooms, Madiera Wine Reduction
Baguettes, Olive Oil, Balsamic
Tiramisu
\$29.50 pp

LIGHTER FARE

'Choice of' two entrees-additional \$2.00 pp)

Classic Caesar Salad, Parmesan, Garlic Crouton
with

Grilled Shrimp

\$18.50 pp

or

Grilled Lemon-Herb Chicken

\$15.50 pp

or

Seared Marinated Flank Steak

\$17.00 pp

-

Shrimp Louie

Tomato, Avocado, Celery, Garlic Crostini,

Louie Dressing

\$16.50 pp

-

Blackened Chicken Cobb

Apple Wood Bacon, Avocado, Tomatoes, Buttermilk Bleu Cheese,
Balsamic Vinaigrette

\$16.00 pp

-

Chilled Steak Salad

Truffled Mushrooms, Beef Steak Tomatoes, Mixed Greens,

Sherry Vinaigrette

\$ 19.00 pp

-

Heirloom Caprese Salad (July - October only)

Heirloom Tomatoes, Basil, Fresh Mozzarella, Grilled Baguette, EVOO,
(Prosciutto Optional)

\$16.00 pp

-

Curried Chicken

Coconut Lime Vinaigrette, Asian Greens, Nuts, Dried Fruit Chutney

\$16.00 pp

Served With Fresh Baked Breads and Butter

PLATED LUNCHEONS

Choice of two Entrees-Additional \$2.00 pp

CHOOSE ONE

Mixed Greens,

Aged Balsamic Vinaigrette, Buttermilk Blue Cheese, Sweet Potato Chip

-

Baby Spinach, Grape Tomatoes, Lemon Olive Oil Vinaigrette, Croutons

-

Caesar Salad, Shaved Parmesan, Garlic Croutons

CHOOSE ONE

Baked Vegetarian Napoleon

Eggplant, Portobello Mushroom, Fresh Mozzarella, Basil, Pomodoro

\$20.00 pp

-

Pan Roasted Pub Steak

Garlic Mashed Potatoes, Seasonal Vegetable, Red Wine Demi

\$18.00 pp

-

Balsamic-Honey Glazed Chicken Breast

Soft Polenta, Seasonal Vegetable

\$20.00 pp

-

Sautéed Gulf Prawns

Tomato Coulis, Extra Virgin Olive Oil, Lemon, Fresh Grated Parmesan

\$22.00 pp

-

Wild Mushroom Pasta

Sautéed Mushrooms, Leeks, Peas, Sherry Cream Sauce, Truffle Essence

\$22.00 pp

-

Grilled Salmon

Yukon Gold Potatoes, Olive Tapanade, Zucchini, Buerre Rouge

\$20.00 pp

Asian Grilled Flank Steak

Wok Fried Noodles and Vegetable, Thai Peanut Sauce

\$20.00 pp

-

Citrus Brined Pork Loin

Chive Grits, Roasted Grapes, Wilted Spinach, Light Dijon Vinaigrette

\$18.00 pp

-

Achiote Grilled Chicken

Sweet Potato Puree, Jalapeno-Corn Salsa, Lime-Guajillo Chile Reduction

\$18.00 pp

-

Pan Seared Angus Top Sirloin

Spinach Salad, Straw Potatoes, Brown Butter Béarnaise

\$22.00 pp

Includes Freshly Baked Breads and Butter

BEVERAGES

Based on Consumption

San Pellegrino Limonata and Aranciata \$2.95 per

-

Still and Sparkling Spring Water \$3.50 per

-

Assorted Soda Drinks \$2.75 per

-

IZZE Assorted Sodas \$4.00 per
Blackberry, Clementine, Pomegranate

-

Flavored Iced, Teas \$2.95 per

-

Served in Carafes

Raspberry Lemonade \$2.95 pp

Regular Iced Tea \$2.95 pp

SPECIALTY BREAKS

AFTER SCHOOL SPECIAL

SMART Food Popcorn

M&M's

Snickers

Red Vines

Assorted Bottled Sodas

\$7.50 pp

-

CHOCOLATE DECADENCE

Fudge Brownies

Chocolate Dipped Strawberries

White Chocolate Macadamia Nut Cookies

Assorted Dessert Bars

Fresh Brewed Coffee, Decaf, Assorted Teas and Raspberry Lemonade

\$8.50 pp

-

HIGH ENERGY BREAK

Granola and Energy Bars

Sun Chips

Whole Fresh Fruit

Artesian Mineral Waters and Chilled Energy Drinks

\$10.00 pp

-

HEALTHY BREAK

Garden Vegetable Crudite w/Chef's Choice of Dipping Sauces

Whole Fresh Fruit

Hot Artichoke Dip w/Pita Chips

Assorted Bottled Waters and IZZE Sodas

\$9.50 pp

-

SOUTH OF THE BORDER MADNESS

House Made Salsa and Guacamole

Blue Corn Tortilla Chips

Cinnamon Sopapillas

Fresh Brewed Iced Teas and Raspberry Lemonade

\$10.50 pp

-

SOMETHING SIMPLE

A Variety of Home Made Cookies and Brownies

Fresh Fruit

Variety of Bottled Sodas and Waters

\$7.00 pp

DINNER MENUS

HORS D'OEUVRES**

Priced per piece

Butlered on Silver Trays

COLD

- Tuna Tartar, Wasabi Mayonnaise, on Cucumber Round \$2.75
-
- Smoked Salmon Lovosh, Horseradish Cream \$2.25
-
- Roma Tomatoes, Eggplant Ratatouille on Crostini \$2.00
-
- Walnut Gorgonzola, on Endive, Saba \$ 2.00
-
- Chilled Lemon-Basil Prawns, Aioli \$2.75
-
- Artichoke Hearts, Stuffed with Crab Salad \$ 3.00
-
- Bruschetta, Seasonal Selection \$2.50
-
- Prosciutto Wrapped Grissini, Truffled Aioli \$2.25
-
- California Rolls, Wasabi, Pickled Ginger \$2.75
-
- Rosemary Seared Beef, on Crostini, Horseradish Aioli \$2.75

HOT

- Green Chile Crab Cake, Jalapeno Aioli \$3.50
-
- Roasted Portobello Mushroom with Boursin \$2.75
-
- Roasted Prunes Stuffed with Maytag, Port Syrup \$2.25
-
- Thai Curry Chicken Satay, Peanut Dipping Sauce \$2.50
-
- Vegetable Spring Roll, Sweet Chile Sauce \$2.50
-
- Mushroom Duxelles in Pastry, Madeira Reduction \$3.00
-
- Grilled Lamb Lollipops, Mint Chimichuro \$3.75
-
- Pancetta Wrapped Prawns, Parmesan Aioli \$3.00
-
- Gingered Beef Satay's, with Sesame Soy Glaze \$2.75
-
- Spinach and Cheese Spanikopita \$2.75
-
- Achiote Grilled Chicken Skewers, Lime Aioli \$2.75d

DISPLAYS
Minimum 25 Guests

Imported and Domestic Cheese Board, Assorted Crackers \$7.00 pp

-

Domestic Cheese Display, Assorted Breads and Crackers \$4.00 pp

-

Smoked Salmon Platter, Traditional Garnishments \$11.50 pp

-

Charcuterie Platter of Cured Meats and Select Cheeses \$ 8.00pp

-

Fruit and Cheese Board, Sliced Baguettes \$6.00 pp

-

Sliced Seasonal Fruits and Berries \$5.50 pp

-

Baked Brie En Croute \$ 4.75 pp

-

Chilled Poached Salmon, Raspberry Vinaigrette, Mint Crème Fraiche \$ 8.50 pp

-

Sushi and Sashimi Platter, Soy Sauce, Thinly Sliced Ginger, Wasabi \$15.00 pp

-

Garden Fresh Vegetable Platter, Served with 2 Dipping Sauces \$3.50 pp

-

Cocktail Shrimp Served with 2 Dipping Sauces \$5.50 pp
(based on 2 Shrimp per person)

DINNER BUFFET

Includes Freshly Baked Breads, and Butter

CHOOSE ONE

Mixed Greens

Buttermilk Blue Cheese, Aged Balsamic Vinaigrette, Sweet Potato Chip

-

Organic Greens

Candied Walnuts, Dried Cranberries Champagne Vinaigrette

-

Baby Spinach

Lemon Olive Oil Vinaigrette, Grape Tomatoes, Croutons

-

Iceberg Wedge

Apple Wood Smoked Bacon, Grape Tomatoes, Buttermilk Blue Dressing

-

Traditional Caesar Salad

Shaved Parmesan, Garlic Croutons

CHOOSE ONE

(Additional sides-\$3.00 pp each selection)

Garlic Mashed Potatoes

Basmati and English Pea Rice Pilaf

Herb Roasted New Potatoes

Mushroom and Wild Rice Pilaf

Petite Baked Yukon Gold Potatoes with Sour Cream & Scallions

Parmesan - Herb Risotto

Bambara Au Gratin Potatoes

Toasted Vermicelli, Saffron Rice Pilaf

Bacon and Herb Barley

CHOOSE ONE

Chefs Seasonal Selection, Herb Butter

Grilled Vegetable Platter, Balsamic & EVOO

Hari Covert, Brown Butter, Toasted Almonds

Grilled Asparagus, Truffle Essence

Grilled Eggplant, Pomodoro, EVOO

Sauteed Roasted Baby Carrots

CHOOSE TWO ENTRÉE SELECTIONS

CHOICE OF THREE ADDITIONAL \$4.00 pp

CHOICE OF FOUR ADDITIONAL \$6.00 pp

Sautéed Chicken, Lemon Caper Sauce

-

Shallot Roasted Beef, Red Wine Rosemary Jus

-

Blacken Chicken Breast, Andouille Gravy

-

Chive Crusted Tilapia, Citrus Buerre Blanc

-

Grilled Pork Loin, Roasted Fruits, Balsamic Syrup

-

Seasonal Garden Pasta, Light Tomato-Herb Broth, Grana Padano

\$38.00 pp

Pepper Seared Angus Top Sirloin, Merlot-Red Onion Jus

-

Achiote Grilled Chicken, Cilantro Lime Butter, Fresh Avocado

-

Penne Pasta Ragu, Ground Veal, Italian Sausage, Pancetta

-

Honey-Balsamic Glazed Chicken

-

Pan Seared Salmon, Crushed Berry Mignonette, Crème Fraiche

-

Grilled Mahi Mahi, Curried Buerre Blanc, Fresh Tropical Salsa

\$43.00 pp

Roasted Seasonal Halibut (April-Oct) Sea Bass (Nov-March), Tomato Coulis,

-

Poached Mushrooms, Lemon, Tuscan Olive Oil

-

Pig Ear Pasta, Exotic Mushrooms, Madeira Wine Sauce

-

Chicken Saltimbocca, Chianti Demi

-

Filet of New York, Shiitake Mushroom Pinot Reduction

-

Sautéed Prawns, Mushrooms, Tomatoes, Lemon Herb Cream Sauce

\$48.00 pp

PLATED DINNERS

Includes Salad, Freshly Baked Breads, and Sweet Creamery Butter

Mixed Greens

Buttermilk Blue Cheese, Aged Balsamic Vinaigrette, Sweet Potato Chip

-

Organic Greens,

Apricot Stilton, Candied Walnuts, Dried Cranberries, Champagne Vinaigrette

-

Baby Spinach

Grape Tomatoes, Croutons, Lemon Olive Oil Vinaigrette

-

Iceberg Wedge

Smoked Bacon, Grape Tomatoes, Buttermilk Blue Dressing

-

Traditional Caesar Salad, Shaved Parmesan, Garlic Croutons

CHOICE OF TWO ENTREES \$2.00 pp

Four Cheese Raviolis

Porcini Mushroom Cream, Fresh Mushroom Ragout, Pecorino

\$34.00 pp

-

Garlic-Herb Crusted Chicken Breast

Mashed Potatoes, Seasonal Vegetable, Lightly Creamed Roasting Jus

\$34.00 pp

-

Pepper Crusted Angus Top Sirloin

Merlot Braised Onions, Bleu Gratin, Mashed Potatoes

\$34.50 pp

-

Pesto Crusted Salmon

Grilled Eggplant, Soft Polenta, Fresh Tomato Coulis, Lemon Basil Buerre Blanc

\$34.50 pp

Pan Seared Filet Mignon
Garlic Mashed Potatoes, Wilted Greens, Candied Pancetta, Chianti Wine Demi
\$43.00 pp
-

Sage Crusted Natural Pork Chop
Roast Fingerling Potatoes, Tart Apples, Prosciutto, Tart Dried Cherry Sauce
\$38.50 pp
-

Pan Seared Halibut
Roasted Corn Potatoes, Lobster-Corn Broth, Tarragon Oil
\$44.00 pp
-

Pan Seared New York Strip
Aligot Potatoes, Jack Daniels Reduction, Haricoverts, Fried Shallots
\$38.50 pp
-

Grilled Natural Chicken Breast
Warmed Mushroom, Pea, and Scallion Salad, Yukon Potatoes, Truffle Essence
\$38.50 pp
-

Miso Glazed Shrimp
Pan Fried Noodles, Wok Fried Vegetables, Lemon Grass Sauce
\$38.50 pp
-

Meat and Potatoes
Roast Angus Prime Rib, Buttermilk Mashed Potatoes,
Seasonal Vegetable, Natural Jus
\$43.00 pp
-

Down to Earth Surf and Turf
5 oz. Pan Seared Filet Red Wine Demi and Shrimp Scampi
Mashed Potatoes, Grilled Asparagus
\$48.50 pp
-

The Grand Surf and Turf
5 Oz. Pan Seared Filet, 5 Oz. Lobster Tail
Lightly Crushed New Potatoes, Corn Puree, Sauce American
\$65.00 pp

*Any Entrée can be Topped with 2 Grilled Shrimp for an additional \$5.50 pp

CHEF ATTENDED STATIONS

Fee of \$25.00 per Attendant per Hour

Roast Baron of Beef

(Minimum 1 Baron serves 100 guests)

Honey Mustard, Horseradish Cream,

\$7.50 pp

--

Balsamic-Honey Roasted New York Strip,

Horseradish Mayonnaise, Lemon Aioli

\$10.50 pp

-

Rosemary Roasted Turkey Breast

Dried Cranberry Chutney

\$6.50 pp

-

Grilled Marinated Filet Mignon

Caramelized Onion Red Wine Jus

\$16.00 pp

-

Provençal Herbed Leg of Lamb

Mint-Shallot Jus

\$8.00 pp

-

Glazed Ham

Honey Blueberry Sauce

\$6.00 pp

-

Pasta Station

Tossed with Marinara Sauce and Garlic, EVOO Fresh Tomatoes,

Parmesan Cheese, Artisan Rolls

\$6.50 pp

DESSERTS

Fresh Fruit Shortcake, Vanilla Crème Fraiche
\$ 7.00 pp

-

Fresh Fruit Tart, Drizzled with Raspberry Coulis
\$ 7.50 pp

-

Layered Carrot Cake, Cream Cheese Frosting, Cardamom Crème Anglaise
\$8.00 pp

-

Dark Chocolate Decadence, Ganache Frosting
\$8.00 pp

-

New York Cheesecake, Mixed Berry Coulis
\$ 7.50 pp

-

Strawberry Cream Cake, Whipped Cream Frosting
\$6.00 pp

-

Chocolate Mousse Cake, Raspberry Coulis
\$ 8.00 pp

-

Tiramisu, Mocha Crème Anglaise
\$7.50 pp

-

Almond Pear Frangipane Tart, Topped with Whipped Cream
\$7.50 pp

-

Tart Cherry Clafouti, with Dark Chocolate Sauce
\$8.00 pp

-

Key Lime Pie, Whipped Cream, Lime Shavings
\$6.00 pp

-

Lemon Tart Garnished with Pine Nuts, Crème Fraiche
on a Raspberry Coulis Painted Plate
\$7.50 pp

-

Pumpkin Pie, Topped with Cinnamon Whipped Cream
\$6.50 pp

-

Cherry or Apple Pie, Whipped Cream
\$6.00 pp

ASSORTED MINI DESSERT DISPLAYS

CHOOSE THREE \$8.50 pp

CHOOSE FOUR \$12.00 pp

CHOOSE FIVE \$15.50 pp

Macaroons

-

Lemon Curd Bars

-

Cheese Cake Bites

-

Fudge Brownies

-

Fresh Fruit Tarts

-

Assorted Cupcakes

-

Napoleons

-

Chocolate Eclairs

-

Coconut Cream Tarts

-

Lemon Curd Tarts

-

Chocolate Truffles

-

Chocolate Dipped Strawberries

-

Tiramisu

-

Assorted Cookies

-

Bete Noir

(flourless chocolate cake)