

Home Style Dessert Station

Cheesecake served with two toppings: cherry, or blueberry,
Your choice of two additional desserts: Cherry or Apple Cobbler, Pumpkin Pie,
Chocolate Mousse or White Chocolate Mousse
Cheesecake and Mousse served to wine glasses

Dessert Bars

Bite-size dessert bars such as Chocolate Coconut, Rocky Road, Apple Crumble or Lemon

Strawberry Infusion Station

Infused with your favorite liquor, then dipped by you and your guests into a semi sweet chocolate

Crêpes Galore

Chilled Chocolate Mousse Crêpes, warm Sweet Cheese Crêpes and Cinnamon Apple Crêpes
accompanied by assorted sauces, whipped cream and mixed nuts

Gourmet Strawberry Infusion Station

Accompanied by an assortment of gourmet chocolate bars

Pastry Table

Wisconsin's favorite Cream Puffs, Mini Cheesecakes, Fruit Tarts, Chocolate Éclairs, Rum Balls and Chocolate Covered Strawberries

Dessert Action Station

Select one: Fall Fruit Grand Marnier Martini - Cinnamon Ice Cream, served with Pears and Apples sautéed with sugar and Grand Marnier Sauce served warm in a Martini Glass
Flaming Cherries Jubilee over Vanilla Ice Cream
Flaming Bananas Foster over Vanilla Ice Cream
Flaming Strawberries Romanoff over Vanilla Ice Cream

Miniature Dessert Presentations

Edible Chocolate dipped spoon filled with chocolate mousse, Spumoni Cordials, Crème Brûlée, and cheesecake Cordials
Add Dessert Wines – additional 2.00

Presidential Dessert Station

Select three: Chocolate Chocolate Cake, Chocolate Confusion Cake, Bailey's Irish Cream Torte,
Turtle Cheesecake, Caramel Apple Cheesecake, Gourmet Carrot Cake, Tiramisu

Pies, Pies, Pies À la Mode Station

Assorted fruit pies served with either vanilla or cinnamon ice cream

Chocolate Fountain

Warm, aromatic chocolate cascading over three stainless steel tiers
Served with fresh fruit, marshmallows, sugar cookies, pound cake, brownie bites and pretzels for dipping

Dessert Library (select 5)

This will wow your guests as we wheel out this library filled with a large variety of bite size miniature desserts such as an edible chocolate spoon, crème brûlée, mousse cordials, raspberry cheesecake cordials, "Coast" cupcake with shot of milk, chocolate dipped strawberries, and tower of banana bread pudding with rum sauce.

Table Served Desserts

Duet of Crêpes

Chunky Monkey – A rich, Fudge Nut Brownie topped with a scoop of premium Vanilla Ice Cream, warm Bananas Foster and a Whipped Cream rosette

“Coast” Popover Pudding

Pecan Bourbon Pie with Warm Caramel Sauce

Raspberry Swirl Cheesecake or Caramel Apple Cheesecake

A martini glass of Fresh Seasonal Fruit marinated in Triple Sec liquor

Oreo Cookie Ice Cream Truffle served in chocolate-lined martini glass

White Chocolate Mousse Cake

Key Lime Calypso

“Coast” Cupcake served with a shot of milk

Strawberries, Strawberries, Strawberries

Semi sweet chocolate covered with white chocolate drizzle

Tuxedo Style

Combination

Signature Dessert

A Chocolate Dipped Strawberry, Tiramisu and a tower of Banana Bread Pudding with Rum Sauce served on a decorative hand “painted” plate

Quad Dessert Plate

Served on our “signature” quad plate

Fruit Tart, Crème brûlée, Cheesecake cordial, “Coast” cupcake

Dessert Martinis

Espresso Chocolate Mousse

Trio of Sorbet with Biscotti

Strawberry Parfait - Grand Marnier with Roasted Pistachios, Fresh Berries folded in White Chocolate Mousse

Coffee Bar

Select three flavored coffees with garnishments of cream, sugar, chocolate reception sticks and whipped cream. Coffee choices: Amaretto Crème, Irish Crème, Regular or Decaffeinated

Colombian Supreme, Chocolate Raspberry, Kahlúa and Vanilla Almond

Sheet Cakes

Prices are per guest and subject to service charge, staff labor, and sales tax