

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 Crepes, 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 A la Mode Station* Assorted fruit pies served with either vanilla or cinnamon ice cream

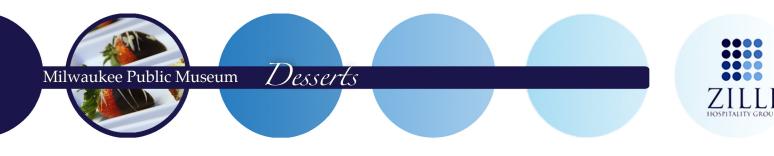
Chocolate Fountain

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.

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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

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