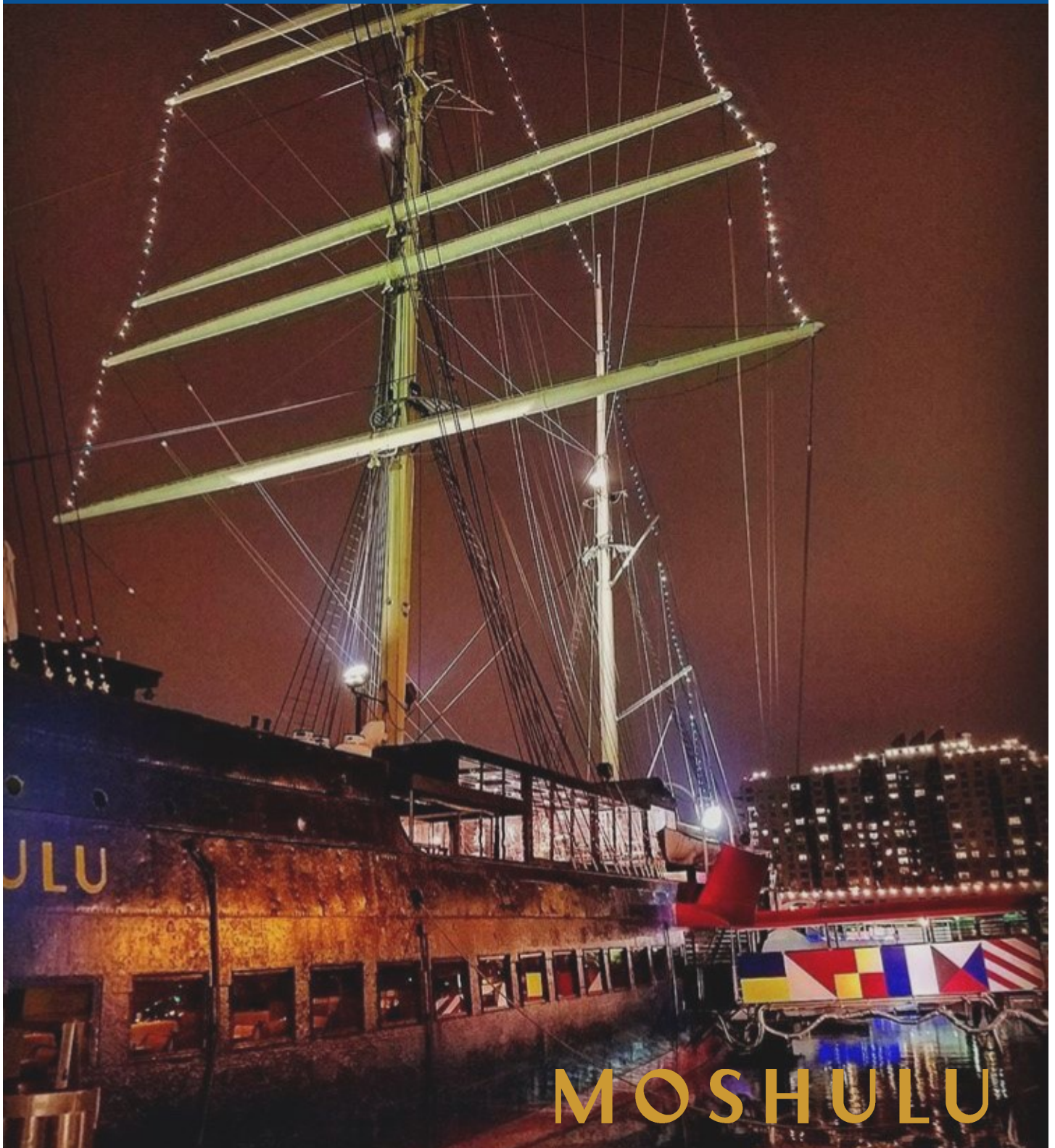


EVENING MENU PACKAGES



MOSHULU

MOSHULU

Thank you for inquiring about hosting your special event on the Moshulu; the World's oldest and largest four-masted Tall Ship. Docked on Philadelphia's Penn's Landing, the Moshulu is three hundred ninety seven feet long with masts towering two hundred twenty feet above the Charthouse Deck. Offering unsurpassed views and a unique experience, our private rooms and outdoor tented or open aired decks combined with delectable American cuisine and impeccable service, make the Moshulu the perfect setting for entertaining and celebrating.

The Moshulu offers a variety of menu packages for lunch, brunch, dinner and cocktail receptions created by our award winning Executive Chef. Pricing does not include the 8% PA sales tax on food, 10% PA and city sales tax on liquor or the 22% staffing charge. The Moshulu has food and beverage minimums for daytime and evening events. Please inquire with your sales manager when planning your event.

To confirm your reservation, a signed contract, and a non-refundable deposit is required. Payments can be made by certified check or electronic fund transfer. Please make all checks payable to: SCC Restaurant LLC. There will be a surcharge of 3% on all credit card charges. Your final payment and guarantees with entrée pre-counts are due seven (7) business days prior to your event.

We are excited that you are considering the Moshulu and look forward to creating a unique and memorable event. We look forward to meeting with you to discuss and coordinate all the possibilities. Please feel free to contact either one of us with any questions or to set-up an appointment to tour this magnificent ship and begin planning your special event.

Michelle Delp, General Manager

mdelp@moshulu.com

215.923.2500 x1014

Liz Tretter, Sales Admin

salesadmin@moshulu.com

215.923.2500 x1010

EVENT COORDINATION

The Moshulu strives to create a unique and memorable event for you and your guests. Our sales managers will work with you to determine your needs and coordinate all of the details for your special event.

BOOKING YOUR EVENT

A Sales Manager will tentatively hold a function date up to 14 days without a deposit or contract. To confirm an event as definite, a non-refundable deposit of 25% of the estimated food and beverage revenue or food and beverage minimum, whichever is greater, is due within ten business days with a signed contract.

COMPLIMENTARY SERVICE & AMENITIES

Every event at the Moshulu includes Ivory linens, tableware, a Coat Check Attendant, dedicated Banquet Captain and personal event coordination throughout the planning process.

FACILITY RENTAL

Please inquire with our sales managers about facility rental rates for each specified space. Fees are based on food and beverage minimums and the variety of spaces required for your event.

GUARANTEES

A final attendance guarantee must be specified by 12 Noon, seven business days prior to the event with entrée pre-counts. This guarantee is not subject to reduction. If a guarantee is not received seven business days prior to the event, the estimated count will be used as the final guarantee. Attendance increases after the final guarantee, is subject to Chef's approval who reserves the right to substitute menu items. We will prepare for 2% above the guarantee, and you will be charged whichever is greater, the guarantee or number of guests served.

EVENT DETAILS

All arrangements should be finalized at least three weeks in advance of your event if possible. An Event Order of your event will be submitted to you for approval. It is the host's responsibility to review all arrangements, notify your sales manager of any changes, and return the signed Event Order.

PAYMENT

The Moshulu accepts payments by money order, certified check, corporate check or Electronic Fund Transfer, made payable to: SCC Restaurant LLC. A signed copy of the contract and a non-refundable deposit is due within ten business days. The final balance must be paid in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event will be due at the end of event. Should proper payment not be received within the designated time, Moshulu reserves the right to cancel the event.

STAFFING CHARGE

All food and beverage is subject to a 22% staffing charge. The Staffing Charge is not a gratuity, but covers labor expenses for staffing your event and may exceed the actual labor cost. Gratuity is offered at the sole discretion of the guest.

ADDITIONAL LABOR CHARGES

Bartender fee of \$150 each bartender per 75 guests

Chef Attendant fee of \$100 each attendant per 75 guests is required for stations

Cake Cutting Fee of \$3 per guest if cake is provided by an outside vendor

Security and Bathroom Attendant fee of \$25 each per hour per 50 guests

PARKING

Penn's Land Corporation owns the parking lot outside of the Moshulu, and charges \$17 per car. Host paid parking is available upon request through Penn's Landing. Additional metered spots and parking lots are available on Columbus Boulevard. Uber and Taxi service are also available.

AUDIOVISUAL EQUIPMENT

Moshulu has a variety of audio visual equipment available for rental. Pricing is available upon request.

EVENT TIMES

Should you extend the time of your event, there is a \$500 fee per hour, in addition to any additional food and beverages purchases and staffing charges.

DECORATION

Guests may provide decorations provided they conform to all Moshulu requirements and fire codes. Placement and attachment of such must be coordinated with your sales manager. Votive candles and enclosed candles are acceptable. No Helium balloons, streamers, confetti or rice are permitted. Bubbles are not permitted inside. Only painters tape is permitted. Everything must be removed at the end of the event. The Moshulu is not responsible for any items left at the end of the event.

SUBCONTRACTORS AND OUTSIDE VENDORS

All vendors load-in through The Deck entry. There is not an elevator available, vendors are responsible for carrying and moving their own equipment. All equipment and accessories will be neat, orderly and set up in a professional manner that protects all persons from any bodily harm.

All vendors and outside subcontractors will indemnify and hold the Moshulu harmless from any and all damages or liabilities which may arise by them, their employees or through their use. A one million dollar Certificate of Insurance naming SCC Restaurant LLC is required. There is no additional cost to request this certificate from their insurance company.

MUSIC AND ENTERTAINMENT

Background music is available in all areas of the Moshulu. Should you require outside band or DJ, the Moshulu requires the following guidelines. All equipment should be professional grade. Loose wires and cords are to be taped down using Gaffer's tape. All lighting trees/stands should have sandbags. Speakers should be placed on or near the performance area, not on the dance floor. Volume should be set at a moderate level that permits comfortable conversation. Increase in volume for dance music should be based on the size of the audience. Host and onsite event supervisor have the final approval.

Professional entertainment vendors may not drink alcohol on performance area. Non-alcoholic beverages and water are permitted in the performance area. Meals are a courtesy of the hosts should they choose to provide. Meals should be eaten at an appropriate time off stage in a designated area as determined by the host.

SMOKING

There is no smoking inside the Moshulu or under the tents. Designated outdoor areas are available on the open air decks or on the pier.

BEVERAGE MENUS

TOP SHELF HOSTED BAR

Knob Creek, Maker's Mark, Crown Royal, Johnny Walker Black, Espolon Tequilas
Ketel One, Grey Goose, Bluecoat, Bombay Sapphire, Hendricks, Don Pancho, Gosling's Dark
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer
Assorted Soft Drinks, Juices and Bottled Water

2 HOUR OPEN BAR \$40 PER GUEST
EACH ADDITIONAL HOUR \$10 PER GUEST

PREMIUM HOSTED BAR

Bulleit, Jim Beam, Seagram VO, Jack Daniels, Jameson, Dewar's, Cuervo Gold, Sauza Hornitos
Faber Vodka, Tito's, Beefeater, Tanqueray, Bacardi, Captain Morgan, Malibu
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer
Assorted Soft Drinks, Juices and Bottled Water

2 HOUR OPEN BAR \$32 PER GUEST
EACH ADDITIONAL HOUR \$10 PER GUEST

WINE AND BEER HOSTED BAR

Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer
Assorted Soft Drinks, Juices and Bottled Water

2 HOUR OPEN BAR \$30 PER GUEST
EACH ADDITIONAL HOUR \$10 PER GUEST

SODA AND JUICE HOSTED BAR

Assorted Soft Drinks, Juices and Bottled Water

2 HOUR OPEN BAR \$12 PER GUEST
EACH ADDITIONAL HOUR \$4 PER GUEST

MOCKTAIL HOSTED BAR

Seasonally Inspired Non-alcoholic Cocktail Beverages

2 HOUR BAR \$12 PER GUEST
EACH ADDITIONAL HOUR \$4 PER GUEST

CORDIAL BAR ADD ON

Kahlua, Grand Marnier, Bailey's Irish Cream, Sambuca, Cointreau, St. Germaine

FOR ONE HOUR \$10 PER GUEST

CHAMPAGNE TOAST

\$5 PER GUEST

CONSUMPTION BAR

All Drinks charged on a Consumption Basis per Drink, Bottled Wine & Champagne charged by Bottle

| | |
|-------------------------------|----------|
| Top Shelf Cocktails | \$12-up |
| Premium Cocktails | \$7-\$10 |
| Specialty Cocktails | \$15 |
| Glass of House Wine | \$9 |
| Domestic Beer | \$8 |
| Imported / Craft Beer | \$8 |
| Soft Drink / Juice | \$4 |
| San Pellegrino 500 ml plastic | \$3 |

WINE SERVICE

Bottles of House Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio \$40
Inquire about additional available wines from our award-winning list

BOTTLED WATER SERVICE

| | |
|-----------------------------|-------|
| Acqua Panna 1L | \$7.5 |
| San Pellegrino 750 ml glass | \$7.5 |

PREMIUM DRINK TICKETS

Premium Cocktails, Bottled Beer and House Wine
\$9 PER TICKET

All Pricing Excludes Tax and Staffing Charge

There is a Two Hour Minimum on all Bar Packages. Bartender Fee is \$150 each per Every 50 Guests.

BUTLERED HORS D'OEUVRES

Select six for one hour

COLD

Chicken Wrap, Black Bean Salsa, Avocado
Ahi Tuna Tartare, Crispy Wonton
Fresh Mozzarella & Roma Tomato, Aged Balsamic
Medjool Date with Blue Cheese & House Made Duck Prosciutto
Chick Pea Hummus, Feta, Toasted Pita
Chilled Jumbo Gulf Shrimp, Cocktail Sauce, Lemon
California Roll, Avocado, Spicy Crab Salad
Grilled Asparagus, Smoked Prosciutto, Lemon Garlic Aioli
Deviled Eggs, Truffle Oil, Chives, Bacon
Crab Salad, Peppadew Pepper, Chipotle Aioli
Duck Confit, Scallions, Sesame Vinaigrette, Crisp Wonton
Chicken Waldorf Salad, Honey Crisp Apples, Tarragon, Endive
Smoked Salmon Crostini Brioche, Salmon Caviar

HOT

Broccoli & Sharp Cheddar Mini Quiche
Mushroom & Gruyere Tart
Arancini with Smoked Mozzarella and Asparagus
Chickpea Falafel, Curry Aioli
Petite Kosher Beef Sausage, Sauerkraut, Puff Pastry, Grain Mustard
Smoked Bacon Wrapped Jumbo Sea Scallop, Red Pepper Jam
Miniature Beef Wellington, Truffle Aioli
Shrimp Pot Sticker, Ginger Scallion Dipping Sauce
Lobster Bisque Shooter, Vanilla Cappuccino Foam
Mini Lump Crab Cakes, Lemon Tartar Sauce
Philly Cheese Steak Spring Roll, M-1 Steak Sauce
Kobe Beef Slider, American Cheese, Caramelized Onions, Chipotle Aioli
Buffalo Chicken Empanada with Celery & Blue Cheese
Coconut Chicken Skewer with Mango Salsa

\$18 PER GUEST

All pricing excludes tax and staffing charge

HORS D'OEUVRE STATIONS

Minimum of 30 guests for one hour

ARTISANAL CHEESE DISPLAY

French Brie, Spanish Manchego, Soft Goat Cheese, Cabot Cheddar, Pepper Jack and Boursin
Spiced Nuts, Grapes, Dried Fruits
Crackers and Crostini

\$10 PER GUEST FOR ONE HOUR
\$15 PER GUEST FOR TWO HOURS

CRUDITES DISPLAY

Seasonal Vegetables
Blue Cheese Dressing, Basil Pesto & Honey Mustard

\$8 PER GUEST FOR ONE HOUR
\$10 PER GUEST FOR TWO HOURS

FARM & GARDEN

Assorted Artisanal Cheeses with Fresh Red Grapes
Seasonal Market Vegetables, House made Hummus and Mustard Aioli
Served with Assorted Crackers and Pita Chips

\$12 PER GUEST FOR ONE HOUR
\$16 PER GUEST FOR TWO HOURS

DIM SUM

Steamed Pork Dumplings & Steamed Shrimp Shiu Mai with Sesame, Citrus Soy, Sesame & Scallions
Crab Rangoon, Sweet and Sour Sauce
Crispy Chicken Won Ton, Spicy Chili Sauce
Vegetable Spring Roll with Sriracha, Hoisin, Cilantro

\$16 PER GUEST FOR ONE HOUR
\$21 PER GUEST FOR TWO HOURS

MEZZE

Red Pepper Hummus with Coriander
Roasted Eggplant Baba Ghanoush
Cucumber Yogurt with Feta & Dill
Lavash & Pita Chips
Mixed Greek Olives, Stuffed Grape Leaves

\$12 PER GUEST FOR ONE HOUR
\$17 PER GUEST FOR TWO HOURS

PHILLY

Moshulu 2017 Summer

Philly Cheese Steaks, Caramelized Onions, Cheese Whiz
Italian Roast Pork with Provolone, Garlic Broccoli Rabe
Mini Rolls, Hot Pepper Rings

\$12 PER GUEST FOR ONE HOUR
\$18 PER GUEST FOR TWO HOURS

ADD Soft Pretzels with Yellow Mustard, ADD \$6 per Guest

ITALIAN MARKET

Antipasto Display of Italian Dry Cured Meats, Roasted Peppers, Artichokes, Olives & Aged Provolone
Vine Ripened Tomato, Fresh Mozzarella, Olive Oil & Balsamic Vinegar
Bowtie Pasta Salad with Shrimp, Pine Nuts, Arugula, Basil Pesto
Garlicky Braised Broccoli Rabe

\$15 PER GUEST FOR ONE HOUR
\$22 PER GUEST FOR TWO HOURS

SUSHI ROLLS

(Select five rolls)

California, Yellow Tail Tuna, Snow Crab
Grilled Vegetable, Avocado, Cucumber
Vegetarian, Red Pepper, Spicy Tuna
Grilled Salmon, Philadelphia
Pickled Ginger, Wasabi, Soy

\$18 PER GUEST

CHARCUTERIE & ARTISANAL CHEESE

House Made Cotto Ham, Fennel Salami, Pancetta, Lomo
Aged Cheddar, Soft Goat Cheese, Spanish Blue Cheese
Raisin Mostarda, Pickled Red Onion, Cornichons, Hot Peppers
Crackers & Crostinis

\$16 PER GUEST FOR ONE HOUR
\$22 PER GUEST FOR TWO HOURS

All Pricing Excludes Tax and Staffing Charge

PLATED DINNER

Minimum of 25 guests available after 4 PM

APPETIZER COURSE - Select one based on your menu

BRAISED BEEF SHORT RIB AREPA
Jicama Slaw, Onion Jam, Chipotle Aioli

TRUFFLE GNOCCHI
Wild Mushrooms, Oven Dried Tomato, English Peas, Tomato Fennel Sauce

WILD MUSHROOM, SWISS CHARD & BOURSIN STRUDEL
Frisee Salad, Toasted Hazelnuts, Honey Mustard

CRISPY FIVE SPICE ROCK SHRIMP
Spicy Aioli & Thai Vegetable Slaw

PANKO CRUSTED JUMBO LUMP CRAB CAKE
Pico de Gallo Salad, Cilantro Crème, Chipotle Aioli

SEARED DIVER SEA SCALLOP
Warm Fingerling Potato Salad with Bacon & Chives, Micro Arugula, Garlic Aioli

JUMBO SHRIMP COCKTAIL
Fresh Lemon, Petite Salad, Horseradish, Cocktail Sauce

AHI TUNA TARTARE
Wasabi Avocado, Crispy Shallots, Ginger Soy Vinaigrette

SOUP COURSE - Select one based on your menu

CLASSIC MAINE LOBSTER BISQUE
Grilled Shrimp Salsa

WILD MUSHROOM SOUP
Tarragon Crème Fraiche

SUMMER GAZPACHO
Grilled Vegetable Ratatouille

SALAD COURSE - Select one based on your menu

MOSHULU SALAD
Romaine, Red Grapes, Fuji Apples, Shallots, Cilantro Lime Dressing

SEASONAL ORGANIC GREENS
Sweet Grape Tomatoes, Candied Almonds, Honey Dijon Vinaigrette

CALIFORNIA HEARTS OF ROMAINE
Roasted Garlic, Parmesan Croustade, Caesar Dressing

ARUGULA SALAD
Baby Arugula, Shaved Parmesan, Tomatoes, Red Onion, Balsamic Vinaigrette

ENTREE COURSE - Select one entrée or up to three entrées with pre-counts provided

ROASTED CRISPY SKIN CHICKEN BREAST
Red Pepper Cream, Green Olive Pesto

STUFFED CHICKEN BREAST WITH TASSO HAM & SMOKED CHEDDAR
Truffle Mushroom Jus

MAPLE LEAF DUCK BREAST
Spiced Pecan & Dry Cranberry Relish

SPICE BRINED PORK TENDERLOIN
Bacon Apple Cider Sauce, Smoked Tomato Jam

PAN SEARED SCOTTISH SALMON
Red Pepper Jam

CORIANDER CRUSTED MAHI MAHI
Cilantro Lime Crema

JUMBO LUMP CRAB CAKE
Chipotle Aioli, Caper Remoulade

AHI TUNA
Szechuan Soy Reduction, Jalapeno, Jicama & Cucumber Slaw
ADD \$8 PER PERSON

BRAISED BEEF SHORT RIB
Red Wine Sauce

ROASTED CENTER CUT FILET MIGNON
Red Wine Sauce, Roasted Shallots
ADD \$8 PER GUEST

NATURES SOURCE BONELESS RIB EYE
Horseradish Cream
ADD \$9 PER GUEST

ENTREE DUETS

FREE RANGE CHICKEN BREAST AND JUMBO SHRIMP
Tarragon Citrus Nage
ADD \$8 PER GUEST

FREE RANGE CHICKEN BREAST AND ROAST SALMON
Red Pepper Jam
ADD \$8 PER GUEST

SEARED DIVER SCALLOPS AND BRAISED BEEF SHORT RIB
Red Wine Sauce
ADD \$10 PER GUEST

CENTER CUT FILET MIGNON AND JUMBO SHRIMP
Red Pepper Cream
ADD \$10 PER GUEST

ROASTED FILET MIGNON AND JUMBO LUMP CRAB CAKE
Red Wine Sauce, Caper Remoulade
ADD \$12 PER GUEST

Entrees served with Chef's Selection of Seasonal Vegetable and Starch

PLATED DESSERT COURSE - Select one dessert

VANILLA, PUMPKIN OR LEMON CHEESECAKE
Seasonal Fruit & Sauce

CLASSIC CRÈME BRULEE
Chocolate Shortbread Cookies

DARK AND WHITE CHOCOLATE MOUSSE CAKE
Tahitian Vanilla Ice Cream

FRESH FRUIT TART
Orange Crème Anglaise

WARM APPLE GALLETTE
Tahitian Vanilla Ice Cream

CHOCOLATE TOFFEE BREAD PUDDING
Vanilla Bean Ice Cream, Chocolate and Caramel Drizzle

COFFEE & TEA SERVICE

THREE COURSE \$70 PER GUEST
Includes Soup or Salad Course, Entrée Course, Dessert Course and Coffee

FOUR COURSE \$80 PER GUEST
Includes Appetizer Course, Soup or Salad Course, Entrée Course, Dessert Course and Coffee

FIVE COURSE \$90 PER GUEST
Includes Appetizer Course, Soup Course, Salad Course, Entrée Course, Dessert Course and Coffee

All Pricing Excludes Tax and Staffing Charge

ENTREE STATIONS

Minimum of 30 guests for one and a half hours. Select a minimum of three stations to create a reception style evening. Served with Rolls and Sweet Salted Butter

ARTISAN SALAD STATION

Seasonal Greens, Romaine & Baby Spinach, Parmesan Cheese, Goat Cheese
Croutons, Candied Nuts, Craisins, Cherry Tomatoes, Cucumber, Carrots, Shaved Red Onion
Balsamic Vinaigrette, Caesar, Blue Cheese, Honey Mustard Vinaigrette

\$12 PER GUEST

RICOTTA CHEESE RAVIOLI

Roma Tomatoes, Garlic Cream, Fresh Basil, Shaved Parmesan Cheese

\$13 PER GUEST

WILD MUSHROOM STUFFED RAVIOLI

Roasted Shallots & Mushrooms, Crumbled Goat Cheese, White Truffle Mushroom Sauce

\$16 PER GUEST

CAVATAPPI BOLOGNESE WITH BRAISED BEEF SHORT RIB

Braised Short Ribs, English Peas, Smoked Bacon, Roasted Tomato Cream, Parmesan Cheese

\$17 PER GUEST

FARFELLE WITH SHRIMP & CRAB

Shrimp, Crab Meat, Tomatoes, Basil, Parsley, Roasted Garlic Cream

\$19 PER GUEST

HAND CARVED ASIAN GLAZED BBQ PORK LOIN

Stir Fry Moo Shu Vegetables, Soft Flour Pancakes, Hoisin Sauce

\$18 PER GUEST

HAND CARVED FREE RANGE TURKEY BREAST

Madeira Sage Jus, Whole Cracked Cranberry Relish, Sage Country Stuffing

\$16 PER GUEST

HAND CARVED ROASTED WHOLE SIDE SCOTTISH SALMON

Tomato, Cucumber & Feta Salad, Citrus Vinaigrette
Crispy New Potatoes, Horseradish Cream

\$19 PER GUEST

HAND CARVED BLACKENED COSTA RICAN MAHI MAHI

Pico de Gallo, Guacamole, Warm Corn Tortillas, Black Bean Salsa

\$19 PER GUEST

HAND CARVED PORCHETTA STYLE BONELESS PIG
Basil Pesto, Garlicky Broccoli Rabe, Roasted Peppers, Sharp Provolone Cheese

\$23 PER GUEST FOR 30 – 50 GUESTS

\$18 PER GUEST FOR 51 PLUS GUESTS

ROASTED BONELESS RIB EYE
Horseradish Sauce, Caramelized Brussels Sprouts
Country style Mashed Root Vegetables

\$25 PER GUEST

HAND CARVED WHOLE ROASTED FILET MIGNON
Red Wine Sauce, Wild Mushrooms & Roasted Shallots
Potato Puree

\$26 PER GUEST

MINI CHESAPEAKE STYLE CRAB CAKE
Grilled Corn Salsa, Chipotle Aioli

\$26 PER GUEST

HERB MARINATED CHICKEN BREAST
Parmesan Polenta Cake, Fresh Mozzarella, Tomato Confit, Basil Oil

\$20 PER GUEST

DOUBLE CUT NEW ZEALAND LAMB CHOP
Country Style Potato Cake, Black Olive Tapenade, Goat Cheese, Rosemary

\$23 PER GUEST

ADDITIONS

Caesar Salad, Grana Padano, Focaccia Croutons, ADD \$6 PER GUEST
Arugula with Roasted Peppers, Asparagus, Sherry Vinaigrette, ADD \$8 PER GUEST
Vine Ripened Tomato Panzanella Salad, ADD \$8 PER GUEST

All Pricing Excludes Tax and Staffing Charge
Carving and Pasta Station Require One Attendant, \$100 Each for Every 75 Guests

DESSERT STATION

Served for one hour

MINIATURE DESSERTS

Opera Torte
Flourless Chocolate Torte
Carrot Cake
Red Velvet Cake
Chocolate Mousse Cake
Chocolate Flourless Cake
Vanilla Raspberry Jam Cake
Seasonal Cheesecake
Triple Chocolate Mousse Cups
Mini Chocolate Pot de Crème
Mini Crème Brulee
Tiramisu
Chocolate Hazelnut Mousse
Butterscotch Budino
Fruit Tart
Lemon Meringue Tart
Salted Caramel Tart

COFFEE AND TEA SERVICE

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

All Pricing Excludes Tax and Staffing Charge

SPECIAL OCCASION CAKES

Award Winning Pastry Chef, Sandra Valentine offers house baked, custom decorated cakes for any occasion

CAKES

Vanilla
Chocolate
Chocolate Devil's Food
Carrot Cake
Red Velvet

FILLINGS

Lemon Mousse
Raspberry Mousse
Chocolate Mousse
White Chocolate Mousse
Milk Chocolate Hazelnut Mousse
Bailey's Espresso Soak & Frangelico Mascarpone Mousse
Vanilla Mousseline and Fresh Strawberries
Raspberry Jam, Vanilla Buttercream and Fresh Raspberries

ICING FLAVORS

Cream Cheese
Vanilla Buttercream
Chocolate Buttercream
White Chocolate Buttercream
Peanut Butter Buttercream
Grand Marnier Buttercream
Coffee Buttercream

WINNING COMBINATIONS

Red Velvet or Carrot Cake, Cream Cheese Icing
Vanilla Cake, Raspberry Jam, Fresh Raspberries, Vanilla Butter Cream
Vanilla Cake, Lemon Mousse, Vanilla Butter Cream
Chocolate Devil's Food Cake, Chocolate Mousse, Chocolate Butter Cream
Chocolate Cake, Milk Chocolate Hazelnut Mousse, Chocolate Butter Cream

6" Cake \$48 (serves up to 6)
8" Cake \$80 (serves up to 10)
10" Cake \$100 (serves up to 16)
12" Cake \$180 (serves up to 30)

ADD Ice Cream and Sauce, ADD \$3 PER GUEST

Multi-layered Cakes, Rolled Fondant, Ganache, Sugar Flowers, and Intricate Decoration are Available at an Additional Cost

All Pricing Excludes Tax and Staffing Charge