

PLAN YOUR WEDDING

WEDDING PACKAGES INCLUDE

BEAUTIFUL WATERFRONT VIEWS OF THE DELAWARE RIVER & BEN FRANKLIN BRIDGE

DIRECT ACCESS FROM OUR FREE PARKING GARAGE

ONE-HOUR COCKTAIL RECEPTION FOLLOWED BY FOUR HOURS OF DINNER & DANCING

FIVE-HOUR OPEN BAR WITH CHAMPAGNE TOAST

CUSTOMO-TIERED WEDDING CAKE

CHINA, FLATWARE & GLASSWARE

FLOOR-LENGTH LINENS - A VARIETY OF COLOR OPTIONS

EXPERIENCED EVENT STAFF

AN EVENT MANAGER, WEDDING HOST, SKILLED BARTENDERS & WAIT STAFF

EVENT LIGHTING, DANCE FLOOR & STAGING TO CREATE THE PERFECT ENVIRONMENT

TAX, GRATUITY & SERVICE CHARGE

CEREMONY FEE: \$1,000

JACKPOT: \$220 | LUCKY 7: \$185 | ROYAL FLUSH: \$165

PASSED HORS D'OEUVRES

SPINACH FETA TURNOVERS

Spinach, feta cheese & garlic wrapped in buttery phyllo dough

KOBE BEEF PIGS IN A BLANKET

Mini Kosher all beef franks wrapped in a light puff pastry served with a craft beef mustard sauce

STUFFED MUSHROOM CAPS

Mushroom caps stuffed with our signature crab stuffing & topped with Parmesan bread crumbs

CHICKEN & LEMON GRASS POT STICKERS

Handmade, pan-fried dumpling filled with chicken, ginger & lemon grass with ponzu dipping sauce

ASIAN BEEF SATAY (GF)

Marinated skirt steak, chili & scallion served with a spicy peanut sauce

VEGETABLE SPRING ROLLS (V)

Hand-rolled vegetables & cabbage served with a cucumber wasabi aioli

COCONUT SHRIMP

Crispy, hand-battered shrimp dipped in coconut served with a pineapple rum glaze

CRISPY MAC & CHEESE

Pan-fried mac & Cabot cheese balls served with roasted tomato chutney

SHORT RIB SHOOTER (GF)

Red wine braised short rib, truffle potato purée with red wine demi-glace

CRAB CAKES

With hot pink mayo

CRAB WONTONS

Crispy fried wonton stuffed with crab & cream cheese served with sweet Thai chili sauce

CHEESESTEAK EGG ROLL

Hand-rolled sliced rib-eye & cheese-filled egg rolls served with sriracha ketchup

WILD MUSHROOM ARANCINI

Risotto stuffed wild mushrooms, fontina cheese & truffle rolled in Parmesan bread crumbs

CRAB MEAT AVOCADO (GF)

Caper remoulade

FOUR CHEESE ARANCINI (GF)

Roasted tomato chutney sauce

BUFFALO CHICKEN EGG ROLLS

Hand-rolled pulled chicken & buffalo-filled egg rolls served with bleu cheese aioli

CORN & EDAMAME QUESADILLA

With pepper jack cheese and roasted poblano peppers served with Chipotle Aioli

FRENCH ONION SOUP BOULE

GOAT CHEESE FRITTERS

Fig jam

KALE & VEGETABLE DUMPLING (V)

Sweet soy sauce

MAUI SHRIMP SPRING ROLL

Crispy shrimp dipped in Chili paste, coconut milk and whole fresh cilantro-filled spring rolls served with pineapple rum sauce

CHOOSE 6

1 HOUR: \$15 PER PERSON | 1.5 HOURS: \$20 PER PERSON | 2 HOURS: \$25 PER PERSON

GF: GLUTEN FREE
V: VEGAN
*CONTAINS PORK

PASSED HORS D' OEUVRES

ROAST PORK SPRING ROLL*

Roasted pork, sharp provolone & broccoli rabe filled spring roll

BRAISED SHORT RIB & MANCHEGO EMPANADA

Tender beef braised in red wine wrapped in puff pastry served with cilantro & lime crema

BLACK BEAN EMPANADAS (V)

Onion, peppers & black beans in masa empanada pastry served with cilantro and lime crème

SPICY CHICKEN EMPANADA

Spicy chicken complemented by cheddar cheese, jalapeños, and Mexican spices, folded in masa pastry

CONEY ISLAND DOG*

A mouthwatering miniature frankfurter, topped with a tangy mix of yellow mustard and sauerkraut, wrapped in buttery puff pastry (contains pork)

GOAT CHEESE & HONEY PHYLLO TRIANGLE

A creamy blend of goat cheese, accented with honey, hand wrapped in buttery phyllo pastry, and topped with brown sugar crumble

SHRIMP COCKTAIL

Cocktail sauce

JAMAICAN SPICED BEEF PATTY

Caribbean inspired spiced ground beef, placed in turmeric flaky pastry

BREADED PARMESAN STUFFED PEPPADEW

A sweet, vibrant pepper, stuffed with a creamy blend of goat and cream cheeses, rolled in an aromatic medley of Parmesan cheese and herbed bread crumbs. Served with cherry pepper aioli

POTATO CROQUETTE (V)(GF)

Ground seitan meat, onion and mixed spices filled in breaded potato crust

SMOKED BBQ PULLED PORK*

Southern style biscuit

VEGETABLE SAMOSA (V)

A blend of potatoes, peas, onions, carrots, squash, peppers and spices in a triangular spring roll wrap

FALAFEL (V)(GF)

Chick peas & mixed herbs, served with tahini sauce

PAELLA CROQUETTE (GF)

Shrimp and chopped chorizo fried in breadcrumbs

CHICKEN CORDON BLEU*

Chicken breast, Swiss cheese and ham rolled in seasoned breadcrumbs served with honey mustard

ROASTED EGGPLANT & TOMATO TARTLETS

CLAMS CASINO*

Topped with bacon

BACON WRAPPED SCALLOPS*

CHEESEBURGER DUMPLINGS

With spicy ketchup

CHOOSE 6

1 HOUR: \$15 PER PERSON | 1.5 HOURS: \$20 PER PERSON | 2 HOURS: \$25 PER PERSON

GF: GLUTEN FREE
V: VEGAN
*CONTAINS PORK

THE JACKPOT

INCLUDES 5 HOUR PREMIUM BRAND OPEN BAR PACKAGE

PASSED HORS D' OEUVRES - CHOOSE EIGHT

STATIONARY DISPLAY

ARTISANAL CHEESE & GRILLED VEGETABLE DISPLAY

Chef's selection of artisanal & hand crafted cheeses with grilled seasonal vegetables served with balsamic glaze

MEDITERRANEAN

Grilled pita bread, hummus, baba ghanoush, roasted red pepper, feta, olives, cucumbers, chickpea salad and warm artichoke & spinach dip

SALAD - CHOOSE ONE

HOUSE SALAD

Iceberg & romaine lettuce, grape tomatoes, cucumbers, carrots, red cabbage served with Gibsons house vinaigrette

CAESAR SALAD

Romaine lettuce, croutons, asiago cheese with homemade anchovy Caesar dressing

WEDGE SALAD

Wedge of iceberg lettuce, chopped bacon, tomato, blue cheese crumbles with homemade blue cheese dressing

SPINACH & BACON SALAD

Baby spinach, toasted walnuts, red onion & crisp bacon with dijon vinaigrette

KALE & APPLE SALAD

Granny Smith apples, candied pecans, rum raisins, kale, sliced strawberries with honey lime vinaigrette

ACTION STATIONS - CHOOSE TWO

CHEF-ATTENDED PASTA STATION

Chef attendant to prepare for guests their choice of tortellini or penne pasta, fresh seasonal vegetables & chicken with their choice of marinara or alfredo sauce

MASHED POTATO BAR

Mashed sweet potatoes & red bliss with choice of toppings to include bacon, cheddar cheese, sour cream, chives, toasted pecans, marshmallow & brown sugar

SLIDER STATION - CHOOSE THREE SLIDERS

Cheeseburger | Salmon | Crispy Chicken | Short Rib
Pulled Pork | Veggie Burger

BRUSCHETTA STATION

Toasted crostini including tomato bruschetta, roasted red pepper, local mozzarella, yellow tomatoes, basil oil, balsamic reduction & olive tapenade

STIR-FRY STATION

Lo mein & rice noodles with vegetables, shrimp, chicken, skirt steak, fried rice & choice of sauce

TASTE OF PHILLY STATION

Beef & chicken cheesesteaks with or without whiz, soft pretzels with dipping sauces & choice of two Italian water ices

SOUP - CHOOSE ONE

LOBSTER BISQUE SOUP

Rich lobster stock, fresh cream & brandy

BOOKBINDERS SOUP

Tomato-based soup with a hint of spice & fresh fish

BEEF BARLEY SOUP

Vegetarian soup with barley & vegetable stock

\$220.00 PER PERSON

*Pricing is inclusive of tax, service charge & gratuity.

THE JACKPOT

ENTRÉES - CHOOSE THREE

GRILLED FILET MIGNON

USDA Gibsons prime angus filet of beef seasoned with Gibsons signature roasting salt

STUFFED BREAST OF CHICKEN

Chicken breast stuffed with Hugo's signature crab imperial stuffing finished with a lemon butter sauce

AIRLINE CHICKEN BREAST

Pan-roasted, crispy skin-on Amish chicken breast served with a wild mushroom bordelaise

FAROE ISLAND SALMON

Wild caught Faroe Island salmon with a citrus beurre blanc

DUROC PORK CHOP

Grilled Duroc cowboy cut bone in pork chop

CHILEAN SEABASS

Miso-glazed sea bass

GRILLED N.Y. STRIP

USDA Gibsons prime angus New York sirloin seasoned with Gibsons signature roasting salt

JUMBO LUMP CRAB CAKES

Pan-seared jumbo lump crab meat, seasoned bread crumbs served with spicy pink mayo

STUFFED FLOUNDER

Wild-caught flounder stuffed with king crab & shrimp finished with garlic lemon butter

GRILLED FILET MIGNON & LOBSTER TAIL

USDA Gibsons prime angus filet of beef paired with a cold-water Nova Scotia lobster tail served with drawn butter & lemon

GRILLED FILET MIGNON & CRAB CAKE

USDA Gibsons prime angus filet of beef paired with Gibsons signature crab cake served with spicy pink mayo & lemon

STARCH - CHOOSE ONE

MASHED POTATOES

Creamy whipped mashed potatoes flavored with Gibsons specialty white salt

ROASTED RED BLISS POTATOES

Roasted red bliss potatoes, garlic, rosemary & thyme finished with melted butter

DOUBLE-BAKED POTATO

Double-baked potato stuffed with mashed scallion, Parmesan cheese & topped with melted cheddar

VEGETABLE - CHOOSE ONE

GRILLED ASPARAGUS

Extra-large asparagus seasoned with Gibsons signature rub & grilled to perfection

BROCCOLI

Sautéed with olive oil and Gibsons seasoning salt

GREEN BEANS

Sautéed with toasted almonds, shallots & whole butter

DESSERT

CUSTOM TIERED WEDDING CAKE SERVED
TABLESIDE WITH CHEF'S SELECTION OF
FAMILY-STYLE MINI DESSERTS

COFFEE, DECAFFEINATED COFFEE & TEA

\$220.00 PER PERSON

*Pricing is inclusive of tax, service charge & gratuity.

THE JACKPOT

5 HOUR PREMIUM OPEN BAR PACKAGE

Package to include call & premium brand liquor, domestic & imported bottled beer, house wine & soft drinks

DOMESTIC & IMPORTED BEER

Corona, Miller Lite, Stella Artois,
Yuengling Lager, Heineken

SCOTCH

Dewar's White Label,
Johnny Walker Black, Glenlivet

WINE

Sycamore Lane Trinchero Family Estates

TEQUILA

Camarena Reposado, Patrón Silver, Jose Cuervo

SOFT DRINKS

Pepsi products

VODKA

Grey Goose, Ketel One, Ketel One Citroen, Svedka,
Stoli Orange, Stoli Raspberry, Stoli Vanilla, Tito's

GIN

New Amsterdam, Tanqueray, Bombay Sapphire

WHISKEY/BOURBON

Jack Daniel's, Jameson, Maker's Mark,
Seagram's 7, Seagram's VO, Southern Comfort,
Jameson, Woodford Reserve

RUM

Bacardi, Captain Morgan, Malibu

CORDIALS

Baileys, Courvoisier, Crème de Cacao,
Crème de Menthe, Disaronno Amaretto,
Christian Brothers Brandy, Frangelico,
Grand Marnier, Kahlúa, Sambuca

SCHNAPPS

Apple, Peach, Razzmatazz

Brands are subject to change with product of equal quality & value.

LUCKY 7

INCLUDES 5 HOUR HOUSE BRAND OPEN BAR PACKAGE
PASSED HORS D' OEUVRES - CHOOSE SEVEN

STATIONARY DISPLAY

ARTISANAL CHEESE & GRILLED VEGETABLE DISPLAY

Chef's selection of artisanal & hand crafted cheeses with grilled seasonal vegetables served with balsamic glaze

ACTION STATIONS - CHOOSE TWO

CHEF-ATTENDED PASTA STATION

Chef attendant to prepare for guests their choice of tortellini or penne pasta, fresh seasonal vegetables & chicken with their choice of marinara or alfredo sauce

MASHED POTATO BAR

Mashed sweet potatoes & red bliss with choice of toppings to include bacon, cheddar cheese, sour cream, chives, toasted pecans, marshmallow & brown sugar

SLIDER STATION - CHOOSE THREE SLIDERS

Cheeseburger | Salmon | Crispy Chicken | Short Rib
Pulled Pork | Veggie Burger

BRUSCHETTA STATION

Toasted crostini including tomato bruschetta, roasted red pepper, local mozzarella, yellow tomatoes, basil oil, balsamic reduction & olive tapenade

SALAD - CHOOSE ONE

HOUSE SALAD

Iceberg & romaine lettuce, grape tomatoes, cucumbers, carrots, red cabbage served with Gibsons house vinaigrette

CAESAR SALAD

Romaine lettuce, croutons, asiago cheese with homemade anchovy Caesar dressing

WEDGE SALAD

Wedge of iceberg lettuce, chopped bacon, tomato, blue cheese crumbles with homemade blue cheese dressing

DESSERT

CUSTOM TIERED WEDDING CAKE SERVED TABLESIDE
WITH CHEF'S SELECTION OF FAMILY-STYLE
MINI DESSERTS

COFFEE, DECAFFEINATED COFFEE & TEA

ENTRÉES - CHOOSE THREE

GRILLED FILET MIGNON

USDA Gibsons prime angus filet of beef seasoned with Gibsons signature roasting salt

STUFFED BREAST OF CHICKEN

Chicken breast stuffed with Hugo's signature crab imperial stuffing finished with a lemon butter sauce

AIRLINE CHICKEN BREAST

Pan-roasted, crispy skin-on Amish chicken breast served with a wild mushroom bordelaise

FAROE ISLAND SALMON

Wild caught Faroe Island salmon with a citrus beurre blanc

DUROC PORK CHOP

Grilled Duroc cowboy cut bone in pork chop

CHILEAN SEABASS

Miso-glazed sea bass

GRILLED N.Y. STRIP

USDA Gibsons prime angus New York sirloin seasoned with Gibsons signature roasting salt

JUMBO LUMP CRAB CAKES

Pan-seared jumbo lump crab meat, seasoned bread crumbs served with spicy pink mayo

STARCH - CHOOSE ONE

MASHED POTATOES

Creamy whipped mashed potatoes flavored with Gibsons specialty white salt

ROASTED RED BLISS POTATOES

Roasted red bliss potatoes, garlic, rosemary & thyme finished with melted butter

VEGETABLES - CHOOSE ONE

GRILLED ASPARAGUS

Extra-large asparagus seasoned with Gibsons signature rub & grilled to perfection

BROCCOLI

Sautéed with olive oil and Gibsons seasoning salt

GREEN BEANS

Sautéed with toasted almonds, shallots & whole butter

\$185.00 PER PERSON

*Pricing is inclusive of tax, service charge & gratuity.

LUCKY 7

5 HOUR HOUSE-BRAND OPEN BAR PACKAGE

Package to include call-brand liquor, domestic & imported bottled beer, house wine & soft drinks

DOMESTIC & IMPORTED BEER

Corona, Miller Lite, Stella Artois,
Yuengling Lager, Heineken

WINE

Sycamore Lane Trinchero Family Estates

SOFT DRINKS

Pepsi products

GIN

New Amsterdam, Tanqueray

RUM

Bacardi, Captain Morgan, Malibu

SCHNAPPS

Apple, Peach, Razzmatazz

SCOTCH

Dewar's White Label

TEQUILA

Camarena Reposado, Jose Cuervo

VODKA

Svedka, Stoli Orange, Stoli Raspberry,
Stoli Vanilla, Tito's

WHISKEY/BOURBON

Jack Daniel's, Seagram's 7, Seagram's VO,
Southern Comfort, Jameson

CORDIALS

Baileys, Kahlua, Christian Brothers Brandy

Brands are subject to change with product of equal quality & value.

THE ROYAL FLUSH

INCLUDES 5 HOUR HOUSE BRAND OPEN BAR PACKAGE
PASSED HORS D' OEUVRES - CHOOSE SIX

STATIONARY DISPLAY

ARTISANAL CHEESE & GRILLED VEGETABLE DISPLAY

Chef's selection of artisanal & hand crafted cheeses with grilled seasonal vegetables served with balsamic glaze

ACTION STATION

CHEF-ATTENDED PASTA STATION

Chef attendant to prepare for guests their choice of tortellini or penne pasta, fresh seasonal vegetables & chicken with their choice of marinara or alfredo sauce

SALAD - CHOOSE ONE

HOUSE SALAD

Iceberg & romaine lettuce, grape tomatoes, cucumbers, carrots, red cabbage served with Gibsons house vinaigrette

CAESAR SALAD

Romaine lettuce, croutons, Asiago cheese, homemade anchovy Caesar dressing

ENTRÉES - CHOOSE TWO

GRILLED FILET MIGNON

USDA Gibsons prime angus filet of beef seasoned with Gibsons signature roasting salt

STUFFED BREAST OF CHICKEN

Chicken breast stuffed with Hugo's signature crab imperial stuffing finished with a lemon butter sauce

AIRLINE CHICKEN BREAST

Pan-roasted, crispy skin-on Amish chicken breast served with a wild mushroom bordelaise

FAROE ISLAND SALMON

Wild caught Faroe Island salmon with a citrus beurre blanc

DUROC PORK CHOP

Grilled Duroc cowboy cut bone-in pork chop

STARCHES - CHOOSE ONE

MASHED POTATOES

Creamy whipped mashed potatoes flavored with Gibsons specialty white salt

ROASTED RED BLISS POTATOES

Roasted red bliss potatoes, garlic, rosemary & thyme finished with melted butter, Parmesan cheese & topped with melted cheddar

VEGETABLES - CHOOSE ONE

GRILLED ASPARAGUS

Extra-large asparagus seasoned with Gibsons signature rub & grilled to perfection

BROCCOLI

Sautéed with olive oil and Gibsons seasoning salt

GREEN BEANS

Sautéed with toasted almonds, shallots & whole butter

DESSERT

CUSTOM TIERED WEDDING CAKE, COFFEE, DECAFFEINATED COFFEE & TEA SERVED TABLESIDE

\$165.00 PER PERSON

*Pricing is inclusive of tax, service charge & gratuity.

THE ROYAL FLUSH

5 HOUR HOUSE-BRAND OPEN BAR PACKAGE

Package to include call-brand liquor, domestic & imported bottled beer, house wine & soft drinks

DOMESTIC & IMPORTED BEER

Corona, Miller Lite, Stella Artois,
Yuengling Lager, Heineken

SCOTCH

Dewar's White Label

WINE

Sycamore Lane Trinchero Family Estates

TEQUILA

Camarena Reposado, Jose Cuervo

SOFT DRINKS

Pepsi products

VODKA

Svedka, Stoli Orange, Stoli Raspberry,
Stoli Vanilla, Tito's

GIN

New Amsterdam, Tanqueray

WHISKEY/BOURBON

Bulleit, Jack Daniel's, Seagram's 7, Seagram's VO,
Southern Comfort, Tullamore Dew

RUM

Bacardi, Captain Morgan, Malibu

CORDIALS

Baileys, Kahlua, Christian Brothers Brandy

SCHNAPPS

Apple, Peach, Razzmatazz

Brands are subject to change with product of equal quality & value.

COCKTAIL HOUR ENHANCEMENTS

ARTISANAL CHEESE & GRILLED VEGETABLE DISPLAY

\$8.00 PER PERSON

Chef's selection of artisanal & hand-crafted cheeses with grilled seasonal vegetables served with balsamic aioli

CHEESE, CHARCUTERIE & GRILLED VEGETABLE DISPLAY

\$10.00 PER PERSON

Chef's selection of artisanal & hand-crafted cheeses, salami, prosciutto & cured meats with grilled seasonal vegetables, country olive mix served room temperature with grilled bread & balsamic aioli

MEDITERRANEAN DISPLAY

\$7.00 PER PERSON

Grilled pita bread, hummus, baba ghanoush, roasted red pepper, feta, olives, cucumbers, chickpea salad and warm artichoke & spinach dip

SEAFOOD DISPLAY

\$20.00 PER PERSON

Jumbo shrimp, East & West Coast oysters, clams on a half shell & crab claws with homemade cocktail sauce, fresh horseradish, cucumber mignonette, tabasco & lemons

BRUSCHETTA STATION

\$6.00 PER PERSON

Toasted crostini including tomato bruschetta, roasted red pepper, local mozzarella, yellow tomatoes, basil oil, balsamic reduction & olive tapenade

CHEF-ATTENDED PASTA STATION

\$12.00 PER PERSON

(REQUIRES CHEF ATTENDANT - \$50.00 PER ATTENDANT)
Chef attendant to prepare guests their choice of tortellini or penne pasta, fresh seasonal vegetables & chicken with marinara or Alfredo sauce

MASHED POTATO BAR

\$6.00 PER PERSON

Mashed sweet potatoes & red bliss with choice of toppings to include bacon, cheddar cheese, sour cream, chives, toasted pecans, marshmallow & brown sugar

SLIDER STATION

\$10.00 PER PERSON

CHOOSE THREE SLIDERS

Cheeseburger | Salmon | Crispy chicken | Short rib
Pulled pork | Veggie burger

CHEF-ATTENDED STIR-FRY STATION

\$12.00 PER PERSON

(REQUIRES CHEF ATTENDANT - \$50.00 PER ATTENDANT)

Lo mein & rice noodles with fresh vegetables, shrimp, chicken, skirt steak, fried rice & choice of sauce

SUSHI STATION

4 PCS. PER PERSON | \$18.00 PER PERSON

6 PCS. PER PERSON | \$21.00 PER PERSON

YOU MAY ADD A SUSHI ROLLER FOR AN ADDITIONAL

\$150.00 PER ROLLER

Assortment of four rolls, three sashimi, soy, wasabi, ginger

CHEF-ATTENDED TACO STATION

\$12.00 PER PERSON

(REQUIRES CHEF ATTENDANT - \$50.00 PER ATTENDANT)

Choose Two: chicken | beef | pork | fish | vegetable
Spanish rice, homemade salsa, flour & corn tortilla, queso fresco, salsa verde, salsa rioja

CHEF-ATTENDED TASTE OF PHILLY STATION

\$12.00 PER PERSON

(REQUIRES CHEF ATTENDANT - \$50.00 PER ATTENDANT)

Beef & chicken cheesesteaks with or without whiz, soft pretzels with dipping sauces, choice of two Italian water ices

CHEF-ATTENDED CARVING STATION WITH PETITE ROLLS

(REQUIRES CHEF ATTENDANT - \$50.00 PER ATTENDANT)

BEEF TENDERLOIN | \$13.00 PER PERSON

Au jus, horseradish cream, whole grain brown mustard

CHERRYWOOD SMOKED SALMON | \$8.00 PER PERSON

Served chilled, dijon mustard sauce, brioche

GLAZED HAM | \$6.00 PER PERSON

Horseradish cream, whole grain brown mustard

HERB-ROASTED TURKEY BREAST | \$7.00 PER PERSON

Whole grain brown mustard, mayo

NIMAN RANCH PORK LOIN | \$10.00 PER PERSON

Sage mustard gravy, cherry fennel jam

USDA GIBSONS PRIME ANGUS PRIME RIB | \$12.00 PER PERSON

Au jus, horseradish cream, giardiniera, whole grain brown mustard, popovers

VANWELL FARMS RACK OF LAMB | \$14.00 PER PERSON

Chimichurri

*All menu pricing is subject to 16% gratuity, 4% service charge & 8% PA sales tax.

SWEET OFFERINGS

HUGO'S FROG BAR & CHOP HOUSE BIG CAKES

\$110 (SERVES 50 PEOPLE)

CHOOSE THREE:

**CHOCOLATE MOUSSE | CARROT CAKE | MEANING OF LIFE | BANANA CREAM
HAZELNUT | BLACK FOREST**

FAMILY STYLE DESSERTS

served tableside on platters

\$8.00 PER PERSON

Chef's Selection of miniature desserts

Coffee, decaffeinated coffee & tea

DESSERT STATION

\$8.00 PER PERSON

Chef's selection of miniature desserts

Coffee, decaffeinated coffee & tea

VIENNESE TABLE

\$13.00 PER PERSON

Italian pastries, desserts, whole cakes

Coffee, decaffeinated coffee & tea

SWEET SPOT

\$8.00 PER PERSON

Fresh baked donuts warmed with Jim Beam bourbon
served with vanilla ice cream & assorted toppings

SUNDAE STATION

\$7.00 PER PERSON

**CHOCOLATE, VANILLA & STRAWBERRY ICE CREAM
BANANAS | CARAMEL SAUCE | HOT FUDGE
OREO CRUMBLES, VANILLA WAFERS, M&M'S
WHIPPED CREAM | WALNUTS
CHOCOLATE & RAINBOW SPRINKLES
MARASCHINO CHERRIES**