





BREAKS & BREAKFAST



BREAKS

“GOOD MORNING” BREAK

Assorted muffins, donuts, and pastries; Columbian coffee, hot herbal tea, assorted sodas, and bottled water.

\$9 per person

CONTINENTAL BREAKFAST

Assorted muffins and caramel rolls, melon, pineapple, fresh orange juice, and Columbian coffee.

\$10 per person

THE GOOD-FOR-YOU BREAK

Yogurt, melon, pineapple, granola bars, fresh orange juice, and Columbian coffee.

\$11 per person

MINNESOTA SNACK BREAK

Assorted dessert bars and cookies; Columbian coffee, iced tea, assorted sodas and bottled water.

\$10 per person

TRAIL MIX BREAK

Mini candy bars, peanuts, popcorn and pretzels; assorted sodas and bottled water.

\$9 per person

BEVERAGE

Based on consumption.

INDIVIDUAL JUICE BOTTLES \$3 each

BOTTLED WATER \$2.25 each

ASSORTED SODA \$2.25 each

CARBONATED WATER \$3 each

Per gallon

COFFEE \$32 gallon

HOT CHOCOLATE \$32 gallon

JUICE \$25 gallon

LEMONADE \$25 gallon

FRUIT PUNCH \$25 gallon

ICED TEA \$25 gallon



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BREAKS & BREAKFAST



Available as plated or buffet. Buffets serve 50 people or more. Coffee included.

BREAKFASTS

BUILD-YOUR-OWN SANDWICH BAR

English muffins, croissants, or bagels. Scrambled eggs, sausage, bacon, cheese, seasonal fruit, and condiments.

\$15 per person

Add hollandaise for \$1 per person.

SUNRISE

Bacon, sausage, or ham (pick 2), scrambled eggs with cheddar cheese, breakfast potatoes, fresh fruit, caramel rolls, pastries, and muffins.

\$16 per person

COUNTRY FARE

French toast with hot maple syrup, scrambled eggs, ham, and fresh melon and pineapple.

\$17 per person

BREAKFAST TACOS

Your choice of Bacon, Sausage, or Veggie with scrambled eggs and cheddar. Served with seasonal fruit, breakfast potatoes, salsa, sour cream, and hot sauce.

\$15 per person

BAGEL BARS

Plain bagels served with guacamole, cottage cheese, roasted red pepper hummus, red onions, tomatoes, cucumbers, and balsamic glaze. Or choose assorted bagels with cream cheese, jams, and peanut butter.

\$7 per person

A LA CARTE

MINI QUICHE

An assortment of garden vegetable, three cheese, broccoli cheese, and smoked bacon two-bite quiches.

\$40 dozen

FRESH GRANOLA AND COLD CEREALS

\$36 dozen

HARD BOILED EGGS

\$12 dozen

YOGURT BAR, FRESH BERRIES, AND GRANOLA

\$48 dozen

FRESHLY BAKED CARAMEL ROLLS, CINNAMON ROLLS, OR ASSORTED BAGELS WITH CREAM CHEESE

\$25 dozen

ASSORTED YOGURT CUPS, MUFFINS, DONUTS OR COOKIES

\$25 dozen

GRANOLA OR DESSERT BARS \$25 dozen

WHOLE FRUIT

Bananas, oranges, and apples

\$25 dozen

CHOICE OF POTATO CHIPS AND DIP OR TORTILLA CHIPS AND SALSA

\$40 serves 25

CHEX MIX OR PRETZELS

\$35 serves 25

MIXED NUTS

\$35 pound



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HORS D'OEUVRES



Berry Cucumber
Caprese Skewer



Bahn Mi Slider

TENDERLOIN TIP

Served over white cheddar mashed potatoes and topped with a touch of Béarnaise sauce.

\$6 per piece

CAPRESE CROSTINI

Roma tomatoes, fresh mozzarella, basil, olive oil and balsamic glaze.

\$3 per piece

SHRIMP SHOOTER

Jumbo shrimp served with our bloody mix, vodka, and celery.

\$4 per piece

ROAST BEEF PIN WHEELS

Tender beef, roasted red pepper, horseradish sauce wrapped in a flour tortilla.

\$4 per piece

BACON WRAPPED SEA SCALLOPS

\$5 per piece

BRUSCHETTA BAR

Toasted garlic rounds, tomato bruschetta, olivetta, feta, mozzarella, and parmesan cheeses and balsamic glaze.

\$5 per person

MINI CRAB CAKES

Served with mango chili sauce.

\$4 per piece

MINI LOBSTER BITES

With lemon tarragon aioli.

\$4 per piece

SEARED AHI TUNA*

Served on a sesame cracker with cilantro and sesame soy glaze.

\$4 per piece

MINI BURGER SLIDERS

Topped with American cheese or pulled BBQ pork with shredded cheddar and pickle served on a king Hawaiian roll.

\$165/50 sliders

BACON REMOULADE BEEF SLIDERS

With balsamic onion jam.

\$250/50 sliders

BAHN MI SLIDERS

Marinated pork loin, jalapeños, cucumber, cilantro, pickled carrots, and daikon on a brioche slider bun with sriracha mayo.

\$225/50 sliders

BERRY CUCUMBER CAPRESE SKEWER

Mozzarella, cucumber, raspberry, and blackberry drizzled with balsamic glaze.

\$3 per piece.

MANGO CAPRESE SKEWER

Mozzarella, fresh basil, mango, and a grape tomato drizzled with balsamic glaze.

\$3 per piece

Upgrade with soppressata for \$.50 per piece.



HORS D'OEUVRES



Cheese Display

BAKED SPINACH AND ARTICHOKE DIP

Served with freshly baked bread and assorted crackers.

\$60 serves 25

STUFFED MUSHROOM CAPS

Your choice of shrimp and cream cheese, California blend, or wild rice and chicken.

\$100/50 pieces

CLASSIC MEATBALLS

Traditional BBQ or Swedish.

\$175/100 pieces

CHICKEN WINGS

Choose Jim Beam, BBQ, Asian Zing, or Buffalo sauce with ranch or bleu cheese dipping sauce.

\$200/100 pieces

HAM AND TURKEY COCKTAIL ROLL

With swiss and cheddar cheese, dijon mustard, and mayo.

\$100/50 pieces

CHEESE DISPLAY

Pepper jack, munster, cheddar, swiss and colby presented with assorted crackers.

\$75 serves 25

FRESH FRUIT DISPLAY

\$75 serves 25

VEGETABLE DISPLAY

Served with ranch dip.

\$70 serves 25

PICKLE WRAPS, HAM AND CREAM CHEESE

\$40/25 pieces

TERIYAKI BROCHETTE

Marinated chicken and steak skewers served with teriyaki and peanut sauce.

\$125 serves 25

BAKED BRIE CHEESE BOARD

Hot brie cheese served with assorted crackers, seasonal berries, craisins, candied pecans, balsamic glaze, and honey.

\$175 serves 25

NOSH BOARD

Cured meats, cheeses, olives, and nuts.

\$215 serves 25

CHILLED JUMBO SHRIMP DISPLAY

Served with cocktail sauce.

\$135 serves 25

SMOKED SALMON DISPLAY

\$150 serves 50

SPINACH DIP

Served with fresh-baked bread.

\$65 serves 25

MEAT DISPLAY

Ham, salami and turkey presented with assorted crackers.

\$160 serves 25



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PLATED LUNCH SELECTIONS



Caesar Salad

SANDWICHES

SOUP AND SUB SANDWICH

Cup of homemade soup. Choose from ham or turkey on a 6-inch sub or croissant with swiss cheese, shredded lettuce, and tomato. Served with a pickle spear, chips, and our Italian vinaigrette dressing on the side.

\$15 per person

ROAST BEEF SANDWICH

Spinach, provolone, balsamic onion jam, and horseradish on a brioche bun. Served with fresh fruit or chips.

\$16 per person

ROASTED VEGETABLE SANDWICH

Asparagus, bell pepper, spinach, and pesto mayo on a brioche bun. Served with fresh fruit or chips.

\$15 per person

ROASTED TURKEY CLUB

Swiss cheese, mayo, lettuce, and tomato with bacon. Served with fresh fruit or chips.

\$15 per person

CHICKEN SALAD SANDWICH

Cashews and grapes on a cranberry wild rice bread. Served with fresh fruit or chips.

\$15 per person

G *Gluten-free buns are available for all sandwiches for \$2 per person.*

SALADS

GRILLED CHICKEN CAESAR SALAD

\$14 per person

THE STERLING

Tomato and fresh mozzarella, basil, mixed greens, balsamic and olive oil.

\$14 per person

Add chicken for \$2 per person

BABY SPINACH

With strawberries, almonds, feta, and white balsamic vinaigrette.

\$12 per person

BACON GORGONZOLA

With bacon crumbles, red onion, gorgonzola cheese and served with our red wine vinaigrette.

\$12 per person

BOX LUNCHES

PICNIC BOX LUNCH

Ham, turkey or beef, with swiss cheese, lettuce and tomato on fresh-baked whole grain sub bun with chips and a homemade cookie.

\$15 per person

BISTRO BOX

Your choice of sandwich. Served with chips, a pickle spear, and a homemade cookie.

\$16 per person

FRESH SALAD BOX

Choose from The Sterling, Baby Spinach, Classic Caesar, Bacon Gorgonzola, or House salad. Served with a homemade cookie.

\$14 per person

Sterling

PLATED LUNCH SELECTIONS



HOT LUNCHES

Served with Columbian coffee and hot herbal tea. Add a house salad and freshly baked bread for \$2.

ROAST PORK LOIN WITH MUSHROOM WHITE WINE DEMI SAUCE

Served with oven-browned potatoes or wild rice blend and fresh vegetable.

\$16 per person

MOSTACCIOLI

Tossed with slices of spicy Italian sausage in a Bolognese sauce and topped with mozzarella and parmesan.

\$15 per person

SAUTÉED CHICKEN BREAST

Your choice of Roasted Garlic, Rosemary Cream or Marsala Sauce. Served with choice of potato or wild rice blend and fresh vegetable.

\$16 per person

DEEP-DISH LASAGNA OR VEGETABLE LASAGNA

Served with fresh baked bread stick.

\$15 per person

YANKEE POT ROAST

A Sterling favorite! Tender, slow-roasted pot roast served with mashed potatoes, gravy, and fresh vegetable.

\$16 per person

BURGUNDY BEEF TIPS

Marinated tenderloin served on a wild rice blend or egg noodles with fresh vegetable.

\$16 per person

STUFFED BAKED PORK CHOP

Butterflied chop stuffed with homemade sausage and sage dressing. Served with mashed potatoes, gravy, and choice of vegetable.

\$15 per person

TERIYAKI CHICKEN BREAST

Served on rice pilaf and topped with fruit salsa. Served with fresh vegetable.

\$16 per person

GRILLED CHICKEN SANDWICH

Lettuce, tomato, and cheddar cheese on a freshly baked bun. Served with a pickle spear, potato salad, and chips.

\$16 per person

LOOKING FOR A CUSTOM
LUNCH MENU? NO PROBLEM!
JUST ASK! OUR CHEFS ARE
HAPPY TO ACCOMMODATE!

LUNCH BUFFETS



Lunch buffets serve 50 people or more. All buffets are served with Colombian coffee and hot herbal tea.

THE DELI BUFFET

Assorted deli meats and cheeses with freshly baked breads, lettuce, pickles, and tomatoes. Chef-made soup, pasta salad, vegetable tray with ranch dip, and chips.

\$15 per person

PIZZA BUFFET

Your choice of three one-item pizzas served with Caesar salad, and freshly baked bread.

\$15 per person

Add a pasta for \$5 per person.

Choose Lasagna, Spaghetti with Bolognese Sauce, or Penne Alfredo with Chicken.

CHEF SALAD BUFFET

Iceberg and romaine lettuce, julienne turkey, ham, tomatoes, croutons, bacon bits, hard-boiled egg, cheeses, cucumbers, red onions, assorted dressings, and freshly baked bread.

\$15 per person

Add a baked potato with real bacon bits, sour cream, whipped butter, and shredded cheddar for \$2 per person.

BUILD-YOUR-OWN RICE BOWLS

Teriyaki chicken, chipotle shrimp, brown rice quinoa, cabbage, assortment of vegetables, jalapeño ranch, and teriyaki sauce.

\$15 per person

GOURMET FAJITA BAR

Flour tortillas with grilled chicken, shredded beef, peppers, onions, queso fresco, sour cream, pico, black beans, salsa, roasted corn, and chips.

\$16 per person

Add guacamole for \$2 per person

TACO BUFFET

Choose shredded chicken or ground beef. Toppings include Spanish rice, refried beans, shredded lettuce, tomato, shredded cheddar, chopped onion, black olives, sour cream, salsa, and corn chips. Served with flour tortillas and corn hard shells.

\$15 per person 1 meat

\$17 per person 2 meat

Add guacamole for \$2 per person

ALL-AMERICAN BUFFET

Choose from grilled chicken breasts or beef patties. Then add brats, old-style hot dogs, and yes, even Sloppy Joes. Served with potato salad, baked beans, chips, assorted sliced cheeses, lettuce, tomato, onions, and pickles.

\$15 per person 1 meat

\$17 per person 2 meat

ITALIAN BUFFET

Chicken Alfredo tossed with penne pasta and deep dish lasagna served with Caesar salad and garlic bread sticks.

\$16 per person

TRADITIONAL TWO-ENTRÉE LUNCH BUFFET

Served with choice of potato or rice, fresh vegetable, house salad, and freshly baked bread

\$21 per person

Choice of two meat entrées:

- Sautéed Chicken Breast with Roasted Garlic Cream Sauce
- Roast Pork Loin with White Wine Mushroom Demi Sauce
- Honey-Peppered Salmon
- Turkey with Homemade Sage and Sausage Dressing
- Carved Roast Sirloin with Gravy
- Deep-Dish Lasagna



PLATED DINNERS

All plated dinners are served with choice of salad or soup, fresh vegetable, potato or rice (unless otherwise stated), freshly baked bread, Columbian coffee, and herbal tea.

CHOOSE A SALAD

THE STERLING

Tomato and fresh mozzarella, basil, mixed greens, balsamic and olive oil.

BABY SPINACH

With strawberries, almonds, feta, and white balsamic vinaigrette.

TRADITIONAL HOUSE

Romaine, tomato, cucumber, spring mix, and carrots with choice of two dressings.

STERLING CAESAR

Crisp romaine, tomatoes, croutons, and fresh parmesan tossed with Caesar dressing.

BACON GORGONZOLA

With bacon crumbles, red onion, gorgonzola cheese and served with our red wine vinaigrette.

BEEF

HUNTER'S RIBEYE

Ten-ounce charbroiled with Montreal Steak seasoning, served with burgundy au jus and a grilled onion slab. Served with oven-browned potatoes.

Market Price

YANKEE POT ROAST

Tender, slow-roasted pot roast served with mashed potatoes, gravy, and choice of vegetable.

\$22 per person

PRIME RIB OF BEEF

Slow roasted and served with rosemary au jus and smoked gouda scalloped potatoes.

Market price

CHOICE TOP SIRLOIN

Eight-ounce charbroiled choice beef with Bordelaise sauce.

\$26 per person

BRAISED BEEF SHORT RIBS*

With red wine au jus.

\$36 per person

SIDE CHOICES

CHOOSE A STARCH:

Smoked Gouda scalloped potatoes, Rosemary herb roasted fingerling potatoes, Rice pilaf, Oven-browned potatoes, White Cheddar mashed potatoes, Garlic mashed potatoes, Classic mashed potatoes with gravy, Baked au gratin potatoes, Jumbo baked potato

CHOOSE A FRESH VEGETABLE:

Asparagus, Green beans, Baby carrots, buttered corn, Brussels sprouts, Steamed broccoli, or California blend.



CHICKEN

SAUTÉED CHICKEN BREAST

Eight-ounce breast topped with roasted garlic, rosemary cream, smoked gouda cream, or marsala sauce.

\$22 per person

HOMEMADE STUFFED CHICKEN BREAST

Choose from cordon bleu with smoked gouda cream sauce, wild rice and mushroom topped with garlic cream sauce or traditional homemade dressing and gravy.

\$24 per person

BACON CRUSTED CHICKEN

Bacon pressed chicken with parmesan cheese and a white wine cream sauce.

\$35 per person

BRUSCHETTA CHICKEN

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese.

\$30 per person



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PLATED DINNERS

Fried Sage Butternut Squash Ravioli



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TURKEY

TRADITIONAL ROAST TURKEY

Served with homemade dressing, mashed potatoes and gravy, and choice of vegetable.

\$22 per person

PORK

MONTREAL PORK CHOP

Seven-ounce boneless, bacon-wrapped chop, grilled with Montreal seasoning, and served with a mushroom white wine demi sauce and oven-browned potatoes.

\$22 per person

STUFFED BAKED PORK CHOP

Eight-ounce butterflied chop stuffed with homemade sausage and sage dressing, served with mashed potatoes, gravy, and choice of vegetable.

\$24 per person

SEAFOOD

BROILED CANADIAN WALLEYE

Nine-ounce, fresh-water walleye with garlic mashed potatoes.

\$28 per person

JIM BEAM GLAZED SALMON OR HONEY-PEPPERED SALMON

Eight-ounce Atlantic salmon.

\$32 per person

VEGETARIAN

HEART OF PALM CAKES

Artichoke hearts with panko bread crumbs, red peppers, green onions, dijon mustard, and romesco sauce. Topped with a pickled slaw.

\$26 per person

POLENTA CAKES

Topped with cremini mushroom sauce.

\$26 per person

ROASTED PORTOBELLO

With mozzarella, basil pesto, asparagus, roasted red peppers, and aged balsamic

\$26 per person

PASTA

FRIED SAGE BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli and sweet potatoes in a pesto cream sauce. Topped with parmesan and fried sage.

\$26 per person

WHITE WINE PENNE

Lemon and garlic cream, cherry tomatoes, and baby spinach.

\$22 per person Add Chicken for \$2 per person

CHICKEN PARMESAN

Sautéed chicken breast topped with marinara sauce and parmesan cheese served on linguini pasta.

\$24 per person

KIDS MEAL

10 AND UNDER

Served with Corn dog, Macaroni and Cheese, and applesauce. **\$14 per person**



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DINNER BUFFETS



Dinner Buffet entrées are served with choice of salad, fresh vegetable, potato or rice, freshly baked bread, Colombian coffee, and herbal tea.

ONE-ENTRÉE SELECTION
\$26 per person (Minimum 50 people)

TWO-ENTRÉE SELECTION
\$30 per person (Minimum 50 people)

ENTRÉE SELECTIONS

SAUTÉED CHICKEN BREAST
With choice of Roasted Garlic, Rosemary Cream, Smoked Gouda Cream Sauce, or Marsala Sauce

CHICKEN PARMESAN

BABY BACK PORK RIBS

ROAST TURKEY WITH SAGE AND SAUSAGE DRESSING WITH GRAVY

CHEF-CARVED ROAST SIRLOIN WITH GRAVY

HONEY-GLAZED TEARDROP HAM

CHEF-CARVED ROAST PORK LOIN WITH MUSHROOM WHITE WINE DEMI SAUCE

HONEY PEPPER SALMON OR CHARBROILED SALMON WITH TOMATO BASIL SALSA

SPECIALTIES

PIZZA BOARD BUFFET

Your choice of three award winning pizzas with up to two items each and Caesar salad, freshly baked bread, and your choice of pasta: Lasagna, Spaghetti with Bolognese Sauce, or Fettuccine Alfredo with Chicken.

\$24 per person

TRADITIONAL FAMILY STYLE

For a dining experience that always makes for great conversation, try our Italian Family Style Dinner! We present each table with a generous portion of Spaghetti with Bolognese Sauce and popular Chicken Alfredo, one Favorites Pizza and one Traditional Pizza, Caesar salad, and freshly baked bread,

\$26 per person (Serves a maximum of 300 people)

LATE-NIGHT SNACKS

NACHO BAR

Tortilla chips served with nacho cheese, diced tomatoes, sour cream, and salsa.

\$75 serves 25

POPCORN STATION

White cheddar popcorn served with a variety of shakable toppings.

\$50 serves 25

LARGE 1-TOPPING PIZZA

\$18.5 per pizza



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DESSERTS



Mini Shooters

TIRAMISU

A traditional Italian dessert made of Mascarpone cheese filling and lady fingers soaked with Espresso and a touch of liquor.

\$6 per person

CHOCOLATE TIGER CAKE

Ravishing pinstriped design combines a white cake centered between two layers of rich dark and white chocolate butter cream and majestic chocolate cake.

\$6 per person

WHITE CHOCOLATE RASPBERRY CREAM CAKE

Three layers of superb sponge caked filled with a robust raspberry preserve and our freshly whipped cream accented with white chocolate.

\$5 per person

LEMON AND CREAM SHORTCAKE

Layers of Short Cake with thick fresh wipped cream. All natural, creamy preserve gives this cake a burst of tangy flavor that your taste buds will not believe!

\$5 per person

ICE CREAM SUNDAE BUFFET

Served with strawberries, chocolate, or caramel toppings

\$5 per person

CARROT CAKE DRIZZLED WITH CARAMEL SAUCE

\$5 per person

CHEESECAKE

Turtled or with strawberry sauce.

\$5 per person

MINI SHOOTERS

Your choice of Strawberry Cheesecake, Banana Cheesecake, Reeses Mousse, or Twix Mousse.

\$36 per dozen

FLOURLESS CHOCOLATE TORTE

Topped with raspberry sauce

\$5 per piece