





BREAKS & BREAKFAST



BREAKS

“GOOD MORNING” BREAK

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

\$6 per person

CONTINENTAL BREAKFAST

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

\$9 per person

THE GOOD-FOR-YOU BREAK

Yogurt, fresh fruit, granola bars, fresh orange juice, Columbian coffee, and bottled water.

\$9 per person

MINNESOTA SNACK BREAK

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

\$6 per person

TRAIL MIX BREAK

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

\$6 per person

A LA CARTE BEVERAGE

HOT CHOCOLATE STATION

\$32 gallon

COLUMBIAN COFFEE OR ICED TEA

\$22 gallon

COLUMBIAN COFFEE, OR HOT TEA

\$9 pot

ORANGE JUICE, LEMONADE, APPLE JUICE

\$3 each

ASSORTED SODAS AND BOTTLED WATER

\$2 each



Items and pricing subject to change. Minimum of 12 pieces per order. **G** Denotes Gluten Friendly. The indicated items are prepared gluten free, but because we use high-gluten flour in our kitchen, there is a chance of cross-contamination on all items. We cannot guarantee that items are 100% gluten free. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



BREAKS & BREAKFAST



Available as plated or buffet. Buffets serve 50 people or more. Add orange juice for \$1.25 per person. Assorted cold cereals are available for an additional 50¢ each.

BREAKFASTS

MINNESOTA MORNING

Scrambled eggs tossed with wild rice and topped with cheddar cheese, baked ham, fresh fruit, caramel rolls, muffins, and pastries.

\$12 per person

SUNRISE

Bacon, sausage, scrambled eggs with cheddar cheese, breakfast potatoes, fresh fruit, caramel rolls, pastries, and muffins.

\$12 per person

COUNTRY FARE

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

\$12 per person

BREAKFAST TACOS

Your choice of Bacon, Sausage, or Veggie.

\$7 per person

INDIVIDUAL BREAKFAST BOX

Croissant, hard-boiled egg, grapes, cubed cheddar, and roasted cashews.

\$7 per person

BAGEL BAR

Plain bagels served with guacamole, cottage cheese, roasted red pepper hummus, red onions, tomatoes, cucumbers, and balsamic glaze.

\$7 per person

A LA CARTE BREAKFAST

MINI QUICHE

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

\$48 dozen

FRESH GRANOLA AND COLD CEREALS

\$3 per person

HARD BOILED EGGS

\$12 dozen

YOGURT BAR, FRESH BERRIES, AND GRANOLA

\$4 per person

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

\$22 serves 25

CHEX MIX OR PRETZELS

\$20 serves 25

MIXED NUTS

\$25 pound



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HORS D'OEUVRES



TENDERLOIN TIP

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

\$4 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

BUTLER PASSED ROAST BEEF PIN WHEELS

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

\$3 per piece

BACON WRAPPED SEA SCALLOPS

\$4 per piece

BRUSCHETTA BAR

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

\$4 per person

SHRIMP & SCALLOP BITES

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.

\$200/50 sliders

BAHN MI SLIDERS

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

\$200/50 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



Artisan Cheese Board

BAKED SPINACH AND ARTICHOKE DIP

Served with freshly baked bread and assorted crackers.

\$85 serves 50

STUFFED MUSHROOM CAPS

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

\$125/100 pieces

CLASSIC MEATBALLS

Traditional BBQ or Swedish.

\$150/100 pieces

CHICKEN WINGS

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

\$175/100 pieces

HAM AND TURKEY COCKTAIL ROLL

With swiss cheese, dijon mustard, herb butter and mayo.

\$95/50 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.

\$60 serves 25

PICKLE WRAPS, HAM AND CREAM CHEESE

\$65/50 pieces

TERIYAKI BROCHETTE

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

\$125 serves 25

ARTISAN CHEESE BOARD

A selection of cheeses: gorgonzola, goat cheese, aged cheddar, brie, and smoked gouda. Served with seasonal berries, olives, and lavosh.

\$160 serves 25

NOSH BOARD

Cured meats, cheeses, olives, and nuts.

\$175 serves 25

CHILLED JUMBO SHRIMP DISPLAY

Served with cocktail sauce.

\$135 serves 25

APRICOT POACHED SHRIMP

Chilled shrimp with a sweet and sour apricot glaze.

\$145 serves 25

TURKEY AND ROAST BEEF ASPARAGUS

ROULADES

\$85 /50 pieces

SMOKED SALMON DISPLAY

\$115 serves 50

SPINACH DIP

Served with fresh-baked bread.

\$65 serves 25

MEAT DISPLAY

Ham, salami and turkey presented with assorted crackers.

\$80 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 chips and our oregano vinaigrette dressing on the side.

\$12 per person

CHICKEN CAESAR OR BUFFALO CHICKEN WRAP

Served with fresh fruit or chips.

\$12 per person

ROAST BEEF CIABATTA SANDWICH

Spinach, provolone, balsamic onion jam, and horseradish. Served with fresh fruit or chips.

\$13 per person

ROASTED VEGETABLE SANDWICH

Asparagus, bell pepper, spinach, and pesto. Served with fresh fruit or chips.

\$13 per person

ROASTED TURKEY SANDWICH

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

\$12 per person

CHICKEN SALAD SANDWICH

Wild rice and cherries on artisanal bread. Served with fresh fruit or chips.

\$12 per person

SALADS

GRILLED CHICKEN CAESAR SALAD

\$12 per person

CHEF'S SPECIALTY SALAD

A blend of romaine and spring mix topped with red onion, green olives, tomato, and fresh parmesan. Served with our Oregano Vinaigrette dressing.

\$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, lettuce and tomato on fresh-baked whole grain sub bun with chips and a homemade cookie.

\$12 per person

BISTRO BOX

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

\$13 per person

FRESH SALAD BOX

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

\$13 per person



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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.

\$13 per person

MOSTACCIOLI

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

\$12 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.

\$14 per person

DEEP-DISH LASAGNA OR VEGETABLE LASAGNA

Served with fresh baked bread stick.

\$12 per person

YANKEE POT ROAST

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

\$13 per person

BURGUNDY BEEF TIPS

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

\$13 per person

STUFFED BAKED PORK CHOP

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

\$14 per person

TERIYAKI CHICKEN BREAST

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

\$14 per person

LUNCH BUFFETS



Lunch buffets serve 50 people or more. All buffets are served with Columbian 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.

\$13 per person

PIZZA BUFFET

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

\$12 per person

Add a pasta for \$5 per person.

Choose Lasagna, Spaghetti with Meat Sauce, or Fettucine 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.

\$12 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.

\$13 per person

GOURMET FAJITA BAR

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

\$14 per person

TACO BUFFET

Choose chicken or 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.

\$13 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.

\$13 per person

ITALIAN BUFFET

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

\$13 per person

TRADITIONAL TWO-ENTRÉE LUNCH BUFFET

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

\$17 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
- Roast Sirloin with Gravy
- Deep-Dish Lasagna

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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

Iceberg, Romaine, tomato, cucumber, cabbage, and carrots with choice of two dressings.

CHEF'S SPECIALTY SALAD

A blend of romaine and spring mix topped with red onion, green olives, tomato, and fresh parmesan. Served with our oregano vinaigrette dressing.

STERLING CAESAR

Crisp romaine 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.

\$32 per person

YANKEE POT ROAST

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

\$20 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.

\$23 per person

BRAISED BEEF SHORT RIBS*

With red wine au jus.

\$34 per person

SIDE CHOICES

CHOOSE A STARCH:

Smoked Gouda scalloped potatoes, Rosemary herb roasted fingerling potatoes, Rice pilaf, Oven-browned new 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, Brussels sprouts, Grilled vegetables, Steamed broccoli, California or sunshine blends.



Bacon Crusted Chicken

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.

\$28 per person

BRUSCHETTA CHICKEN

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

\$28 per person



PLATED DINNERS

Fried Sage Butternut Squash Ravioli



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.

TURKEY

TRADITIONAL ROAST TURKEY

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

\$19 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.

\$20 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.

\$22 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.

\$28 per person

STERLING SEA BASS

Topped with lemon beurre blanc.

\$40 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.

\$22 per person

KIDS MEAL

10 AND UNDER

Served with Corn dog, Macaroni and Cheese, and applesauce. **\$12 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, Columbian coffee, and herbal tea.

ONE-ENTRÉE SELECTION
\$25 per person (Minimum 50 people)

TWO-ENTRÉE SELECTION
\$28 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.
\$19 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,
\$20 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**
Plain popcorn served with a variety of shakable toppings.
\$30 serves 25
- LARGE 1-TOPPING PIZZA**
\$17 per pizza



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DESSERTS



TIRAMISU

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

\$5 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.

\$5 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.

\$4 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!

\$4 per person

ICE CREAM SUNDAE BUFFET

Served with strawberries, chocolate, or caramel toppings

\$4 per person

CARROT CAKE DRIZZLED WITH CARAMEL SAUCE

\$4 per person

CHEESECAKE

Turtled or with strawberry sauce.

\$5 per person

CHOCOLATE FOUNTAIN

3 Items \$3 per person

5 Items \$5 per person

Dipping Delicacies: Strawberries, Pineapple, Pretzel Rods, Bananas, Apples, Rice Krispie Treats, Angle Food Cake.

Includes attendant and chocolate for one hour. (Minimum purchase of \$250)

MINI SHOOTERS

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

\$24 per dozen

MINI PIES

Your choice of Lemon Icebox, Mixed Berry Cheesecake, or Apple Pecan Crumble

\$36 per dozen

FLOURLESS CHOCOLATE TORTE

Topped with raspberry sauce

\$38 per torte

ASK ABOUT OUR CHOCOLATE FOUNTAIN!