

PARK EAST HOTEL

CATERING MENU

CATERING SERVICES PROVIDED BY

AURA

BEVERAGES

BAR SERVICE

HOUSE HIGHBALL	\$5.00
HOUSE COCKTAIL	\$5.50
CALL HIGHBALL	\$6.00
CALL COCKTAIL	\$6.50
TOP SHELF HIGHBALL	\$7.00
TOP SHELF COCKTAIL	\$7.50
DOMESTIC BOTTLED BEER	\$4.00
IMPORT BOTTLED BEER	\$4.50
HOUSE WINE (GLASS)	\$5.00
SODA	\$1.75
FRUIT JUICE	\$2.50

WINE

HOUSE WINE	\$19.95
INCLUDES CHARDONNAY, WHITE ZINFANDEL, CABERNET SAUVIGNON AND MERLOT PREMIUM WINE	QUOTED

CHAMPAGNE AND ASTI

CHAMPAGNE PUNCH (GALLON)	\$60.00
HOUSE CHAMPAGNE (BOTTLE)	\$19.95
PREMIUM CHAMPAGNE (BOTTLE)	QUOTED
HOUSE ASTI (BOTTLE)	\$19.95
PREMIUM ASTI (BOTTLE)	QUOTED

BEER

DOMESTIC HALF BARREL	\$199.00
DOMESTIC QUARTER BARREL	\$109.00
PREMIUM HALF BARREL	QUOTED
IMPORTED HALF BARREL	QUOTED

HOSTED COCKTAILS BY THE HOUR MINIMUM PARTY OF 75 PEOPLE / 3 HOURS

NON -ALCOHOLIC PACKAGE \$3.00 PER PERSON, PER HOUR

UNLIMITED BEVERAGE TO INCLUDE COKE, DIET COKE, SPRITE,
DIET SPRITE, GINGER ALE, PUNCH, ASSORTED JUICES AND COFFEE

HOUSE BRANDS \$10.00 PER PERSON/FIRST HOUR
INCLUDING DOMESTIC BEER, HOUSE WHITES,
RED AND ZINFANDEL WINES AND ASSORTED SODAS
\$7.00 PER PERSON, EACH ADDITIONAL HOUR

CALL BRANDS \$12.00 PER PERSON, FIRST HOUR
INCLUDING DOMESTIC BEER, HOUSE WHITE, RED & ZINFANDEL WINES AND
ASSORTED SODAS
\$9.00 PER PERSON, EACH ADDITIONAL HOUR

PREMIUM BRANDS \$14.00 PER PERSON, FIRST HOUR
INCLUDING DOMESTIC BEER, HOUSE WHITE, RED & ZINFANDEL WINES AND
ASSORTED SODAS \$11.00 PER PERSON, EACH ADDITIONAL HOUR

BREAKFAST & BREAKS

BEVERAGES

COFFEE· REGULAR OR DECAFFEINATED· BY THE GALLON (24 CUPS)	\$28.95
ASSORTED HOT HERBAL TEA · BY THE PACKET	\$1.50
ASSORTED FRUIT JUICE ·BY THE BOTTLE	\$2.25
ICED TEA SERVED WITH LEMON- BY THE CARAFE	\$10.95
LEMONADE· BY THE CARAFE	\$10.95
MILK 2% ·BY THE CARAFE	\$10.95
ASSORTED SODA	\$ 1.75
BOTTLED WATER - BY THE BOTTLE	\$2.00

A LA CARTE

ASSORTED DONUTS· (PER DOZEN)	\$19.95
ASSORTED DANISH· (PER DOZEN)	\$20.95
ASSORTED MUFFINS· (PER DOZEN)	\$20.95
KRINGLE · (SERVES 12)	\$16.95
COFFEE CAKE· (SERVES 12)	\$15.95
ASSORTED BAGELS SERVED WITH CREAM CHEESE· (PER DOZEN)	\$20.95
BROWNIES· (PER DOZEN)	\$20.95
ASSORTED JUMBO COOKIES· (PER DOZEN)	\$18.95
FRESH FRUIT TRAY · (SERVES 25)	\$85.00
ASSORTED WHOLE FRUIT· (EACH)	\$1.75
INDIVIDUAL FRUIT YOGURTS· (EACH)	\$2.25
FRESH VEGETABLE TRAY WITH RANCH DIP · (SERVES 50)	\$85.00
CHEESE, SAUSAGE AND CRACKER TRAY · (SERVES 50)	\$95.00
WARM SOFT PRETZELS WITH MUSTARD AND WARM CHEESE SAUCE (PER DOZEN)	\$29.95
FRESH POPPED POPCORN· (PER PERSON)	\$3.00
MINI CANDY BARS· (3 PER PERSON)	\$2.50
POTATO CHIPS WITH FRENCH ONION DIP · (PER POUND)	\$10.00
TORTILLA CHIPS WITH SALSA · (PER POUND)	\$10.00
PRETZELS WITH ASSORTED MUSTARD DIPS· (PER POUND)	\$10.00
SNACK MIX· (PER POUND)	\$10.95

BREAKFAST & BREAKS

BANQUET BREAKFASTS

- THE STATE STREET PLATE - (PER PERSON) \$10.95
FLUFFY SCRAMBLED EGGS; CHOICE OF TWO BACON STRIPS, TWO SAUSAGE LINKS OR HAM;
HASH BROWNED POTATOES, FRESH MUFFIN, BUTTER AND JELLY. SERVED WITH ORANGE JUICE, COFFEE, TEA OR MILK.
- FRENCH TOAST - (PER PERSON) \$10.95
FRENCH TOAST WITH SYRUP AND BUTTER, CHOICE OF BACON OR SAUSAGE. SERVED WITH ORANGE JUICE, COFFEE, TEA OR MILK.
- BREAKFAST SQUARED - (PER PERSON) \$12.95
TWO FLUFFY SCRAMBLED EGGS, TWO SLICES OF FRENCH TOAST, TWO SAUSAGE LINKS,
TWO STRIPS OF BACON, AND A FRESH MUFFIN. SERVED WITH ORANGE JUICE, COFFEE,
TEA OR MILK.
- HEALTHY AND HEARTY BREAKFAST - (PER PERSON) \$12.95
FRESH BAKED VEGETARIAN OMELET MADE WITH EN BEATERS, A SIDE OF FRUIT AND A FRESH BAKED BRAN MUFFIN. SERVED WITH ORANGE JUICE, COFFEE, TEA OR MILK.

- PARK EAST BREAKFAST BUFFET- (MINIMUM OF 25 PEOPLE) \$14.95
FRESH BAKED OMELET WITH PEPPERS, ONIONS, MUSHROOMS, HAM AND CHEESE ACCOMPANIED BY BACON, SAUSAGE, HASH BROWNED POTATO, FRESH FRUIT AND FRESH MUFFINS. SERVED WITH ORANGE JUICE, COFFEE, TEA OR MILK.

PRICES ARE SUBJECT TO SERVICE CHARGE AND SALES TAX

BREAKS

- THE CONTINENTAL • (PER PERSON) \$8.95
ASSORTED CHILLED JUICES, ASSORTED BREAKFAST PASTRIES, REGULAR AND DECAFFEINATED COFFEE AND ASSORTED TEA
- THE EXECUTIVE CONTINENTAL • (PER PERSON) \$ 10.95
ASSORTED CHILLED JUICES, ASSORTED BREAKFAST PASTRIES, ASSORTED BAGELS WITH
CREAM CHEESE, SLICED FRESH FRUIT, REGULAR AND DECAFFEINATED COFFEE AND ASSORTED TEA
- THE HEALTHY CONTINENTAL • (PER PERSON) \$11.95
ASSORTED CHILLED JUICES, FRESH FRUIT, ASSORTED COLD CEREALS, INDIVIDUAL FRUIT YOGURTS, ASSORTED FRESH MUFFINS, REGULAR AND DECAFFEINATED COFFEE, TEA AND MILK
- THE DAY PLANNER • (PER PERSON) \$15.95
FOR STARTERS: ASSORTED CHILLED JUICES, ASSORTED BREAKFAST PASTRIES, REGULAR AND DECAFFEINATED COFFEE, ASSORTED TEA, ASSORTED SODA AND BOTTLED WATER
- MID-MORNING: REFRESH YOUR COFFEE AND ADD FRESH FRUIT
- MID AFTERNOON: POTATO CHIPS WITH FRENCH ONION DIP, PRETZELS WITH MUSTARD, ASSORTED SODA AND BOTTLED WATER
- THE INTERMISSION • (PER PERSON) \$7.95
ASSORTED CONCESSION STYLE CANDY, CANDY BARS, PEANUTS AND FRESHLY POPPED POPCORN

THE BAKERY • (PER PERSON) \$8.95
ASSORTED JUMBO COOKIES, BROWNIES, REGULAR AND DECAFFEINATED
COFFEE AND MILK

THE SEVENTH INNING STRETCH • (PER PERSON) \$8.95
HOT CHEESE NACHOS WITH ALL OF THE FIXINGS, PEANUTS AND PRETZELS

TASTE OF THE SOUTH - (PER PERSON) \$8.95
MEXICAN TACO SALAD WITH TORTILLA CHIPS AND ASSORTED SODA

LUNCH

SALADS

ALL SALADS INCLUDE WARM ROLLS WITH BUTTER AND COFFEE, TEA OR
MILK SERVICE

CHEF'S SALAD \$12.95
SALAD GREENS TOPPED WITH JULIENNE OF HAM, TURKEY, SWISS AND
AMERICAN CHEESE, TOMATO WEDGES, HARD-BOILED EGGS, BLACK OLIVES
AND HOMEMADE CROUTONS.

CHICKEN CAESAR SALAD \$12.95
FRESH ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING TOPPED WITH
CHICKEN BREAST,
TOMATO, HARD-BOILED EGG, GRATED PAMIESAN CHEESE AND HOMEMADE
CROUTONS.

FRESH FRUIT PLATE \$14.95
A VARIETY OF FRESH FRUIT WITH WHIPPED FRUIT DIP AND A SIDE OF
CHICKEN OR TUNA SALAD.

COLD SANDWICHES

ALL SANDWICHES INCLUDE A PICKLE SPEAR AND COFFEE, TEA OR MILK
SERVICE

CLUBHOUSE WRAP \$10.95
TURKEY, HAM, BACON, TOMATO LETTUCE AND MAYONNAISE WRAPPED IN
A TORTILLA. SERVED WITH POTATO CHIPS.

VEGETARIAN WRAP \$10.95
CHEDDAR, SWISS AND PEPPER JACK CHEESES ALONG WITH CUCUMBER, BEAN
SPROUTS, *LETTUCE* AND TOMATO WRAPPED IN A TORTILLA. SERVED WITH
A SIDE OF RANCH DRESSING
AND SLICED FRUIT.

SALAD SUB \$11.95
YOUR CHOICE OF CHICKEN SALAD OR TUNA SALAD ON A FRESH SUB BUN
WITH LETTUCE AND SLICED TOMATO. SERVED WITH POTATO CHIPS.

ITALIAN SUB \$12.95
HAM, SALAMI AND MOZZARELLA CHEESE ON AN ITALIAN ROLL WITH
SLICED TOMATO, LETTUCE,
ONION AND ITALIAN DRESSING. SERVED WITH POTATO CHIPS.

HOT SANDWICHES

ALL SANDWICHES INCLUDE FRENCH FLIES, A PICKLE SPEAR AND COFFEE, TEA OR MILK SERVICE.

TRADITIONAL RUBEN \$12.95
SHAVED CORNED BEEF, SAUERKRAUT, SWISS CHEESE AND THOUSAND ISLAND DRESSING SERVED BETWEEN GRILLED RYE BREAD.

GRILLED CHICKEN BREAST \$12.95
SERVED WITH LETTUCE AND TOMATO ON A TOASTED KAISER ROLL.

BBQ CHICKEN BREAST \$12.95
TOPPED WITH ZESTY BBQ SAUCE AND PEPPER JACK CHEESE AND SERVED ON A TOASTED KAISER ROLL.

PARK BURGER \$8.95
1/3 POUND BEEF HAMBURGER COOKED TO MEDIUM AND SERVED WITH LETTUCE, TOMATO AND AN ONION SLICE ON A TOASTED KAISER ROLL.

HOT PLATED LUNCHES

ALL PLATED LUNCHES ARE SERVED WITH A TOSSED GREEN SALAD WITH A CHOICE OF TWO DRESSINGS, CHEF'S CHOICE OF VEGETABLE AND STARCH (WHEN APPLICABLE), AND WARM ROLLS WITH BUTTER. ALSO INCLUDES COFFEE, TEA AND MILK SERVICE.

CHICKEN ALFREDO \$14.95
CHICKEN STRIPS AND FRESH BROCCOLI SERVED OVER PASTA AND COVERED IN A CREAMY ALFREDO SAUCE.

CHICKEN MARCELA \$14.95
LIGHTLY FLOURED AND SAUTÉED BONELESS CHICKEN BREAST TOPPED WITH MUSHROOMS, MARSALA WINE AND A LIGHT CREAM SAUCE.

BAKED COD \$14.95
FILET OF COD BAKED IN A WHITE WINE AND FRESH HERBS.

ROAST BEEF \$14.95
THINLY SLICED ROAST BEEF TOPPED WITH A BURGUNDY MUSH ROOM SAUCE.

TENDERLOIN STROGANOFF \$14.95
CUBED BEEF TENDERLOIN ALONG WITH SAUTÉED MUSHROOMS AND ONIONS IN A SOUR CREAM SAUCE SERVED OVER BUTTERED EGG NOODLES.

ROASTED PORK LOIN \$14.95
PORK LOIN ROASTED IN ITS NATURAL JUICES AND TOPPED WITH PLUM SAUCE.

MEAT OR VEGETARIAN BAKED LASAGNA \$14.95
OUR CHEF'S OWN HOT, HOMEMADE LASAGNA CREATED WITH LAYERS OF PASTA, BEEF OR VEGETABLES, TOMATO SAUCE, RICOTTA AND MOZZARELLA CHEESES. SERVED WITH GARLIC BREAD.

ORIENTAL VEGETABLE STIR \$13.95
STEAMED VEGETABLES IN AN ORIENTAL SAUCE SERVED OVER RICE.
ADD CHICKEN FOR \$1.00

LUNCHEON BUFFETS

{MINIMUM OF 25 PEOPLE}

ALL BUFFETS INCLUDE COFFEE, TEA AND MILK *SERVICE*

EXECUTIVE DOLL \$13.95
AN ASSORTMENT OF COLD CUTS, CHEESES AND BREADS, FRESH FRUIT SALAD,
POTATO SALAD,
GARDEN SALAD WITH TWO DRESSINGS AND CONDIMENTS.

SUMMERFEST BUFFET \$15.95
BEEF HAMBURGERS AND GOLDEN BROWN BRATS, HOMEMADE POTATO
SALAD, BAKED BEANS,
SLICED FRUIT AND FRENCH FRIES WITH ALL OF THE FIXINGS.

FESTA ITALIANA BUFFET \$15.95
PASTA PRIMAVERA AND OUR HOMEMADE BEEF LASAGNA, GARDEN SALAD,
MARINATED PASTA
SALAD, SLICED FRUIT AND HOT GARLIC STICKS.

MEXICAN FIESTA BUFFET \$15.95
SEASONED GROUND BEEF, SEASONED SHREDDED CHICKEN, HARD AND SOFT
TACO SHELLS WITH ALL OF *THE* TOPPINGS, SAUTÉED VEGETABLES, MEXICAN
RICE AND SLICED FRUIT.

HOT LUNCH BUFFET \$19.95
INCLUDES WARM ROLLS WITH BUTTER AND
CHOICE OF TWO HONEY GLAZED HAM ROASTED TURKEY BREAST
BAKED HERB CHICKEN BREAST ROAST BEEF IN GRAVY

CHOICE OF TWO
RICE PILAF
DILL MASHED POTATOES
SCALLOPED POTATOES
AU GRATIN POTATOES

CHOICE OF ONE
CALIFORNIA MEDLEY
CORN O'BRIAN
BRANDY GLAZED CARROTS
GREEN BEANS AMANDINE

THE ABOVE LUNCH BUFFETS ARE AVAILABLE FOR DINNER FOR AN
ADDITIONAL \$3.00 PER PERSON.

BRUNCH

BRUNCH BUFFET
INCLUDES ASSORTED ROLLS, ORANGE JUICE, COFFEE, MILK AND WATER
SERVICE
MINIMUM OF 25 PEOPLE

\$21.95

CHOICE OF TWO
CHICKEN CESAR
BAKED COD
SMOKED SALMON PLATTER
BACON AND SAUSAGE
HONEY GLAZED HAM
BEEF BOURGEMON

CHOICE OF ONE
CHEESE BAKED HASH BROWNS
RICE PILAF
AMERICAN FRIES
ROASTED BABY RED POTATOES WITH HERBS
POTATO AND SWEET ONION HASH

CHOICE OF TWO SCRAMBLED EGGS
BAKED OMELET
VEGETARIAN BAKED OMELET
CHEESE BLINTZES
FRUIT BLINTZES
BELGIUM WAFFLES
FRENCH TOAST

DESSERT
MINI CHOCOLATE ÉCLAIRS
MINI CREAM PUFFS

HORS D'OEUVRES

HORS D'OEUVRES PACKAGE
12 HORS D'OEUVRES PER PERSON \$24.95
15 HORS D'OEUVRES PER PERSON \$29.95

ASSORTED COCKTAIL SANDWICHES
SHAVED HAM
SHAVED TURKEY
SHAVED BEEF

HOT SELECTIONS SELECT THREE
SWEDISH MEATBALLS
RUMAKI
BREADED CHICKEN WINGS
MOZZARELLA MARINARA
MINI EGG ROLLS
HERB STUFFED MUSHROOMS
MINI QUICHE
MINI EGG ROLLS

COLD SELECTIONS SELECT THREE
SALAMI CORONETS
DEVILED EGGS
CRABMEAT PUFFS
PORT WINE CHEESE TARTS
SYRIAN BEEF ROLLS
STRAWBERRY AND BRIE CANAPÉS
VEGETABLE APETILLA

TRAY SELECTIONS
 SELECT TWO
 FRESH FRUIT TRAY
 FRESH VEGETABLE TRAY
 CHEESE, SAUSAGE AND CRACKER TRAY
 BREAD BOWL WITH SPINACH AND ARTICHOKE DIP
 TACO SALAD DIP WITH TORTILLA CHIPS

HORS D'OEUVRES

HOT SELECTIONS
 PER DOZEN

SPANAKOPITA	\$20.00
SCALLOPS WRAPPED IN BACON	\$24.00
SWEDISH OR BBQ MEATBALLS	\$20.00
RUMAKI	\$20.00
BREADED CHICKEN WINGS	\$19.00
MOZZARELLA MARINARA	\$18.00
SEAFOOD STUFFED MUSHROOMS	\$24.00
MINI EGG ROLLS	\$20.00
MINI QUICHE	\$20.00
HERB STUFFED MUSHROOMS	\$21.00
TENDERLOIN CROSTINI	\$27.00
SEASONED CHICKEN STRIPS	\$19.00
WILD MUSHROOM STUFFED ARTICHOKE	\$27.00

COLD SELECTIONS
 PER DOZEN

CUCUMBER TEA SANDWICHES	\$20.00
SALAMI CORONETS	\$19.00
DEILED EGG	\$19.00
CRABMEAT PUFFS	\$ 19.00
BEER CANAPÉS	\$21.00
SALMON MOUSSE CANAPÉS	\$24.00
PORT WINE CHEESE TARTS	\$19.00
SYRIAN BEEF ROLLS	\$19.00
YOGURT FILLED STRAWBERRIES	\$21.00
VEGETABLE APETILLA	\$18.00
LIVER PATE CANAPÉS	\$20.00
SHRIMP TARTS	\$22.00
STRAWBERRY AND BRIE CANAPÉS	\$20.00

TRAY SELECTIONS

FRESH FRUIT DISPLAY (SERVES 50)	\$85.00
FRESH VEGETABLE DISPLAY (SERVES 50)	\$85.00
CHEESE, SAUSAGE AND CRACKER DISPLAY (SERVES 50)	\$95.00
WHOLE SMOKED SALMON TRAY (SERVES 25)	\$150.00
BREAD BOWL WITH SPINACH AND ARTICHOKE DIP (SERVES 25)	\$62.00
TACO SALAD DIP WITH TORTILLA CHIPS (SERVES 25)	\$75.00
ICED SHRIMP DISPLAY (PER DOZEN)	\$35.00
SLIVER DOLLAR SANDWICHES (PER DOZEN)	\$35.00

DINNER

ALL DINNER ENTREES INCLUDE TOSSED GREEN SALAD AND CHOICE OF TWO DRESSINGS, CHOICE OF STARCH AND VEGETABLES, WAMI ROLLS, AND COFFEE, TEA AND MILK SERVICE.

CHICKEN MARSALA \$19.95
LIGHTLY FLOURED AND SAUTÉED BONELESS CHICKEN BREAST TOPPED WITH MUSHROOMS, MARSALA WINE AND A LIGHT CREAM SAUCE.

CHICKEN POMMERY \$19.95
LIGHTLY FLOURED AND SAUTÉED BONELESS CHICKEN BREAST TOPPED WITH A POMMERY MUSTARD SAUCE.

CHICKEN WELLINGTON \$22.95
BONELESS CHICKEN BREAST EN CROUTE FILLED WITH MUSHROOM DUXELLE AND TOPPED WITH SAUCE MORNAY.

HERBED CHICKEN \$19.95
BAKED AND LIGHTLY SEASONED BONELESS CHICKEN BREAST TOPPED WITH AN HERB VELOUTE.

ROASTED PORK LOIN \$20.95
ROASTED TO PERFECTION AND TOPPED WITH PLUM SAUCE.

HORSERADISH CRUSTED SALMON \$23.95
BAKED SALMON FILET TOPPED WITH HORSERADISH AND BREAD CRUMBS. SERVED WITH A LEMON DILL BEURRE BLANC.

ORANGE ROUGHY \$22.95
BROILED AND SERVED WITH A ROASTED RED PEPPER BEURRE BLANC.

BAKED COD \$19.95
FRESH BAKED COD TOPPED WITH BUTTER AND HERBS.

FILET MIGNON \$29.95
EIGHT OUNCE FILET COOKED TO MEDIUM TEMPERATURE AND SERVED WITH SAUTÉED MUSHROOMS AND AU JUS.

ROAST PRIME RIB \$24.95
TEN OUNCE PRIME RIB OF *BEEF* SERVED WITH AU JUS.

BEEF PORTABELLA \$26.95
GARLIC ROAST BEEF TENDERLOIN SERVED WITH PORTABELLA MUSHROOMS, SHALLOTS AND A RED WINE DEMI GLAZE.

PASTA PRIMAVERA \$17.95
FRESH SEASONAL VEGETABLES OVER PASTA IN A CREAMY WHITE SAUCE.

EGGPLANT PARMESAN \$18.95
SLICES OF EGGPLANT COATED WITH HERBED PARMESAN BREAD CRUMBS AND TOPPED WITH MARINARA SAUCE AND MELTED MOZZARELLA CHEESE. SERVED OVER PASTA.

FILET AND SHRIMP \$29.95
SIX OUNCE BEEF FILET COOK TO MEDIUM AND TOPPED WITH MUSHROOMS AND SERVED WITH THREE LARGE, TENDER BROILED SHRIMP.

FILET AND CHICKEN \$29.95
SIX OUNCE BEEF FILET COOKED TO MEDIUM SERVED WITH A FOUR OUNCE CHICKEN BREAST WITH A MUSTARD SAUCE.

STARCH AND VEGETABLE SELECTION
SELECT ONE OF EACH

BAKED POTATO WITH SOUR CREAM
RED DILL MASHED POTATOES
OVEN ROASTED RED POTATOES
AU GRATIN POTATOES
RICE PILAF

GREEN BEANS ALMANDINE
BRANDY GLAZED CARROTS
BOUQUET OF VEGETABLES
CORN O'BRIEN
VEGETABLE WILD RICE

DINNER ENHANCEMENTS

JUMBO SHRIMP COCKTAIL \$10.95
FOUR JUMBO SHRIMP SERVED WITH COCKTAIL SAUCE.

SPINACH SALAD \$5.95
FRESH SPINACH TOPPED WITH HARD BOILED EGGS, SLICED MUSHROOMS
HOMEMADE CROUTONS AND HOT BACON DRESSING.

CAESAR SALAD \$5.95
ROMAINE LETTUCE TOSSED WITH CAESAR DRESSING AND TOPPED WITH
PARMESAN CHEESE AND HOMEMADE CROUTONS.

SORBET \$5.95
A SCOOP OF SORBET SERVED WITH A FRUIT GARNISH.
DESSERT PRICES ARE PER PERSON

ICE CREAM OR SHERBET \$3.95
AVAILABLE IN AN ASSORTMENT OF FLAVORS

ICE CREAM SUNDAE \$5.95
FRENCH VANILLA ICE CREAM COVERED IN HOT CARAMEL, HOT FUDGE OR
STRAWBERRY

CREAM PUFF SUNDAE \$6.95
FOUR MINI CREAM PUFFS DRIZZLED IN CHOCOLATE SAUCE

BAKED CHEESE CAKE \$6.95
NEW YORK STYLE CHEESECAKE SERVED WITH YOUR CHOICE OF FRUIT TOPPING

TOTALLY TURTLE \$6.95
CARAMEL CHEESECAKE OOZING WITH CARAMEL, CHOCOLATE AND PECANS
INSIDE AND OUT

FRESH BAKED FRUIT PIES \$5.95
CHOOSE FROM A SELECTION OF GREAT FLAVORS
SERVED ALAMODE \$6.95

CARROT CAKE \$6.95
THREE LAYERS OF MOIST CARROT CAKE LOADED WITH SHREDDED CARROTS,
PECAN PIECES AND CRUSHED PINEAPPLE FILLED AND ICED IN CREAM CHEESE
FROSTING

MOUNTAIN BERRY CREAM FLAN \$6.95
A MIXTURE OF BLUEBERRIES AND RASPBERRIES ON TOP OF A CUSTARD FILLED
SHORT PASTE CRUST, FINISHED WITH A LIGHT DUSTING OF POWDERED SUGAR

BLACK FOREST CAKE \$6.95
CHOCOLATE CAKE FILLED WITH CREAM AND RED CHERRIES AND ICED WITH
WHIPPED CREAM FROSTING

DESSERT BAR DISPLAY \$7.95
THIS DISPLAY CONTAINS AN ASSORTMENT OF TASTY DESSERT BARS

GOURMET PASTRY DISPLAY \$9.95
A COMBINATION OF SOME OF MILWAUKEE'S FINEST FRESHLY MADE MINI
ÉCLAIRS, CHOCOLATE COVERED STRAWBERRIES, CREAM PUFFS, PETIT FOURS
AND CANNOLI

GOURMET MINI CAKES DISPLAY \$9.95
AN ASSORTMENT OF FLAVORS OF MINI CAKES TO PLEASE ALL OF YOUR GUESTS.
MADE FRESHLY BY ONE OF MILWAUKEE'S FINEST BAKERIES.