
Dessert:

Petit Fours- Chocolate, Hazelnut, Passion Fruit, Raspberry - ***\$3.50 each***

Macarons- Caramel, Bourbon Vanilla, Pistachio, Orange, Chocolate, Rose Water - ***\$3.00 each***

Berries- Champagne Sabayon- Fresh Berries- Sponge Cake Croutons- Served in Champagne Flutes- ***\$8.00 per person***

Affogato- Sweet Cream Ice Cream- Nitro Cold Brew- Second Best Coffee Served in Individual Cups- ***\$8.00 per person***

Mini Root Beer Float- Sweet Cream Ice Cream- Local Root Beer- ***\$8.00 per person***

Ganache Brownies- Caramel Crunch- ***\$3.50 each***

Chocolate Chip Cookies with Maldon Sea Salt- ***\$2.50 each***

Torched S'mores Station- Graham Cracker, Chocolate Bar, Peanut Butter Cup, Torched Marshmallow- ***\$8.50 per person***

Lemon Tarts- Raspberry- Gold Leaf- ***Individual Size- \$8 each / Mini- \$3.50 per piece***

Ganache Tart- Chocolate Crust - Maldon Salt- Gold Leaf- ***Individual Size- \$8 each / Mini- \$3.50 per piece***

Cinnamon and Sugar Churros- Callebaut Chocolate and Salted Caramel- Served in Individual Cups- ***\$6.00 per piece***

Coffee and Espresso Station:

Coffee:

Local Coffee from Second Best- Cream, Sugars- Served in Silver Urns

Basic with Paper Cups- Stirrs- ***\$4.50 per person***

China- Coffee Cup, Saucer, Teaspoon- ***\$7.50 per person***

Espresso:

Self-Serve Espresso Pod Machine- Cream and Sugars- Served with Biscotti

Basic with Paper Cups- ***\$7.50 per person***

China- with Coffee Cup, Saucer and Teaspoon- ***\$10.00 per person***

Want Something You Don't See?? Just ask! We are Happy to Make it for You!