Catering Guide
CATERING POLICIES

Chadron State College Dining Services is pleased to present to you our Catering Menu Guide. CSC Dining Services is committed to providing quality food and service for your event. From morning refreshments, breakfast buffets, casual dining, formal dining, and elegant hors d’oeuvres; our catering menu is filled with selections to meet your needs. Please feel free to call us directly, at 308-432-6734 or stop by the Dining Room in the Student Center asking for Deb Kuskie dkuskie@csc.edu or Tracy J. Shuck tshuck@csc.edu.

This Catering Menu Guide describes services and menus available at Chadron State College. CSC Dining Services will make every effort to meet all the unique needs of each individual group.

Placing a Catering Order
Please call the Conferencing Office located in the Student Center, North Platte Room, to reserve a room, order your equipment needs, room set-up needs and get help with your food and beverage needs.
Phone 308-432-6380. Conferencing Office: Shellie Johns sjohns@csc.edu

Menus/Exclusivity
All food and beverage items served on the campus of Chadron State College will be supplied and prepared by CSC Dining Services, unless otherwise authorized by Resident Operations Director.
Guidelines
Please allow CSC Dining Services the time we need to prepare for your event. CSC Dining Services will make every effort to accommodate last minute requests. Menu selection may be limited and based upon availability. CSC Dining Services recommends that food for meals and receptions are ordered a minimum of seven (7) business days in advance for all catered events. All refreshment orders should be placed a minimum of five (5) business days before the event. A guaranteed count of the people expected to attend is required five (5) business days prior to the catered event. A change in the number of people attending the event can be accepted, up to two (2) business days prior to the event.

Cancellations
In the event of a service cancellation, the event will be charged for food and labor costs already incurred at the time of cancellations. Please call CSC Dining Services at 308-432-6734 or the CSC Conferencing Office 308-432-6380.

Signed Contract
CSC Dining Services requires a guaranteed total number of people who are expected to attend two business days prior to the event. Some events may require a signed contract or security deposit.

We pride ourselves on providing you with outstanding, high, quality food and service for your catered event. In order to ensure our standards of quality and food safety, foods not immediately consumed by guests are unable to be released and taken out of the service area. We thank you for your cooperation and understanding.
Guarantee and Minimums
Events are billed on the basis of a guaranteed number. A five percent (5%) leeway is allowed (Example: CSC Dining Services will prepare for 105 on a 100 guarantee, but if the number is fewer than 95, you will be charged for 95). If the guarantee count varies significantly from the estimate given, you may be responsible for expenses incurred unless prior arrangements have been made. Due to ordering and delivery schedules, supplies are ordered based on estimates.

Billing Details
Billing will be processed through the Conferencing Office following the event. Payments will need to be made within fourteen days after the event.

Overrun Charges
Catering staff will be available for a maximum of two hours at an event. If your event requires staff time in excess of two hours please make those arrangements in advance. An additional charge will be assessed for this additional staff time.

Alcohol Policy
The use of alcohol on campus is limited and requires special permission and arrangements to be made through the College’s President’s Office and the Conferencing Office. The standard fee is $50 per event and will be assessed. Additional guidelines will be provided by the Chadron State College President’s Office and the Chadron State College Conferencing Office.

Delivery fees are charged for items delivered outside the Student Center:
On-campus: $5.25/delivery
We are also available for off-campus catering.
Off-campus: $35.00/delivery
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Cold Appetizers

*Fresh Veggie Cups with Dip*  
$13.00/dozen

*Fresh Veggies with Dip (Serves 16)*  
$24.00/platter

*Fresh Fruit (In Season) (Serves 16)*  
$29.00/platter

*Cheese and Crackers (Serves 16)*  
$24.00/platter

*Assorted Tortilla Wraps*  
$6.30/dozen

*Petite Sandwiches*  
$8.15/dozen

*Fresh Tortilla Chips and Salsa*  
$12.60/order

*Blue Cheese Stuffed Mushrooms*  
$10.50/dozen

*Peppered Beef Crostini with Caramelized Onions*  
$2.50/person

*French Baguette Bread with Bruschetta Sauce*  
$2.00/person

*Shrimp Cocktail Shooters*  
Market Price

*Roasted Vegetable Platter: (Serves 16)*  
Zucchini, Squash, Baby Carrots with Tapenade or Herb Aioli  
$24.00/platter

*Greek Style Bruschetta*  
$9.20/dozen

*Baba Ghanoush: Eggplant Sesame Dip served with Grilled Pita Bread*  
$9.45/dozen
Hot Appetizers

Mini Chicken Cordon Bleu  
$10.15/dozen

Mini Egg Rolls with Sweet n Sour Sauce  
$9.45/dozen

Meatballs with Assorted Sauces  
$7.35/dozen

Beef or Chicken Sliders with Toppings  
$13.65/dozen

Boneless Wings with Assorted Sauces  
$8.15/dozen

Bone In Wings with Assorted Sauces  
$8.70/dozen

Fried Potato Skins with Assorted Sauces  
$13.65/dozen

Sautéed Crab Cakes with Tomato Relish  
$15.75/dozen

Stuffed Mushrooms Imbottite
  Vegetarian or Meat in Parmesan Cheese Sauce  
  $15.75/dozen

Scallops with Grilled Spinach  
  Market Price
### Beverages

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee (Specify Decaf or Regular)</td>
<td>$8.75/gallon</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>$5.95/gallon</td>
</tr>
<tr>
<td>Assorted Hot Tea</td>
<td>$5.95/gallon</td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>$10.15/gallon</td>
</tr>
<tr>
<td>Fruit Juice</td>
<td>$11.05/gallon</td>
</tr>
<tr>
<td>Pink Lemonade</td>
<td>$7.05/gallon</td>
</tr>
<tr>
<td>Fruit Punch</td>
<td>$7.05/gallon</td>
</tr>
<tr>
<td>Gourmet Punch</td>
<td>$10.85/gallon</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$1.05 each</td>
</tr>
<tr>
<td>Bottled Juice</td>
<td>$1.60 each</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$1.05 each</td>
</tr>
</tbody>
</table>

Only Pepsi Products are served on the CSC Campus.

### Afternoon Snacks

**Create Your Own Trail Mix**

Granola with the choice of the following stir in options: Pretzels, Nuts, M & M’s, White Chips, Chocolate Chips, Craisins, Raisins, and Oreo Chucks. Ask about additional choices if you have a favorite.

- **Granola Plus 3 Items** $2.85/person
- **Granola Plus 4 Items** $3.65/person
- **Granola Plus 5 Items** $4.45/person

**Serves 12-16 guests**

<table>
<thead>
<tr>
<th>Snack</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chex Mix</td>
<td>$13.65 each</td>
</tr>
<tr>
<td>Yummy Chow (Puppy Chow)</td>
<td>$14.15 each</td>
</tr>
<tr>
<td>Assorted Packaged Sweet and Salty</td>
<td>$14.15 each</td>
</tr>
</tbody>
</table>

Chadron State College Dining Services
<table>
<thead>
<tr>
<th>Baked Goods</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Donuts</td>
<td>$7.60/dozen</td>
</tr>
<tr>
<td>Assorted Mini Muffins</td>
<td>$6.05/dozen</td>
</tr>
<tr>
<td>Assorted Mini Danish</td>
<td>$7.30/dozen</td>
</tr>
<tr>
<td>Assorted Specialty Breads</td>
<td>$7.30/dozen</td>
</tr>
<tr>
<td>Petite Cinnamon Rolls</td>
<td>$7.90/dozen</td>
</tr>
<tr>
<td>Mini Croissants</td>
<td>$8.50/dozen</td>
</tr>
<tr>
<td>Chocolate Hazelnut/Almond/Peach Scones</td>
<td>$9.20/dozen</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$5.65/dozen</td>
</tr>
<tr>
<td>Specialty Cookies &amp; Frosted</td>
<td>$7.35/dozen</td>
</tr>
<tr>
<td>Assorted Bars</td>
<td>$6.80/dozen</td>
</tr>
<tr>
<td>Rice Krispies</td>
<td>$5.00/dozen</td>
</tr>
<tr>
<td>Brownies</td>
<td>$6.30/dozen</td>
</tr>
<tr>
<td>Specialty Brownies</td>
<td>$7.10/dozen</td>
</tr>
<tr>
<td>½ Sheet Cake Frosted</td>
<td>$18.55 each</td>
</tr>
<tr>
<td>½ Sheet Cake Decorated</td>
<td>$23.75 each</td>
</tr>
<tr>
<td>Full Sheet Cake Frosted</td>
<td>$37.75 each</td>
</tr>
<tr>
<td>Full Sheet Cake Decorated</td>
<td>$45.00 each</td>
</tr>
</tbody>
</table>
Breakfast Selections

Just Beverages
Freshly Brewed Coffee or Hot Tea Selection, Assorted Bottled Juice, and Bottled Water $3.40/person

Continental Breakfast
Fresh Fruit. Choice of two: Donuts, Muffins, Danish, or Specialty Breads.
Freshly Brewed Coffee or Hot Tea Selection, Orange Juice, and Iced Water $4.45/person

Hot Breakfast Sandwich
A Flaky Croissant stacked with Egg, and Cheese, Choice of one: Ham, Bacon, or Sausage. Served with Fresh Fruit, and Freshly Brewed Coffee or Hot Tea Selection, Orange Juice, and Iced Water $5.50/person

Use Flatbread and add Spinach and Tomato Extra $1.05/person

Create Your Own Yogurt Parfait
Vanilla Yogurt with the choice of the following stir in options: Strawberries, Blueberries, Berry Supreme, Granola, Craisins, Nuts, Oreo Chunks, M & M’s, White Chips, Chocolate Chips. Ask about additional choices if you have a favorite.

Yogurt Plus 3 Items $2.60/each
Yogurt Plus 4 Items $3.40/each
Yogurt Plus 5 Items $4.70/each

To receive both coffee and hot tea add $ .80/person.
Breakfast Buffets

Eagle Breakfast
Fresh Scrambled Eggs, Sausage Patty, Hash Browns, and Muffin
$7.35/person

Sun Rise Breakfast
Choice of Pancakes or French Toast; Fresh Scrambled Eggs, Hash Browns, Choice of Sausage or Bacon, Assorted Breads, and Fresh Fruit
$9.10/person

Build Your Own Strata
Choice of one meat: Bacon, Ham, or Sausage. Choice of two additional ingredients: Mushrooms, Tomato, Onion, Peppers, Broccoli, or Spinach. Served with a Breakfast Potato, Muffins, and Fresh Fruit
$9.70/person

French Toast Strata
Cinnamon French Toast topped with syrup. Served with Breakfast Potato, Sausage, and Fresh Fruit
$9.45/person

Minimum of 25 guests for a buffet.

All Breakfast Buffets come with Freshly Brewed Coffee or Hot Tea Selection, Orange Juice, and Iced Water.
Lunch Sandwiches

**The Golden Eagle Club**
Smoked Turkey, Ham, Crisp Bacon, Leaf Lettuce, Tomato, and Honey Mustard Mayonnaise on a Fresh Baked Wheat Hoagie $9.15/person

**BBQ Brisket Sandwich**
Tender Beef Brisket marinated in Tangy Barbeque Sauce, with Cheddar Cheese on a Kaiser Roll $9.60/person

**Lumberjack Sandwich or Wrap**
Sliced Roast Beef, Turkey, and Ham piled high on a Kaiser Roll, with Swiss Cheese, Lettuce, Tomato, and Red Onion $9.15/person

**Waldorf Turkey**
Sliced Turkey, Waldorf Salad, and fresh Spinach served on Focaccia $9.15/person

**Cobb Salad Wrap**
Flavored Tortilla, Salad Greens, Tomato, Cucumber, Red Onion, Cheddar Cheese, Diced Egg, Diced Chicken, and Bacon with Ranch Dressing $9.15/person

All sandwiches are served with Freshly Brewed Coffee or Hot Tea Selection, Iced Tea, and Iced Water, Choice of one Salad: Garden Salad, Pasta Salad, or Broccoli Salad, Fresh Kettle Chips, and a Pickle Spear
Grilled Chicken
Grilled Chicken Breast lightly seasoned and grilled, served with Mozzarella Cheese, Tomato, and Fresh Basil Leaves on a Grilled Kaiser Roll
$9.35/person

Raspberry Chicken Wrap
Diced Grilled Chicken, Craisins, and Spring Mix on a Tomato Tortilla, with Raspberry Vinaigrette Dressing
$9.45/person

Open Faced Steak Sandwich
Grilled Strip Steak on a Fresh Wheat Hoagie, topped with Sautéed Onions, Peppers, Mushrooms, and Melted Swiss Cheese
$11.00/person

California Turkey Wrap
Smoked Turkey, Cheddar Cheese, Lettuce, Tomato, Onion, and Avocado
$9.45/person
Lunch

Salads

**Paradise Chicken Salad**
Grilled marinated Chicken Breast served atop a bed of Salad Greens, Red Onion, Grapes, Fresh Pineapple, served with a Light Raspberry Vinaigrette Dressing
$8.15/person

**Southwestern Salad**
Tossed Romaine and Salad Greens with your choice of Seasoned Chicken Breast or Beef Strips; topped with Tomatoes, Black Olives, Red Onion, Black Bean & Corn Salsa, and Cheddar Cheese. This is topped off with Fresh Crispy Tortilla Strips and served with Salsa Ranch Dressing
$10.00/person

**Quinoa, Kale, and Peach Salad**
Fresh Kale with Chopped Peach, Quinoa, and Pomegranate Seeds drizzled with Raspberry Vinaigrette
$9.00/person

Add Chicken $1.55/person

All salads are served with Freshly Brewed Coffee or Hot Tea Selection, Iced Tea, Iced Water, and Chef’s Bread Choice.
Add soup for $1.55
Bow Tie Grilled Chicken Pasta Salad
Grilled Chicken Strips served on a bed of Romaine with chilled Bow Tie Pasta, Parmesan Cheese, Tomato, Black Olives, Red Onion, & Hardboiled Egg, topped with Parmesan Dressing
$8.65/person

Strawberry Walnut Spinach Salad With Chicken
Salad Greens tossed with Grilled Chicken Strips, Fresh Sliced Strawberries, Chopped Toasted Walnuts, Cheddar Cheese, topped with Red Wine Vinaigrette
$9.15/person

Greek Salad
Seasonal Greens tossed with our Creamy Tzatziki Dressing, Tomatoes, Cucumbers, Red Onion, Olives, and Feta Cheese
$7.85/person
Add Chicken or Beef $1.55/person

All salads are served with Freshly Brewed Coffee or Hot Tea Selection, Iced Tea, Iced Water, and Chef’s Bread Choice.
Add soup for $1.55
Gourmet Boxed Lunches

Boxed Lunches include Bottled Water
Canned Pepsi Products may be substituted for $.55 each

Pick ONE from each Category:

**Bread:** Croissant, Wheat Hoagie, Kaiser Roll or Chef’s Choice

**Meat:** Turkey or Ham

**Cheese:** American, Swiss, Cheddar or Pepperjack

**Salad:** Potato, Pasta, Fruit Cup, or Chips

**Fruit:** Apple or Orange

**Dessert:** Two cookies, Brownie or Rice Krispy

Choose Roast Beef $8.40/person

Serves 12-15

A fresh French Bread Sub

Choose ONE item from each category:

**Meat:** Turkey or Ham

**Cheese:** Swiss, American, Cheddar or Pepperjack

Comes with Lettuce, Tomato, Red Onion, Condiments, and Chips $30.75 each

Choose Roast Beef $4.65 each

Create Your Own Pizza

Choose up to Three Toppings:

Pepperoni, Italian Sausage, Ham, Beef Crumble, Green Peppers, Mushroom, Onion, Black Olives, and Jalapeno $13.00/pizza

Additional Topping $ .55/each

Each pizza is cut into 16 pieces.
Casual Lunch Buffets

Deli Delight
Premium Deli Meats, 2 kinds of Cheese, Assorted Sandwich Breads, an array of toppings, and condiments; served with a Tossed Salad with two Dressings, and Potato Chips. $8.40/person

South of the Border
Chicken Fajitas with warm Flour Tortillas with toppings including: Shredded Lettuce, Sour Cream, Guacamole, Jalapenos, and Diced Tomato. Served with Black Beans, Mexican Rice, Salsa, and Tortilla Chips $10.50/person

Taste of Italy
Grilled Chicken Breast, Pasta with Alfredo and Marinara Sauces served with a Seasonal Vegetable, Tossed Salad with Italian Dressing, and Breadsticks $9.70/person

Minimum of 25 guests for a buffet.
Includes Freshly Brewed Coffee or Hot Tea Selection, Iced Tea, and Iced Water.
Add Soup for $1.55
Italian Duo
Choice of Vegetarian or Meat Baked Spaghetti, Pasta with Broccoli Alfredo, Seasonal Vegetable, Tossed Salad with Italian Dressing and Breadsticks
$9.60/person

Baked Potato Bar
Freshly Baked Potatoes, served with the following toppings: Cheese Sauce, Butter, and Sour Cream. Choose three additional toppings: Diced Grilled Chicken, Diced Ham, Chili, Mushrooms, Chopped Broccoli, Shredded Cheddar Cheese. Comes with Tossed Salad with Two Dressings
$8.15/person

Deluxe Soup and Salad Bar
Crisp Garden Greens with a variety of toppings and two dressings; Served with Potato Salad or Pasta Salad, Fresh Fruit Salad, two Homemade Soups, and Fresh Breadsticks
$7.85/person

Minimum of 25 guests for a buffet.
Includes Freshly Brewed Coffee or Hot Tea Selection, Iced Tea, and Iced Water. Add Soup for $1.55
Dinner Buffets

Selection of Two Entrees  $13.50/person
Selection of Three Entrees  $15.10/person

Salisbury Steak with Mushroom Sauce
Sliced Roast Baron of Beef
Herb Roasted Pork Loin
Chicken Chimichurri
Chicken Marsala with Angel Hair
Alfredo Chicken Pasta
Cheese Stuffed Shells with Marinara Sauce
Strawberry Balsamic Pork Loin
Chicken Cordon Bleu
Herbed Grilled Chicken Breast
Honey Mustard BBQ Grilled Salmon
Add $3.15/person

Pick One Starch and One Vegetable

Starch
Garlic Redskin Mashed Potatoes
Three Cheese Macaroni and Cheese
Au Gratin Potatoes
Wild Rice Blend
Parmesan Quinoa
Mashed Potatoes and Gravy
Herbed Roasted Redskin Potatoes

Vegetable
Buttered Corn
Green Bean Almandine
Broccoli
Honey Glazed Carrots
Green Bean Casserole
Seasonal Vegetable Blend
Fresh Grilled Vegetable Medley

Minimum of 25 guests for a buffet.
Buffet Includes:
Freshly Brewed Coffee or Hot Tea
Selection, Iced Tea and Iced Water.
Salad Greens and Two Dressings, Dinner Rolls or Breadsticks.
Meats can be carved for an additional $3.15.
**Themed Buffets**

**Pizza Party**
Tossed Green Salad with Two Dressings, Breadsticks with Marinara Sauce, Assorted 16” Pizzas (16 Slices per Pizza) Choose from: Cheese, Vegetable, Supreme, Pepperoni, or Hawaiian  
$10.25/person

**Soft Shell Taco and Nacho Bar**
6” Soft Shells, Nacho Chips, Taco Meat, Refried Beans, Black Beans, Nacho Cheese, Shredded Lettuce, Spanish Rice, Diced Tomatoes, Jalapeños, Shredded Cheese, Sour Cream, and Salsa  
$9.25/person
- Add guacamole  
  $0.80/person
- Add Chicken  
  $1.55/person

**Eagle Cookout**
Hamburgers, Hot Dogs, Pasta Salad, Baked Beans, Chips, and Toppings, served with Brownies  
$8.90/person
- Add Chicken Breast  
  $1.55/person
- Add Fruit Wedges  
  $1.55/person

Minimum of 25 guests for a buffet.

Buffet Includes: Iced Tea, Lemonade, and Iced Water.
Add Assorted Pepsi Products for $0.55 each
Dawes County Stuffed Chicken
Boneless Chicken Breast stuffed with Spinach and Sausage, topped with a Supreme Cream Sauce, served over a bed of Wild Rice and a Seasonal Vegetable.
$12.30/person

Raspberry Chicken
Grilled Chicken Breast with Raspberry demi glaze, Parmesan Risotto, Seasonal Vegetable.
$11.00/person

Pork Tenderloin
Roasted Tenderloin with Rosemary Prosciutto Cream Sauce, served with Orzo Risotto and Baby Carrots
$13.10/person

Stuffed Pork Tenderloin
Pork Tenderloin stuffed with Italian Sausage and Fresh Herbs, served with a Marsala Demi-glace, Orzo with Basil Butter, and a Seasonal Vegetable.
$13.10/person

Roast Baron of Beef
Roast Beef smothered in a Natural Beef Gravy, Mashed Potatoes and Buttered Corn
$12.30/person

All Dinners include House Dinner Salad, Dinner Roll, Freshly Brewed Coffee or Hot Tea Selections, Iced Tea, and Iced Water
**Baked Ziti Pasta**
Ziti Pasta with Spinach, Mozzarella Cheese, a Seasonal Vegetable, and Breadstick $9.20/person

**Grilled Chicken Breast**
Chicken Breast sautéed with Sage, Mushrooms, and Marsala Wine, served with Risotto Primavera and a Seasonal Vegetable $12.30/person

**Braised Asian Sesame Short Ribs**
Ribs smothered with a Sesame Asian Barbeque Sauce, Served with Fried Rice Pilaf, and Stir Fry Vegetable Blend $14.70/person

**Smoked Baby Back Ribs**
Ribs smothered with Barbeque Sauce, and served with Baked Beans and Corn on the Cob $14.70/person

All Dinners include House Dinner Salad, Dinner Roll, Freshly Brewed Coffee or Hot Tea Selections, Iced Tea, and Iced Water
Pineapple Chipotle Grilled Salmon
Salmon Fillet with Mango Pineapple Pico de Gallo, served with Blended Rice and Seasonal Vegetable
$13.10/person

Medallions of Beef Tenderloin
Beef Medallions served with Garlic Redskin Mashed Potatoes and Buttered Corn
Market Price

Fillet Mignon
8 oz. Beef Fillet accompanied by your choice of Cheddar Au Gratin Potatoes or Roasted Rosemary Redskins, and a Seasonal Vegetable
Market Price

Prime Rib of Beef
Beef Prime Rib seasoned and slow roasted for maximum tenderness, served with choice of Roasted Yukon Gold Potatoes, Loaded Mashed Potatoes, or a Baked Potato with Sour Cream and Butter, and a Seasonal Vegetable
Market Price
Specialty Desserts

New York Cheesecake $ 3.40 each

Specialty Desserts $ 4.25 each

White Chocolate Mousse $ 4.25 each

Stuffed Peaches with Mascarpone Crème $ 4.75 each

Caramelized Pears or Apples: Apples stuffed with a mixture brown sugar, butter, pecan, baked and topped with a warm caramel sauce $ 4.75 each

Crème Brûlée: Velvety, sinfully rich crème brûlée, sprinkled with sugar and torched to finish. Rich with a taste of real vanilla, crème, and eggs $ 4.75 each

Cherries Jubilee: Served hot $ 4.75 each

Bananas Foster: Served hot $ 4.75 each

Buffet Desserts Only

Cake Square, Cheesecake Square, Assorted Pies $ 1.75/person

Dessert Buffet

Assortment of Four Desserts $ 3.00/person