

RECEPTION DESSERTS AND TREATS

European Finger Pastries

Miniature Éclairs and Cream Puffs, Chocolate Dipped Strawberries, Chocolate Pecan Squares, Lemon Bars, Frangipane Berry Tarts, Chocolate Cordial Cups, Florentines, Cheese Cakes and Almond Tea Cookies

(Serves 50)

Chocolate Fondue Station

Dark Chocolate Fondue with Fresh Melon, Pineapple and Strawberries
Cubed Lemon Pound Cake with Fresh Whipped Cream

(Serves 50)

Sundae Creation Station

Vanilla and Chocolate Ice Cream with
Chocolate, Butterscotch & Strawberry Sauces
M & M's, Chopped Nuts, Maraschino Cherries
and Whipped Cream

(Serves 50)

Grand Geneva Pastry Display

The Resort's own Pastry Chef will Create a Dazzling Display of Homemade Continental and European pastries. A seasonal display of 68 freshly prepared desserts to include Cakes, Tarts, Tortes and Miniature Pastries.

(Serves 50)

Chef's Fee

*All the above prices are subject to a taxable 22%
Service Charge & 5.5% Sales Tax*