

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 Fountain 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
Kissables, 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 6-8 freshly prepared desserts to include Cakes, Tarts, Tortes and Miniature Pastries.

(Serves 50)

Chef's Fee