

# Reception Desserts & Treats



## **Finger Pastries** \$495 (serves 50)

- ❖ Chocolate-covered éclairs and State Fair cream puffs, chocolate-dipped strawberries, chocolate pecan tarts, lemon-raspberry bites, berry tarts, chocolate cordial cups, Florentines, mousse cups, tiny cheese cakes and shortbread tea cookies

## **Chocolate Fountain** \$875 (serves 50)

- ❖ Dark chocolate fondue with fresh fruits, including seasonal melon, pineapple and strawberries. Lemon pound cake, Rice Krispies® Treats, pretzels, bacon, Nilla® wafers, marshmallows, tiny apples, dried apricots and fresh whipped cream

## **Sundae Creation Station** \$450 (serves 50)

- ❖ Vanilla and chocolate ice cream with chocolate, butterscotch and strawberry sauces. Chopped nuts, maraschino cherries, Snickers®, Reese's® pieces®, chocolate chips, sprinkles and whipped cream

## **Grand Geneva Pastry Display** \$650 (serves 50)

- ❖ The Resort's own Pastry Chef will create a dazzling display of homemade Continental and European pastries. Plus, a seasonal display of 6-8 freshly prepared desserts to include cakes, tarts, tortes and miniature pastries

## **Sweet Treats and Milk** \$400 (serves 50)

- ❖ Twinkies®, cupcakes, Oreo® Cookies, Nestle® Toll House® Chocolate Chip Cookies, brownies, pudding with whipped cream, MoonPies®, Ho Hos®. Chocolate milk and white milk

## **Cupcakes Galore** \$495 (serves 50)

- ❖ Lemon raspberry with Nielsen-Massey Vanilla buttercream frosting
- ❖ Chocolate cake peanut butter filled with banana cream frosting
- ❖ Chocolate strawberry cream and ganache frosting
- ❖ Inside-out cream cheese-filled cupcake
- ❖ Toffee crunch chocolate, toffee, caramel cream frosting
- ❖ Pina colada vanilla cake with pineapple filling and coconut frosting
- ❖ Add Chug milk for \$4.00 per person
- ❖ White and chocolate milk available

*Featured Chef \$100.00 per Action Station*

