



## Welcome

Maddilicious Cafe & Catering is owned and operated by an Italian Mother and Daughter Team from the North End of Boston. Chef Maddie has over 25 years of creating culinary masterpieces and Jessica has over 20 years planning and designing weddings & events. Together we offer the complete event planning package of experience. With our innovative designs and wide arrange of available styles, we can help you plan a fantastic event and offer you a memorable experience.

We specialize in creative, custom catering menus. Whatever you would like at your event, we can make it the most special - small or large, corporate, casual or elegant - we will make your occasion unforgettable & delicious.

We provide the highest level of service, freshly made cuisine, and delicious cakes and deserts. You tell us what you would like, and we'll make it happen for you and your guests. No menu is too small or too big. We are fully insured and have a permeant staff that work with us at every event.

## Planning Tips

**Contact Jessica Goolsby with Maddilicious at 714-357-8955 or maddiliciouscatering@gmail.com**

Please provide the following information

Event Title

Organizers Name & Number

Event Date & Timeline

Estimated Guest Count

Wedding Package

Rental Items

Additional Services

## Securing Catering for Your Event

Once you have received a formal contract please sign and return the contract with a \$500 deposit.

**Contracts and deposit checks should be mailed to – Maddilicious INC., 17130 Van Buren Blvd. #511  
Riverside, CA 92504**

## Social Media

Please Follow us on Facebook @maddiliciouscatering

and Instagram maddilicious\_catering

We post photos from our events for Inspiration & New Concepts

## We also offer catering for bridal showers and rehearsal dinners

**COVID POLICY – Maddilicious Catering will accept \$500 non-refundable deposits to secure your date. All Deposits and payments are non-refundable, but are transferable. If any, products, food or labor is purchased that amount will be deducted from the amount to be transferred to a new date. Please Cancel or Postpone Events 15 Days Prior to Avoid Fees. Thank you**



## Policies & Information

### Payments & Deposits

For payment Maddilicious will accept cash or check. We require that all events are secured with a **\$500 NON-REFUNDABLE deposit** and a signed contract. Checks can be mailed to our secure PO Box at **17130 Van Buren Blvd. #511, Riverside, CA 92504** Checks for the catering service should be made out to **Maddilicious INC.** If the count at your event is higher than the guaranteed amount, payment for additional guests will be due at the end of your event. **ALL DEPOSITS & PAYMENTS ARE NON-REFUNDABLE but are TRANSFERABLE**, any costs will be deducted from the amount transferred.

### Guest Counts & Menu Selections & Final Payment

Final guest counts and any special meal requests and final menu selections are due 15 days prior to your event. Menu selections may be from any of our posted menus. Please plan to pay in full 10 days prior to your event.

### Contracted Times of Service

Maddilicious will provide service as listed within each package. Service times for weddings require 6 hours.

### Remaining Food Policy

Maddilicious brings a percentage of food over your estimated guest count, this is to ensure everyone at your event is happy and full when they leave. The overage also helps to feed staff and vendors as well as extra guests. Due to time and temperature we will take any leftover food back with us and it will not be handed out at the end of the event.

### Fees & Service Charge

All full-service events will also be subject to California state tax and a 18% service charge.

### Tastings

Group Wedding Tastings are held monthly. Dates and Invites will be posted on our Social Media Pages. Space is Limited to 30ppl per Tasting

### Décor of Food & Beverage Tables

Maddilicious will decorate your food and beverage tables to match. Please look at our Facebook and Instagram Pages for Inspiration or simply tell us your colors and Ideas.

### Outdoor Venues

Maddilicious requires a covered or indoor staging area with running water and electricity



### Buffet & Plated – Full Service Wedding Catering

Maddilicious will provide full service catering with white china, glassware & silverware and catering equipment. Buffet style includes matching décor to your events. Pricing based on 100ppl or more, pricing subject to change with a lower guest count. Gold Chargers Can be Added for \$1pp

#### **MANGIA MANGIA “EAT EAT” - \$30.95 + 8.75% tax +18% service charge**

Antipasti Table- Rolled Italian Meats & Cheeses, Marinated Vegetables, Crostini, Tapenade & Assorted Dips  
Three Additional Selections/Both Tray Passed & Stationed

Selection of Italian Breads with Butter

Ice Tea or Lemonade, Water & Coffee with Flavored Syrups & Creamers

Two Salad Selections

Two Pasta Selections

One Poultry Selection

Italian Rosemary Roasted Vegetables

6 Hours of Service Time

**Add Beef Entree \$3pp**

#### **GOURMET BUFFET OPTION 3 - \$34.95 + 8.75% tax +18% service charge**

Fruit & Cheese Display with Elegant Crackers & Crostini and Homemade Dips

Three Additional Appetizer Selections/Both Tray Passed & Stationed

Assorted Homemade Bread Display with Butter

Ice Tea or Lemonade, Water & Coffee with Flavored Syrups & Creamers

Two Salad Selections

One Chicken Entrée

One Beef or Fish Selection

Two Side Selections / One Side Can Be A Pasta Entree

6 Hours of Service Time

**Upgrade to Carving Station for \$3pp/Upgrade to Carved Prime Rib \$8pp**

**Add a Pasta Station \$5pp**

#### **SIT DOWN MEAL OPTION 2 - \$39.95PP + 8.75% tax +18% service charge**

##### **SERVED DESSERT INCLUDED**

Fruit & Cheese Display with Elegant Crackers & Crostini and Homemade Dips

Three Additional Appetizer Selections Both Tray Passed & Stationed

Assorted Homemade Bread Basket with Butter on Guest Tables

Ice Tea or Lemonade, Water & Coffee with Flavored Syrups & Creamers

One Salad Selection

One Entrée Selection / One Vegetarian Entrée Selection

Two Side Selections

6 Hours of Service Time

**Upgrade to Duet Entrée \$3pp**

**Family Style Served Meal Option Also Available at this Price**



## Buffet & Plated – Full-Service Wedding Catering – Menu

### Appetizer Selections

Mini Parmesan Italian Meat Balls / Fried Ravioli with Marinara / Caprese Garlic Flat Bread  
Mini Sausage & Spinach Phyllo Cups / Bacon Wrapped Dates / Chili in Mini Cornbread Cups  
Asparagus with Prosciutto / Mini Peppers Sausage & Ricotta / Mellon with Prosciutto  
Crab Salad on Toast Points / Mushrooms Stuffed with Gourmet Cheeses and Spinach  
Mini Borsettias with Alfredo or Marinara / Spanish Meatballs with Almonds  
Salmon Mousse with Assorted Crackers / Baked Brie with Apricots & Pistachios  
Artichoke & Parmesan Phyllo Cups / Meatloaf Muffins Topped with Whipped Mashed Potatoes  
Ham and Cheese Pinwheels / Grilled Peach with Whipped Goat Cheese & Balsamic Crostini  
Triple Citrus Crostini with Oranges, Grapefruit & Blood Orange with Mascarpone & Balsamic Drizzle  
Sheppard's Pie Cocktail Cups / Tomato Basil Crostini / Fig & Goat Cheese with Apricot Crostini  
Chili Lime Baked Shrimp Cups/Strawberry & Pear Pesto Flat Bread / Ceviche with Lime & Cilantro  
Italian Calzones with Meats, Cheeses & Marinara / Assorted Deviled Eggs /  
Herb Chicken Salad in Puff Pastry Cups / Crab Stuffed Mushrooms / Crab & Shrimp Cakes with Mustard Aioli  
Mozzarella Sticks with Marinara / Smoked Salmon with Dill & Cream Cheese on Cucumber Rounds  
Pear with Lemon Ricotta & Honey Crostini / Citrus Sausage Tartlets with Gless Jam  
Mini Tacos/Tequila Marinated Lime Shrimp Cups/Grilled Marinated Veggies with Salsa Verde  
Mini Mexican Corn and Jalapeno Cakes/Enchilada Meatballs /Bacon Wrapped Jalapenos  
Chipotle Chicken Tostada Bites/Beef Taco Cups/Street Corn Cocktail Cups  
BBQ Chicken Dip Phyllo Cups/BBQ Chicken Wings/Fireball Whisky Meatballs  
Loaded Tater Tot Skewers/Pineapple BBQ Meatballs/Watermelon with Feta & Mint Skewers  
Pasta Cocktail Cups  
Bowtie with Spinach, Mushrooms, Broccoli & Alfredo with Chicken  
Creamy Bowtie Pasta with Peas & Ham  
Marsala Chicken Rigatoni with Mushrooms  
Italian Wedding Pasta with Sausage, Spinach & Parmesan Cream Sauce  
Penne Pasta with Basil Pesto & Grilled Shrimp  
Citrus Brined Grilled Shrimp Over Lemon Cream Rotini Pasta Cups

### Salad Selections

Strawberry Spinach with Candied Nuts & Goat Cheese / Traditional Caesar Salad  
Goat Cheese & Cranberry Salad / Pear & Pomegranate Salad / Mediterranean Salad  
Big Island Tomato & Maui Onion / Pear, Fig & Blue Cheese / Mango & Strawberry Spinach  
Champagne Grape Salad / Italian Antipasto / Tomato & Baby Bocconcini with Pesto  
Italian Garden / Melon & Prosciutto

### Pasta Selections

Penne with Grilled Portobellos & Creamy Tomato (can add chicken or sausage)  
Lasagna with Ricotta, Spinach & Marinara  
Fusilli with Roasted Vegetables & Garlic Butter  
Baked Ziti with Ricotta & Meat Sauce  
Angel Hair with Pomodoro  
Bowtie with Spinach, Mushrooms, Broccoli & Alfredo (can add chicken or sausage)  
Creamy Bowtie Pasta with Peas & Ham  
Marsala Chicken Rigatoni with Mushrooms  
Italian Wedding Pasta with Sausage, Spinach & Parmesan Cream Sauce



Buffet & Plated – Full-Service Catering – Menu Continued

**Poultry Selections**

Chicken Picatta with Lemon Butter Caper Sauce  
Lemon & Garlic Chicken  
Tuscan Chicken Breast with Spinach, Feta Cheese & Proscuitto  
Chicken Oscar with Asparagus & Mustard Cream Sauce  
Chicken Wrapped in Puff Pastry with Wild Mushroom Sauce  
Chicken Asti with Grapes, Tarragon & White Wine Cream Sauce  
Chicken Roma with Tomatoes, Artichokes and Basil Cream  
Chicken Parmesan with Marinara  
BBQ Citrus Chicken with Pineapple, Peach & Jalapeno Salsa  
Citrus Herb Chicken  
Caprese Chicken with Fresh Mozzarella, Tomato, Basil Pesto & Balsamic

**Beef & Fish Selections**

Tri-Tip with Java Bourbon Sauce  
Tri-Tip with Mushroom Wine Sauce  
Roast Beef with Mushroom Wine Sauce  
Beef Brisket with BBQ Sauce  
Italian Red Wine Roast Beef  
Italian Pot Roast with Mushrooms  
Tri-Tip with Blue Cheese & Chives Java Bourbon Sauce  
Steak Milanese on Risotto with Mushrooms & Peas  
Pancetta Wrapped Pork Tenderloin with Broccoli Rabe  
Salmon En Croute with Spinach & White Wine Cream Sauce  
Salmon with Mango & Peach Salsa  
White Fish with Cream Sauce Candied Walnuts, Artichokes and Mushrooms  
Salmon Picatta with Capers  
Baked Salmon with Parmesan Crust  
Tuscan Baked White Fish with Tomatoes, Basil, Capers & Pesto  
Baked White Fish with Artichokes, Mushrooms & Mustard Cream  
Baked Salmon with Tomato Bruschetta & Balsamic

**Side Selections**

Green Beans with Almonds & Cranberries  
Zucchini & Eggplant  
Wild Nutty Rice  
BBQ Vegetables  
Garlic Mashed Potatoes  
Italian Rosemary Roasted Vegetables  
Smashed Sweet Potatoes  
Herbed Roasted Potatoes  
Scallop Potatoes  
Bacon, Mushrooms, Peas & Leeks



# MADDILICIOUS CATERING – Wedding Fiesta Menu & Taco Bar

714-357-8955/maddiliciouscatering@gmail.com/www.maddiliciouscatering.com

## Fiesta Menu – Full-Service Catering

Maddilicious will provide full-service catering with white china, glassware & silverware and catering equipment. Buffet style includes matching décor to your events. Pricing based on 100ppl or more, pricing subject to change with a lower guest count. Gold Chargers Can be Added for \$1pp

### **FIESTA MENU BUFFET & TACO BAR - \$35.95 + 8.75% tax +18% service charge**

Buffet Includes

**Fiesta Appetizer Display to Include** – Mexican Cheese Display with Marinated Artichokes & Olives

Homemade Pico de Gallo, Homemade Mago Salsa & Homemade Guacamole

Tri Colored Tortilla Chips and Layered Dips

Assorted Crackers

Three Additional Appetizer Selections to be Passed & Set as a Station

Tortillas and Cornbread with Honey Butter

Ice Tea or Lemonade, Water & Coffee

Two Salad Selections

One Chicken Entrée

One Beef Entrée

Two Side Selections

Salsa & Guacamole Display with Toppings

6 Hours of Service Time

### **Appetizer Selections**

Mini Tacos

Tequila Marinated Lime Shrimp Cups

Grilled Marinated Veggies with Salsa Verde

Mini Mexican Corn and Jalapeno Cakes

Ceviche with Lime & Cilantro

Enchilada Meatballs

Bacon Wrapped Jalapenos

Mexican Stuffed Mushrooms

Chipotle Chicken Tostada Bites

Mexican Bruschetta with Salsa and Guacamole

Beef Taco Cups

Street Corn Cocktail Cups

Mexican Chicken Cocktail Cups

or Select any appetizer from our wedding menu selections

### **Salad Selections**

Fiesta Avocado & Tomato Salad with Cilantro Cream Dressing

Mexican Caesar Salad with Tortilla Strips & Cojita Cheese

Mexican Chopped Salad

Street Corn Salad

Mexican Creamy Kale Salad with Black Beans

or Select any salad from our wedding menu selections



# MADDILICIOUS CATERING – Wedding Fiesta Menu & Taco Bar

714-357-8955/maddiliciouscatering@gmail.com/www.maddiliciouscatering.com

## Fiesta Menu – Full-Service Catering

### Entrée Selections

Cilantro Lime Chicken  
Santa Fe Baked Chicken with Cheese, Beans, Corn & Red Peppers  
Honey Lime Grilled Chicken with Mango Peach Salsa  
Citrus Chicken with Avocado & Tomato  
Flat Steak with Tri Colored Peppers and Onions  
Tri-Tip with Chimichurri  
Marinated Flat Steak  
or Select any Entree from our wedding menu selections

### Side Selections

Roasted Mexican Zucchini  
Cilantro Lime Rice with Black Beans  
Mexican Rice  
Cheesy Black Beans  
Smoky Spanish Potatoes  
Creamy Artichoke & Spinach Enchiladas  
Fajita Veggies – Peppers, Onions, Zucchini and Mushrooms  
or Select any Side from our wedding menu selections

### Add Dessert for \$3.50pp (Select 2)

Traditional Flan  
Mexican Chocolate Brownies  
Churro Bites





# MADDILICIOUS CATERING-WEDDING BBQ & LUAU MENU

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## BBQ & LUAU MENU – Full-Service Catering

Maddilicious will provide full-service catering with white china, glassware & silverware and catering equipment. Buffet style includes matching décor to your events. Pricing based on 100ppl or more, pricing subject to change with a lower guest count. Gold Chargers Can be Added for \$1pp

### **BBQ & LUAU BUFFET - \$34.95 + 8.75% tax +18% service charge**

Buffet Includes

**Appetizer Display to Include** – Meat & Cheese Display with Fresh Fruit & Pineapple Boats with Pineapple dip /Mango Salsa, Summer Corn Dip with Tri Colored Tortilla Chips  
Assorted Crackers /Three Additional Appetizer Selections to be Passed & Set as a Station

Buffet Includes

Hawaiian Bread or Rolls and Cornbread with Honey Butter

Fresh Fruit Display

Ice Tea or Lemonade, Water & Coffee

Two Salad Selections

One Chicken Entrée

One Beef or Fish Selection

Two Side Selections /6 Hours of Service Time

### **Appetizer Selections**

Traditional Relish Deviled Eggs

BBQ Chicken Dip Phyllo Cups

BBQ Chicken Wings

Fireball Whisky Meatballs

Loaded Tater Tot Skewers

Pineapple BBQ Meatballs

Watermelon with Feta & Mint Skewers

Bacon Wrapped Cream Cheese Jalapenos

Pulled Pork Crescent Ring

Apricot & Pecan with Brie Crostini

Baked Bean Dip Phyllo Cups

or Select any Appetizer from our wedding menu selections

### **Salad Selections**

Strawberry Spinach Salad with Candied Nuts

Traditional Caesar Salad

Goat Cheese & Cranberry Salad

Pear & Pomegranate Salad

Potato Salad or Raisin Coleslaw

Three Bean Salad

BBQ Chicken Salad

Black Bean & Roasted Corn Salad

Oriental Chicken Salad

Big Island Tomato & Maui Onion Salad

Home Style Hawaiian Macaroni Salad

or Select any Salad from our wedding menu selections





# MADDILICIOUS CATERING - WEDDING BBQ & LUAU MENU

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## BBQ & LUAU MENU – Full-Service Catering

### Entrée Selections

Pineapple & Teriyaki Chicken  
Chipolata BBQ Chicken  
Huli Huli Chicken Tenderloins (Hawaii's Version of BBQ Chicken)  
Chicken Luau (With Spinach & Coconut Milk)  
Honey Glazed BBQ Chicken  
Tri Tip with Java Bourbon Sauce with Mango  
Hawaiian Roasted Pork with Guava Jam  
Beef Brisket with BBQ Sauce  
Grilled Salmon with Mango BBQ Sauce  
Pulled Pork with Smokey BBQ Sauce  
Bratwurst with Peppers and Onions  
Pulled Chicken with Sweet & Spicy BBQ Sauce  
or Select any Entree from our wedding menu selections

### Side Selections

Fresh Vegetable Mix  
Tropical Fried Rice or Jasmine Rice  
Fresh Green Beans with Bacon & Walnuts Nuts  
Grilled & Seasoned Corn on the Cobb  
Spicy Jambalaya with Rice & Veggies  
BBQ Bowtie Pasta  
BBQ Vegetables  
Garlic Mashed Potatoes  
Smashed Sweet Potatoes with Candied Walnuts  
Baked Beans  
or Select any Side from our wedding menu selections



## Strolling Station – Full-Service Catering

Maddilicious will provide full-service catering and catering equipment. Receptions include 6 hours of service. Pricing based on 100ppl or more, pricing subject to change with a lower guest count.

**Strolling Station Package \$36.95 + 8.75% tax +18% service charge**  
**Includes Antipasti Table, 3 Additional Appetizers & 3 Station Selections**  
**Iced Tea or Lemonade, Water & Coffee**

### Included

- Antipasti Table** – Rolled Italian Meats & Cheeses, Marinated Vegetables, Tapenade & Fruit with Elegant Crackers & Crostini and Homemade Dips
- **3 Additional Appetizers to be passed & displayed from selections below & 3 Stations**

### Mashed Up Station

- with cute plastic cocktail cups
- Mashed Potato Cocktail Cups Station with **Two of the following selections** –  
Garlic Mashed Potatoes & Boozy Bourbon Sweet Potatoes
- Toppings to include – bacon, chives, sour cream & cheese
- Sheppard's Pie
- Chicken Picatta
- Sausage & Gravy
- Pulled Pork
- Eggplant Ratatouille
- Chicken A La King
- Roast Beef with Mushroom Sauce

### Chicken That Kissed a Waffle Station

- Waffles Cooked Live & placed in Kraft Paper Boats
- Toppings to include – bacon, local honey, hot sauces & Warm Maple Syrup
- Crispy Chicken
- Homestyle Mac & Cheese

### Taco Bout Yummy Station

- Hard Corn Taco Shells & Soft Warm Flour Tortillas in Kraft Paper Boats
- Toppings to include – lettuce, sour cream, cheese, guacamole, a variety of salsas & hot sauces
- Creamy Artichoke & Spinach Enchiladas

### Select Two

- Seasoned Ground Beef
- Flat Steak with Tri Colored Peppers and Onions
- Cilantro Lime Chicken
- Marinated & Spiced Tofu
- Fajita Veggies – Peppers, Onions, Zucchini and Mushrooms



## Strolling Station – Full-Service Catering

### **Chef Carved Sandwich Station**

- Live Chef Carving Station with Heat Lamp
- Fresh Baked Rolls in a Variety of Flavors placed on small china plates
- Gorgeous Cheese Platter with a Variety of Sliced Cheeses
- Toppings to include – Designer Mustards, Peppers, Artichokes, Mayo & Coleslaw
- Traditional Caesar Salad with Homemade Croutons & Fresh Parmesan Cheese
- **Select One**
- Honey Glazed Ham
- Traditional Turkey Breast
- Roast Beef
- Apple Braised Brisket
- Prime Rib (add \$5pp)

### **Pastalicious Station**

- Vibrant Pasta Selections presented in large cute cocktail cups
- Fresh Baked Rolls in a Variety of Flavors with Herb Soft Bread Sticks
- Toppings to include – Hot Peppers, Pepperoncini & Parmesan Cheese
- Italian Antipasti Salad with Marinated Vegetables, Italian Meats & Cheese, Olives & Artichokes
- **Select Two**
- Penne with Grilled Portobellos & Creamy Tomato (can add chicken or sausage)
- Fusilli with Roasted Vegetables & Garlic Butter
- Baked Ziti with Ricotta & Meat Sauce
- Bowtie with Spinach, Mushrooms, Broccoli & Alfredo (can add chicken or sausage)
- Creamy Bowtie Pasta with Peas & Ham
- Marsala Chicken Rigatoni with Mushrooms
- Italian Wedding Pasta with Sausage, Spinach & Parmesan Cream Sauce
- Basil Pesto Pasta with Grilled Shrimp



# MADDILICIOUS CATERING-WEDDING BRUNCH

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## Wedding Brunch – Full-Service Catering

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**Wedding Brunch- \$34.95 + 8.75% tax +18% service charge**

### Buffet to Include

#### Pastry Table

Assorted Breads & Muffins, Fresh Fruit, Danish & Croissants with Jams  
Fresh Fruit Yogurt Trifle

#### Entrée Selections (select two)

Salmon Potato Cakes with Roasted Tomato Mayo /  
Springtime Quiche with Chicken, Asparagus & Bacon  
Eggs Florentine with Crispy Potato Cakes / Poached Salmon with Tarragon Sauce & Potatoes  
French Toast with Bananas and Walnuts with Butter Rum Syrup / Classic Eggs Benedict  
Italian Macaroni and Cheese / Tomato Florentine Quiche  
Quiche with Bacon, Potatoes and Onion  
Quiche with Broccoli and Leeks / Salmon and Asparagus Eggs Benedict  
Chicken Apple Sausage Frittata / Sausage Brunch Casserole / Assorted Breakfast Panini's  
Traditional Scrambled Eggs

#### Side Selections (select 2)

Hash Brown Casserole / Oven Roasted Tomatoes / Brie with Strawberries in Puff Pastry/ Blueberry  
Cobbler /Green Beans with Almonds / Cheesy Scallop Potatoes / Apple Wood Bacon / Country  
Ham/Red Potatoes with Peppers & Onion / Italian Rosemary Roasted Vegetables

#### Carving Station (select 1)

Carved Ham with Biscuits & Gravy  
Carved Ham with Rolls & Assorted Mustards  
Carved Roast Beef with Creamy Horseradish & Mustards & Ajus with Rolls  
Can also add a salad to this station

#### Appetizers (select 3 to 4)

Mellon with Prosciutto / Grilled Peach with Whipped Goat Cheese & Balsamic Crostini/  
Crab & Shrimp Cakes with Mustard Aioli / Smoked Salmon with Dill & Cream Cheese on Cucumber  
Rounds /Pear with Lemon Ricotta & Honey Crostini /  
Citrus Sausage Tartlets with Gless Jam/ Fig & Goat Cheese Crostini with Balsamic Glaze/  
Mini Pancakes with Fruit & Pick /Mini Waffles with Nutella and Strawberries/  
Traditional Deviled Eggs/Chicken & Waffles with Bacon Jam



## Desserts – Full-Service Wedding Catering

Maddilicious offers a variety of delicious dessert options, pricing is based on the purchase of a catering package. Dessert only receptions available

### **Sweets Table Package \$6.50pp + 8.75% tax +18% service charge**

3 Selections of Desserts

A Taste of Chocolate Display – Variety of Gourmet Chocolates & Barks

Pastel French Macaroons

Decadent Brownie Display – Variety to Include Fudge, Chocolate Chip Caramel, Cream Cheese & Pecan

Mini Tiramisu

Mini Chocolate Chip Cannoli

Chocolate Mousse Shots

Strawberry Short Cake Shots

A Taste of Cheesecake- Variety to Include- Raspberry, Caramel Chocolate Chip & Traditional

Banana Pudding Shooters

All American Pie Shooter Trio – Blueberry, Apple & Cherry

Cream Puffs

Italian Cookies with Coconut Macaroons

Mini Fresh Fruit Parfait Cups

Oreo Red Velvet Pudding Shooters

Stanberry Kiwi Cheesecake Shooters

### **Ice Cream on Top Package \$4.50pp + 8.75% tax +18% service charge**

Selection of Warm Homemade Cobbler or a Variety of Brownies

Served with Vanilla Ice Cream and Carmel & Chocolate Topping

Warm Homemade Cobbler Selections with Crumb Topping

Peach

Apple

Seasonal Berry

### **Popped Up Station \$4.50pp + 8.75% tax +18% service charge**

Guests Fill Chinese Take Out Boxes with Freshly Popped Popcorn

Presented in Galvanized Buckets with Craft Paper

Movie Theater Butter

Caramel

Kettle Corn

Toppings Include – Pretzels, M&M's, Gummy Bears & Season Salts

### **Milk and Cookie Bar \$4.50pp + 8.75% tax +18% service charge**

White & Chocolate Milk Cartons with Colored Striped Paper Straws in a Silver Bowl with Ice

3 Cookie Selections with White Bakery Bags for your Guests to Fill

Chocolate Chip

White Chocolate Macadamia

Peanut Butter

Red Velvet

M&M



Desserts – Full-Service Wedding Catering

**Candy Table Package \$6.50pp + 8.75% tax +18% service charge**

Guests Fill Chinese Take Out Boxes with Fun Candy Selections  
Presented in Glass Candy Jars with Mini Scoops with Ribbons  
Candy in your Colors Selections  
White Chocolate Macadamia

**Sliced Cakes \$4.50pp + 8.75% tax +18% service charge**

Sliced Cakes plated and served with dessert fork select up to 3 selections  
Carrot, Chocolate, Colossal Cheesecake, Red Velvet or Apple Pie

**Gourmet Cookie & Brownie Platter \$3pp + 8.75% tax +18% service charge**

Custom Celebration Cakes / Wedding Cakes & Cupcakes Available