Ala Carte

Dessert Items per Dozen:

Assorted Cookies	$10.50
Chocolate Fudge Brownies	$10.50
Rice Krispy Treats	$10.50
S'mores	$32.00
Granny Apple Bars	$36.00
Pecan Chunk Bars	$36.00
Lemon Bars	$34.00
Almond Raspberry Bars (GF)	$48.00
Miniature Cannoli	$30.00
Miniature Cheesecake	$28.00
Crème Brulee Shots (GF)	$19.00
Raspberry Mousse Shots (GF)	$19.00
Chocolate Mousse Shots (GF)	$19.00
Chocolate Dipped Cream Puffs	$18.00
Chocolate Dipped Strawberries (GF)	$30.00
Chocolate Dipped Pretzel Rods	$18.00
Chocolate Covered Fruit Kabobs (GF)	$44.00

Fruit Cobbler per Pan:

Apple Cobbler - Serves 10 to 15	$65.00
Cherry Cobbler - Serves 10 to 15	$65.00
Apple Crisp - Serves 20 to 25	$55.00

Deluxe Coffee Station: $2.50 per person

INCLUDES:

- Mini Chocolate Chips (GF)
- Cinnamon Sticks (GF)
- Whipped Cream (GF)
- Flavored Creamers (GF)
- Sugar (GF)
- Cherries (GF)

Desserts Items per Piece:

Apple Crisp	$3.25
Double Chocolate Layer Cake	$4.50
Strawberry Layer Cake	$4.50
Orange Kist Cake	$4.50
Lemon Kist Cake	$4.50
Carrot Cake	$4.00
German Chocolate Cake	$4.00
Cherry Cheesecake	$4.00
Blueberry Cheesecake	$4.00
Chocolate Drizzled Cheesecake	$4.00
Crème Brulee Cheesecake	$8.00
Tiramisu	$5.00
Chocolate Mousse (GF)	$4.00
Raspberry Mousse (GF)	$4.00
Chocolate Peanut Butter Mousse (GF)	$4.00
Chocolate Truffle Bomb	$7.50
Boston Cream Bomb	$7.50
Coffee Cake Assortment	$4.75
Cheesecake Assortment	$4.75

Pies – Six (6) Cut or Eight (8) Cut:

Apple Pie	$25.00
Cherry Pie	$29.00
Blueberry Pie	$29.00
Pumpkin Pie	$29.00
Key Lime Pie	$36.00
Sugar Cream Pie	$25.00
Banana Cream Pie	$29.00
Coconut Cream Pie	$29.00
Chocolate Cream Pie	$30.00
Pecan Pie	$36.00

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Dessert Packages

The Jungle: $6.00 per person

- Pineapple Tree (GF)
- Fruit Skewers (GF)
- Fruit Yogurt Dip (GF)
- Chocolate Covered Strawberries (GF)
- Frozen Chocolate Covered Bananas (GF)
  (Minimum 75 guest required)

Tremendous Trio: $6.00 per person

YOUR CHOICE OF THREE (3) ITEMS:

- Raspberry Mousse Shot (GF)
- Chocolate Mousse Shot (GF)
- Crème Brulee Shot (GF)
- Chocolate Covered Strawberries (GF)
- S'mores
- Miniature Cannoli
- Miniature Cheesecake
- Chocolate Covered Fruit Kabobs (GF)

The Soda Shoppe: $7.00 per person

YOUR CHOICE OF THREE (3)

- Root Beer Floats (GF)
- Coke Floats (GF)
- Vanilla Malts
- Chocolate Malts
- Black Cow (GF)
- Brown Cow (GF)
- Chocolate Milkshake (GF)
- Vanilla Milkshake (GF)
- Strawberry Milkshake (GF)

The Deconstructed Sundae Bar: $4.75 per person

YOUR CHOICE OF TWO (2) ICE CREAMS:

- Chocolate (GF)
- Vanilla (GF)
- Strawberry (GF)
- Mint Chocolate Chip (GF)

YOUR CHOICE OF FOUR (4) TOPPINGS:

- Chocolate Syrup (GF)
- Caramel Syrup (GF)
- Butterscotch Syrup (GF)
- Fresh Cut Strawberries (GF)
- Crushed Pineapple (GF)
- Fresh Cut Banana Slices (GF)
- Mini Chocolate Chips (GF)
- Oreo Cookie Crumbles
- Rainbow Sprinkles (GF)
- Chopped Nuts (GF)
- Maraschino Cherries (GF)
- Whipped Cream (GF)

The Chocolate Fountain Station:

75 to 99 Guests (GF).....$6.50 per person
100 to 199 Guests (GF).....$5.50 per person
200 or more Guests (GF).....$4.50 per person

YOUR CHOICE OF ONE (1) BELGIAN CHOCOLATE:

- Milk Chocolate
- Dark Chocolate
- 50/50 Blend of Milk & Dark Chocolate

YOUR CHOICE OF SIX (6) DIPPING ITEMS:

- Strawberries (GF)
- Bananas (GF)
- Pineapple (GF)
- Rice Krispy Treats
- Marshmallows (GF)
- Peanut Butter Cookies
- French Toast Sticks
- Donut Holes
- Crème Puffs
- Pretzel Rods
- Cherries (GF)

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Dessert Packages

The Flambé French Crêpe Station: $7.00 per person

A French dessert consisting of a crêpe, which is a French pancake, topped with a sauce of caramelized sugar and butter, orange juice, and orange Curaçao liqueur. We start with hand rolling the crêpe filled with a pastry crème and mascarpone cheese. Our chef adds butter and sugar to a flambé pan until it caramelizes. A mixture of fruit and berries is put into the flambé pan and finished with orange juice and orange liqueur. The pan is ignited on fire to burn off any excess alcohol. The amazing mixture is drizzled over the crêpe and topped with whipped cream. (Minimum of 75 guests required)

The Flaming Coffee Station (GF): $6.00 per person

The flaming coffee station is a great way to impress your guests and serves as a tasty after dinner drink as well. Your guests have a choice of regular or decaffeinated coffee. We start by having your guest select their coffee type along with their favorite Cordial such as Amaretto, Kahlua or Irish Crème. Our Chef pours the Cordial into a glass and ignites the glass on fire which warms the glass. The coffee is then poured into the glass and "Voila". Your guest may top off their coffee with Whipped Cream, Flavored Creamers and add Cinnamon Sticks or Cherries as they like. (Minimum of 75 guests required)

The Delectable Dessert Table: $6.00 per person

YOUR CHOICE OF THREE (3) DESSERT ITEMS:

- Double Chocolate Layer Cake
- Strawberry Layer Cake
- Carrot Cake
- German Chocolate Cake
- Coffee Cake Assortment
- Cherry Cheesecake
- Blueberry Cheesecake
- Chocolate Drizzle Cheesecake
- Chocolate Mousse (GF)
- Raspberry Mousse (GF)
- Chocolate Peanut Butter Mousse (GF)

Add an additional dessert for only $1.75 per person.

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The Bananas Foster Station (GF): $7.00 per person

Fresh cut bananas and vanilla ice cream topped with a sauce made from butter, brown sugar, cinnamon, dark rum, and banana liqueur. The butter, sugar and bananas are cooked, and then ignited on fire for the WOW effect! The bananas and sauce are then served over the ice cream. (MINIMUM OF 75 GUESTS REQUIRED)

The Donut Bar:

75 to 99 Guests ..... $6.50 per person

100 to 199 Guests ..... $5.50 per person

200 or more Guests ..... $4.50 per person

INCLUDES: Cake Donuts

YOUR CHOICE OF TWO (2) COATINGS:

- Chocolate
- Vanilla
- Honey Glaze
- Blueberry
- Lemon

YOUR CHOICE OF SIX (6) TOPPINGS:

- Rainbow Sprinkles
- Chocolate Sprinkles
- Shredded Coconut (GF)
- Chopped Peanuts (GF)
- Mini Marshmallows (GF)
- Oreo Crumbles
- Fruit Loops
- Graham Crackers
- Bacon Crumbles (GF)

YOUR CHOICE OF TWO (2) DRIZZLE:

- Raspberry
- Chocolate
- Carmel

Assorted Miniature Dessert Station: $7.00 per person

YOUR CHOICE OF FOUR (4) MINIATURE DESSERTS:

- Assorted Cookies
- Chocolate Fudge Brownies
- Rice Krispy Treats
- S'mores
- Granny Apple Bars
- Almond Raspberry Bars (GF)
- Chocolate Dipped Cream Puffs
- Chocolate Dipped Strawberries (GF)
- Chocolate Dipped Pretzel Rods
- Chocolate Covered Fruit Kabobs (GF)
- Pecan Chunk Bar
- Lemon Bar
- Miniature Cannoli
- Miniature Cheesecake
- Crème Brulee Shots (GF)
- Raspberry Mousse Shots (GF)
- Chocolate Mousse Shots (GF)

Add an additional miniature dessert for only $2.00 per person.

CERUTI'S CATERING

Chocolate Fountain & Donut Bar

The Chocolate Fountain:

75 to 99 Guests ..... $6.75 per person
100 to 199 Guests ..... $5.75 per person
200 or more Guests ..... $4.75 per person

CHOICE OF ONE (1) BELGIAN CHOCOLATE:
- Milk Chocolate (GF)
- Dark Chocolate (GF)
- 50/50 Blend of Milk & Dark Chocolate (GF)

CHOICE OF SIX (6) DIPPING ITEMS:
- Strawberries (GF)
- Bananas (GF)
- Pineapple (GF)
- Rice Krispy Treats
- Marshmallows (GF)
- Peanut Butter Cookies
- French Toast Sticks
- Donut Holes
- Creme Puffs
- Pretzel Rods
- Cherries (GF)

The Donut Bar:

75 to 99 Guests .....$6.50 per person
100 to 199 Guests .....$5.50 per person
200 or more Guests .....$4.50 per person
Includes: Cake Donuts

CHOICE OF TWO (2) COATINGS:
- Chocolate
- Lemon
- Blueberry
- Honey Glaze
- Vanilla

CHOICE OF SIX (6) TOPPINGS:
- Rainbow Sprinkles
- Chocolate Sprinkles
- Shredded Coconut (GF)
- Chopped Peanuts (GF)
- Mini Marshmallows (GF)
- Oreo Crumbles
- Fruit Loops
- Graham Cracker Crumbles
- Bacon Crumbles

CHOICE OF TWO (2) DRIZZLES:
- Raspberry
- Caramel
- Chocolate

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Cold Brew

Brew Bar Bundle:

Per Guest ..... $3.75 per guest
Per Gallon (Minimum 3 Gallons) ..... $75 per gallon

Chilled Signature Cold Brew Black Coffee:

- Flavored Syrups:
  - Vanilla
  - Caramel
  - Hazelnut
  - Spiced Brown Sugar
- Half & Half
- Sweet Cocoa Powder
- Sweet Whipped Cream
- Sugar and Sweeteners
- Ground Cinnamon
- Chocolate Drizzle
- Caramel Drizzle

Iced Coffees:

Vanilla Iced Coffee

Cold Brew combined with Milk and Sweet Vanilla Syrup, served over ice.
Per Gallon (Minimum 3 Gallons) ..... $45 per gallon

Iced Caramel Macchiatto Cold Brew

Cold Brew combined with Milk, Caramel, Vanilla Syrup and served over ice with Sweet Whipped Cream and Caramel Drizzle to finish.
Per Gallon (Minimum 3 Gallons) ..... $50 per gallon

Deluxe Iced Cold Brew

Cold Brew Black Coffee served with flavored Creamers, Sugars and Sweeteners, Sweet Whipped Cream and Half & Half.
Per Gallon (Minimum 3 Gallons) ..... $30 per gallon

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