

FOODMATTERS

1632 York Avenue, New York, NY 10028 P. 212) 427-2818 F. (212) 831-5879 www.WhenFoodMatters.com

Grand Finale Stations & Selections

Additional cost per person

Chocolate Fountain - Dip & Devour

Hot Chocolate Fudge In An Elegant Tiered Fountain Served With The Following:
Marshmallows, Graham Crackers, Pretzel Sticks, Wafer Cookies, Pound Cake
Fresh Fruit Including: Bananas, Strawberries And Fresh Berries, Pineapple, Melons & Grapes

Perfect Parfaits

Make Your Own Creation with: Yogurt and Honey Enhanced Mascarpone Cheese, Fresh Berries, Granola, Chocolate Chips, Praline, Crumbled Cookie Pieces, Lady Fingers or Butterscotch Chips.

Bananas Foster & Sides

Halved Bananas Sautéed in Butter & Brown Sugar,
Then Flamed With Brandy & Served Over Vanilla Ice Cream

Accompanied By:

Miniature Malted Milkshake Shots	Homemade "Hostess" Style Cupcakes
Mini Root Beer Floats	Assorted Themed Cupcakes
Mini Chocolate-Bourbon Pecan Pie Slices	Homemade Smores

Top 10 Sweet Station

Choice of 10

Make Your Own "Oreo" Served with Old Fashioned Glass Milk Bottles

Assorted Cookies & Sweets	Assortment of Freshly Baked Cookies
Apple Pie, Chocolate Dipped Strawberries	Miniature Italian Pastries
Pumpkin Pie	Rustic Apple Crumb Squares
Poached Pears	Chocolate Cups with Fruit Sorbet
Homemade Brownies & Blondies	Sliced Fallen Chocolate Cake
Chocolate Cups with Raspberry Mousse	Chocolate Truffles

Sweet Shooters

Served in Shot Glasses

Pudding Selection:

Assorted Flavors: Banana, Chocolate, Key Lime Pie, Rice Pudding Served with Fresh Whipped Cream

Vanilla & Chocolate Mousses Layered With:

Graham Cracker Crumble	Lady Fingers
Fresh Assorted Berries	Chocolate Cookie Crumble

A la Carte Selections

Select 2 for Alternating Seated Dessert OR Select 4 for Dessert Station

Mini Tiramisu with Chocolate Sauce

Warm Peach & Blueberry Tarte with Raspberry Sauce

Crème Brulee with Fresh Berries

Chocolate Trilogy with Raspberry Cabernet Coulis

Scoops of Exotic Sorbet with Fresh Berries

Individual Chocolate Dome on Painted Plate Garnished With Fresh Berries

Apple Short Crust Served Warm Topped With Scoop of Ice Cream Surrounded With Fresh Berries

Caramel Kiss on a Bourbon Sauce Garnished With Blueberries & Strawberries,
Served Over Fresh Fruit and/or Assorted Berries

Assorted Cookies, Petit Fours, Truffles, Halvah and Chocolate Dipped Fruits Served To Table

Poached Pear Served with Drizzled Chocolate on a Crème Anglaise

Black Chocolate Mousse Cake on a Chocolate Painted Plate Sprinkled with Fresh Blueberries and Strawberries

Warm Apple Cobbler with Whipped Cream

Chocolate Truffle Cake Served On Raspberry Coulee Garnished With Fresh Berries

Mini Cheesecake

Choice of:

White Chocolate, Raspberry Citrus and Key Lime

or

Chocolate, Amaretto, and Mocha Hazelnut

Mini Bars

Apple Cobbler, Key Lime, Mocha, Boysenberry, Cheese, Lemon

All Inclusive

One Price Per Person

Based on Minimum and Availability

Call for A Customized Proposal Today! 212-427-2818

This is only a suggested menu; we look forward to serving you.