



## *Dessert*

Home Style Dessert Station – 5.50

Cheesecake served with your choice of two toppings: cherry, or blueberry,  
Your choice of two additional desserts: Cherry or Apple Cobbler, Pumpkin Pie,  
Chocolate Mousse or White Chocolate Mousse  
Cheesecake and Mousse served to wine glasses

Dessert Bars – 4.75

Bite-size dessert bars such as Chocolate Coconut, Rocky Road, Apple Crumble or Lemon

Strawberry Infusion Station – 6.75

Infused with your favorite liquor, then dipped by you and your guests into a semi sweet chocolate

Crêpes Galore – 6.75

Chilled Chocolate Mousse Crepes, warm Sweet Cheese Crêpes and Cinnamon Apple Crêpes  
accompanied by assorted sauces, whipped cream and mixed nuts

Gourmet Strawberry Infusion Station – 7.25

Accompanied by an assortment of gourmet chocolate bars

Pastry Table – 6.75

Wisconsin's favorite Cream Puffs, Mini Cheesecakes, Fruit Tarts, Chocolate Éclairs, Rum Balls  
and Chocolate Covered Strawberries

Dessert Action Station – 7.75 plus staff labor

Select one: Fall Fruit Grand Marnier Martini - Cinnamon Ice Cream, served with Pears and  
Apples sautéed with sugar and Grand Marnier Sauce served warm in a Martini Glass  
Flaming Cherries Jubilee over Vanilla Ice Cream  
Flaming Banana's Foster over Vanilla Ice Cream  
Flaming Strawberries Romanoff over Vanilla Ice Cream

Miniature Dessert Presentations – 7.75

Edible Chocolate dipped spoon filled with chocolate mousse, Spumoni Cordials, Crème Brûlée,  
and cheesecake Cordials

Add Dessert Wines – 2.00 additional

Presidential Dessert Station – 9.95

Select three: Chocolate Chocolate Cake, Chocolate Confusion Cake, Bailey's Irish Crème Torte,  
Turtle Cheesecake, Caramel Apple Cheesecake, Gourmet Carrot Cake, Tiramisu

Pies, Pies, Pies À la Mode Station – 7.75

Assorted fruit pies served with either vanilla or cinnamon ice cream (without ice cream - \$5.95)

Chocolate Fountain – 7.75 (minimum of 100 guests)

Warm, aromatic chocolate cascading over three stainless steel tiers

Served with fresh fruit, marshmallows, sugar cookies, pound cake, brownie bites and pretzels for dipping

Dessert Library – 8.75 plus 150.00 set up fee (select 5)

This will ah your guest as we wheel out this library filled with a large variety of bite size miniature desserts such as an edible chocolate spoon, crème brûlée, mousse cordials, raspberry cheesecake cordials, “Coast” cupcake with shot of milk, chocolate dipped strawberries, and tower of banana bread pudding with rum sauce.

Table Served Desserts

Duet of Crêpes – 6.75

Chunky Monkey – A rich, Fudge Nut Brownie topped with a scoop of premium Vanilla Ice Cream, warm Bananas Foster and a Whipped Cream rosette. 6.75

“Coast” Popover Pudding – 5.75

Pecan Bourbon Pie with Warm Caramel Sauce – 5.75

Raspberry Swirl Cheesecake or Caramel Apple Cheesecake – 5.75

A martini glass of Fresh Seasonal Fruit marinated in Triple Sec liquor – 5.75

Oreo Cookie Ice Cream Truffle served in chocolate-lined martini glass – 6.75

White Chocolate Mousse Cake – 6.75

Key Lime Calypso – 6.75

“Coast” Cupcake served with a shot of milk – 6.75

Strawberries, Strawberries, Strawberries

Semi sweet chocolate covered with white chocolate drizzle –2.00 ea

Tuxedo Style – 3.00 ea

Combination – 2.75 ea

(Prices may vary with season)

Signature Dessert – 7.75

A Chocolate Dipped Strawberry, Tiramisu and a tower of Banana Bread Pudding with Rum Sauce served on a decorative hand “painted” plate

Quad Dessert Plate – 9.95

Served on our “signature” quad plate

Fruit Tart, Crème brûlée,

Cheesecake cordial, “Coast” cupcake

Dessert Martinis

Espresso Chocolate Mousse – 7.75

Trio of Sorbet with Biscotti – 7.75

Strawberry Parfait - Grand Marnier with Roasted Pistachios,

Fresh Berries folded in White Chocolate Mousse – 7.75

European Coffee Station- 3.25

Select three flavored coffees with garnishments of cream, sugar, chocolate reception sticks and whipped cream. Coffee choices: Amaretto Crème, Irish Crème, Regular or Decaffeinated Colombian Supreme, Chocolate Raspberry, Kahlúa and Vanilla Almond

Sheet Cakes – from 94.00

Prices are per guest and subject to staff labor, service charge and sales tax