



SARATOGA HOT SPRINGS RESORT

WELCOME TO THE SARATOGA HOT SPRINGS RESORT

Behind every successful event
is a stellar culinary experience.

AS YOU MAKE ARRANGEMENTS WITH THE EVENTS TEAM AT THE SARATOGA HOT SPRINGS RESORT, CREATING A MENU WILL BE A KEY PART OF THE PROCESS. WE HAVE THE EXPERTISE AND THE PASSION TO WOW YOU WITH THE FINEST FOOD AND SERVICES IN A UNIQUE AND WESTERN ATMOSPHERE.

FROM BREAKFAST MEETINGS AND CASUAL BUFFETS TO FORMAL MULTI-COURSE MEALS, OUR EXECUTIVE CHEF, HAS DESIGNED AN ENTICING RANGE OF MENUS TO ENSURE THAT GROUPS OF ANY SIZE WILL ENJOY THEIR DINING EXPERIENCES HERE AT THE SARATOGA HOT SPRINGS RESORT.

-Plated Meals-

20 Guest Minimum

50 Guest Maximum

Must be served indoors

Maximum three entrees choices, served with two side dishes, one salad, and house made

-Dinner Buffets-

20 Guest Minimum

Dinner buffet meals include choice of one entrees, one salad, two side dishes, and housemade rolls.





SARATOGA SNACK

PUPPY CHOW MIX

GLUTEN FREE CHEX CEREAL, PEANUT BUTTER, SEMI-SWEET CHOCOLATE, DUSTED IN POWDERED SUGAR

\$45 SERVES 25 PEOPLE

HOUSE BAKED COOKIES

ASSORTMENT OF SOFT & CHEWY MORSELS OF GOODNESS!

\$4 PER PERSON

JUMBO SOFT PRETZELS

BAVARIAN STYLE JUMBO PRETZELS SERVED WITH A BEER CHEESE DIPPING SAUCE

\$6 PER PERSON

GOURMET FRUIT DISPLAY

ABUNDANCE OF MARKET FRESH FRUIT CAREFULLY ARRANGED WITH CREATIVE CULINARY FLAIR.

\$80, \$145, \$250

IMPORTED & DOMESTIC CHEESE BOARD

A VARIETY OF IMPORTED & DOMESTIC CHEESES SERVED WITH TABLE GRAPES & CRACKERS.

\$75, \$135, \$200

GRILLED VEGETABLE CRUDITÉ

ASSORTMENT OF MARKET FRESH VEGETABLES, HANDPICKED, WASHED, & CLEANED, GRILLED TO PERFECTION, SERVED WITH RED PEPPER AIOLI

\$50, \$85, \$115

SHRIMP MARGUERITE COCKTAIL

JUMBO GULF SHRIMP PLACED COMBINED WITH A ZESTY AVOCADO PICO!

\$125 - 35 PEOPLE

ULTIMATE LAYERED BEAN DIP

CREAMY REFRIED BEANS, RICH SOUR CREAM, SHREDDED CHEESES, HOUSE MADE PICO, SHREDDED LETTUCE, DICED BERMUDA ONIONS, SMOOTH AVOCADO SPREAD, PAIRED WITH OUR HOUSE MADE TORTILLA CHIPS

\$55 \$85 \$120





BREAKFAST @ THE RESORT

All Breakfast Buffets are designed for a minimum of 30 people. A service fee of \$150 will be charged if attendance is lower than 30 people.

DELUXE CONTINENTAL

ASSORTMENT OF BREAKFAST PASTRIES & MUFFINS, ASSORTMENT OF COLD CEREALS WITH MILK, VARIETY OF BAKERY FRESH BAGELS WITH ASSORTED CREAM CHEESE SPREADS & BUTTER, ARRAY OF YOGURTS, SEASONAL WHOLE FRUIT COFFEE, TEA, JUICES,

\$9 PER PERSON

GRAND BUFFET

DELUXE CONTINENTAL PACKAGE PLUS! FLUFFY FARM FRESH SCRAMBLED EGGS, CRISP BACON & SAUSAGE LINKS, BUTTERMILK BISCUITS & WHITE PEPPER GRAVY, BREAKFAST POTATOES

\$19.50 PER PERSON

OMELET STATION

CHEF ATTENDED OMELET STATION FEATURING A VARIETY OF FILLINGS; CHEESE, SPINACH, TOMATO, MUSHROOM, ONION, JALAPENOS, SALSA, HAM, & MUCH MORE! THIS BUFFET FEATURES ALL OF THE COMPONENTS OF THE GRAND BUFFET, MAKING THIS TRULY A PERFECT COMBINATION.

\$24 PER PERSON

POP'S PANCAKE SHOP

GIANT FLUFFY BUTTERMILK PANCAKES, MAPLE SYRUP, STRAWBERRY WHIPPED BUTTER, PECAN BUTTER, HONEY BUTTER, WHIP CREAM, CHOCOLATE SHAVINGS, SLICED STRAWBERRIES & SYRUP, & BLUEBERRIES. SERVED WITH CRISP BACON & SAUSAGE LINKS, BREAKFAST POTATOES, & SCRAMBLED EGGS, COFFEE, TEA, JUICE.

\$18.50 PER PERSON

FABULOUS FRENCH TOAST

THICK SOURDOUGH BREAD DREDGED IN OUR HOUSE RECIPE & GRIDDLED GOLDEN BROWN. PAIRED WITH STRAWBERRY WHIPPED BUTTER, PECAN BUTTER, HONEY BUTTER, WHIP CREAM, CHOCOLATE SHAVINGS, SLICED STRAWBERRIES & SYRUP, & BLUEBERRIES. SERVED WITH CRISP BACON & SAUSAGE LINKS, BREAKFAST POTATOES, & SCRAMBLED EGGS, COFFEE, TEA, JUICE.

\$18.50 PER PERSON

SIERRA SAMPLER

CRISP GOLDEN COUNTRY FRIED STEAK, WHITE PEPPER GRAVY, CREAMY BROWN SUGAR & CINNAMON OATMEAL, FLUFFY SCRAMBLED EGGS, CRISP BACON & SAUSAGE LINKS, BREAKFAST POTATOES, GREEN CHILI GRAVY & BUTTERMILK BISCUITS, COFFEE, JUICE, TEA, SLICED FRESH FRUIT

\$22 PER PERSON





LUNCH BUFFETS

All Lunch Buffets are designed for a minimum of 30 people. A service fee of \$150 will be charged if attendance is lower than 30 people.

THE SMOKEHOUSE

HOUSE SMOKED BEEF BRISKET & PORK BUTTS, SHAVED & PULLED, COMBINED WITH A VARIETY OF BBQ SAUCES FOR DIPPING. BOURBON MOLASSES BAKED BEANS, CREAMY COLE SLAW, AND TEXAS TOAST. TOSSED GARDEN GREEN SALAD WITH ASSORTMENT OF DRESSINGS, OLD FASHIONED POTATO SALAD, AND CORNBREAD MUFFINS & FRIED OKRA. APPLE COBBLER

\$18 PER PERSON

SICILIAN KISS

CHEF ATTENDED PASTA STATION WITH 3 TYPES OF PASTA, 3 TYPES OF SAUCES & 10 DIFFERENT TOPPINGS TO CREATE THE PERFECT DISH. SERVED WITH GARLIC BREAD, FRIED EGGPLANT PARMESAN, CAESAR SALAD, MOZZARELLA MEATBALLS, & MINI CANNOLI'S

\$24 PER PERSON

PURE PHILLY

SHAVED ANGUS ROUND OF BEEF, THINLY SLICED GRILLED CHICKEN, SAUTÉED ONIONS, BELL PEPPERS, AGED CHEDDAR CHEESE SAUCE, SAUTÉED MUSHROOMS & TOASTED HOAGIE ROLLS. COMBINED WITH HOUSE MADE POTATO CHIPS, GARDEN PASTA SALAD, MARINATED TOMATO & CUCUMBER SALAD

\$18 PER PERSON

FIESTA AMIGO

CRISP CORN TORTILLA SHELLS, SOFT FLOUR TORTILLAS, SPICY GROUND BEEF, SHREDDED LATIN CHICKEN, PICO, SHREDDED LETTUCE, SALSA, GUACAMOLE, SOUR CREAM SHREDDED CHEESE, HOUSE MADE NACHOS WITH CHEESE SAUCE. SERVED WITH BLACK BEANS, SPANISH RICE & CHURROS DUSTED WITH CINNAMON SUGAR.

\$17 PER PERSON

CAPTAIN CHEESEBURGER

ULTIMATE BURGER BAR! HALF POUND HAND PATTED ANGUS GROUND BEEF GRILLED TO PERFECTION. COMBINED WITH A VARIETY OF TOPPINGS TO INCLUDE: MUSHROOMS, BACON, LETTUCE, TOMATO, RED ONION, CRISPY FRIED ONIONS, FRIED EGGS, CARAMELIZED WHITE ONIONS, BOURBON BACON JAM MAYONNAISE, AND TOASTED SESAME SEED BUNS. SERVED WITH HOUSE MADE POTATO CHIPS, GARDEN PASTA SALAD, & BEER BATTERED ONION RINGS. DOUBLE CHOCOLATE FUDGE BROWNIES.

\$16 PER PERSON

NOODLE MANIA

STIR FRY STATION OF CHICKEN, BEEF, SHRIMP, LO MEIN NOODLES, ASSORTMENT OF ASIAN VEGGIES, VARIETY OF SAUCES. SPRING ROLLS & EGG ROLLS, FRIED RICE, SUGAR & FORTUNE COOKIES.

\$18 PER PERSON





HORS D' OEUVRES

CRAB CAKES

JUMBO LUMP CRAB MEAT, FOLDED INTO CHEF'S SPECIAL BREADING AND COMBINED WITH CITRUS ZEST & FRESH HERBS, TOPPED WITH A LEMON BUERRE BLANC

50_{PC} - \$95 | 100_{PC} - \$175
200_{PC} - \$285
(^{\$}50/100PC THEREAFTER)

PARMESAN & MOZZARELLA STUFFED MUSHROOMS
SHAVED PARMESAN CHEESE & WHOLE MILK MOZZARELLA COMBINED WITH ROASTED GARLIC & BASIL STUFFED INTO HANDPICKED FARM FRESH JUMBO MUSHROOM CAPS, TOPPED WITH CRISPY BREADING & FINISHED WITH A BALSAMIC GLAZE

50_{PC} - \$125 | 100_{PC} - \$185
200_{PC} - \$245

SMOKY MOUNTAIN BAVARIAN PRETZELS

OUR FAMOUS PRETZEL BITES ONLY 5 TIMES THE SIZE! HUGE BAVARIAN STYLE PRETZEL PRODUCED FROM THE ACTUAL GRAINS USED TO MAKE OUR BEER! TRULY A ONE OF A KIND.

25_{PC} - \$100 | 50_{PC} - \$135
100_{PC} - \$200

FABULOUS FRUIT DISPLAY

BOUNTIFUL ARRAY OF MARKER FRESH FRUIT SERVED WITH YOGURT DIP

SM - \$125 | MD - \$175
LG - \$225

SERVES~ SM 25-30 | MD 40-50 | LG 65-90

PEEL & EAT SHRIMP

JUMBO GULF SHRIMP BOILED IN CHEF'S SPECIAL SEASONINGS & SERVED WITH OUR CLASSIC TIGER SAUCE, & HORSERADISH RANCH SAUCE

75_{PC} - \$150 | 125_{PC} - \$235

PROSCIUTTO & MOZZARELLA BITES

SHAVED PROSCIUTTO HAM WRAPPED AROUND CUT MOZZARELLA BREADED & FRIED GOLDEN BROWN SERVED WITH A BASIL MARINARA SAUCE

75_{PC} - \$125 | 125_{PC} - \$185





HORS D' OEUVRES CONT'D

PARMESAN & GARLIC MEATBALLS

TENDER HAND ROLLED MEATBALLS FILLED WITH SHAVED PARMESAN CHEESE, ROASTED GARLIC & HERBS; FINISHED WITH A CREAMY ALFREDO SAUCE & POMMODORO DRIZZLE

75^{PC} - \$100 | 125^{PC} - \$135

200^{PC} - \$185

(^{\$}50/100PC THEREAFTER)

CHEESE DISPLAY

IMPORTED & DOMESTIC CHEESES, ARTFULLY PRESENTED & ACCOMPANIED BY GLOBE TABLE GRAPES & FLATBREAD CRACKERS

SM - \$150 | MD - \$195

LG - \$235

SERVES~ SM 35-50 | MD 65-85 | LG 90-125

CHARCUTERIE BOARD

ASSORTMENT OF DELI MEATS & CHEESES, COMBINED WITH PICKLED VEGETABLES, & BACON JAM, GARNISHED WITH TOASTED BREAD POINTS

SM - \$225 | LG - \$285

SERVES~ SM 25-45 | LG 50-75

COWBOY WINGS

MASSIVE WINGS SEASONED TO PERFECTION & READY FOR YOUR FAVORITE SAUCE TO SMOTHER IT! SERVED WITH CHOICE OF 2 SAUCES, GARNISHED WITH CELERY & CARROT STICKS, RANCH & BLEU CHEESE DIPPING SAUCES. SAUCE OPTIONS: BBQ, BUFFALO, NUCLEAR, SWEET CHILI, BOURBON MUSTARD, PARMESAN & GARLIC

75^{PC} - \$150 | 125^{PC} - \$225

200^{PC} - \$285

SMOKED TURKEY & SPINACH PINWHEELS

SUNDRIED TOMATO FLOUR SOFT TORTILLA SMEARED WITH AN HERB CREAM CHEESE, ROASTED RED PEPPERS, CRISP SPINACH LEAVES, SMOKED TURKEY BREAST ROLLED & CUT INTO PINWHEELS; SERVED WITH HOUSE MADE KETTLE CHIPS TO GARNISH

SM - \$95 | MD - \$135

LG - \$185

SERVES~ SM 25 | MD 45 | LG 75





DINNER BUFFETS

All Lunch Buffets are designed for a minimum of 30 people. A service fee of \$150 will be charged if attendance is lower than 30 people.

THE SADDLE

GRAND SALAD BAR WITH ASSORTMENT OF TOPPINGS & DRESSING
GRILLED MARINATED CHICKEN BREAST TOPPED WITH A LEMON BUTTER SAUCE
ROAST LOIN OF PORK TOPPED WITH A GREEN CHILI SAUCE
STEAMED RED POTATOES WITH HERBS & BUTTER
PECAN WILD RICE, COUNTRY GREEN BEANS, SAUTÉED BROCCOLI BLOSSOMS
BAKERY FRESH ROLLS & BUTTER
APPLE COBBLER

\$29 PER PERSON

ON THE RANGE

BBQ QUARTERED CHICKEN
SMOKED CHIPPED BEEF
BOURBON BAKED BEANS, COLE SLAW, FRIED OKRA, BUTTERMILK MASHED POTATOES & WHITE PEPPER GRAVY, MINI CORN ON THE COB
TOSSED GREEN SALAD WITH RANCH & ITALIAN DRESSINGS
YEAST ROLLS & BUTTER
PECAN & PEACH PIE

\$32 PER PERSON

GONE FISHIN

BEER BATTERED COD WITH HUSHPUPPIES & TARTAR SAUCE
GRILLED SALMON FILLETS SERVED WITH A LEMON HOLLANDAISE SAUCE
GARDEN VEGETABLE RICE, PUB FRIES, SAUTÉED SQUASH, GRILLED TOMATOES
POTATO & PASTA SALAD
APPLE CINNAMON BREAD PUDDING WITH VANILLA WHIP CREAM
\$35 PER PERSON

\$35 PER PERSON

BRING ON THE BEEF

GRAND SALAD BAR WITH ABUNDANCE OF TOPPINGS & DRESSINGS
CARVED ANGUS ROAST BEEF, SERVED WITH TRADITIONAL CONDIMENTS & SILVER DOLLAR ROLLS
BLACKENED SIRLOIN STEAKS FINISHED WITH A CARAMELIZED ONION CHUTNEY
BAKED POTATO BAR WITH A VARIETY OF TOPPINGS INCLUDING CHILI
STEAMED BROCCOLI, & GLAZED CARROTS, STEAK FRIES DUSTED IN SEA SALT
DOUBLE CHOCOLATE FUDGE BROWNIES & COOKIES

\$38 PER PERSON





DINNER BUFFETS

All Lunch Buffets are designed for a minimum of 30 people. A service fee of \$150 will be charged if attendance is lower than 30 people.

TOUCH OF ITALIAN

CAESAR SALAD STATION WITH ASSORTMENT OF TOPPINGS
CAPRESE SALAD WITH A SWEET HONEY BALSAMIC VINAIGRETTE
FRUIT DISPLAY, ANTIPASTO DISPLAY
LASAGNA AL FORNO: RICH DECADENT LAYERS OF CHEESE & MEAT FINISHED WITH MARINARA SAUCE
SAUSAGE & PEPPERS, CHICKEN PARMESAN, SHRIMP SCAMPI, RATATOUILLE, FRIED EGGPLANT
GARLIC BREAD & ROLLS
SUGAR CURED FRANGELICO STRAWBERRIES & CANNOLI'S

\$37 PER PERSON

MAMMA'S MEATLOAF

TOSSED SALAD WITH 2 DRESSINGS
CLASSIC MEATLOAF TOPPED WITH TOMATO GRAVY
BUTTERMILK MASHED POTATOES WITH BROWN GRAVY
STEAMED VEGETABLE MEDLEY, CORNBREAD MUFFINS & ROLLS WITH HONEY BUTTER
APPLE PIE

\$24 PER PERSON

THE ALL AMERICAN

TOSSED SALAD WITH ASSORTMENT OF DRESSINGS
CUT FRUIT PLACED INTO A WATERMELON BASKET
CHILLED PEEL & EAT SHRIMP WITH TIGER SAUCE & LEMONS
SLICED ROAST BEEF WITH WILD MUSHROOM SAUCE, GRILLED CHICKEN BREAST WITH PINEAPPLE GLAZE, SCALLOPED POTATOES, HERB RICE, MIXED VEGGIES,
ASSORTMENT OF CAKES & PIES

\$28 PER PERSON

THE ULTIMATE

GRAND SALAD BAR WITH ABUNDANCE OF TOPPINGS, COMPOUND SALADS, & DRESSINGS
FRUIT & CHEESE DISPLAY
OYSTERS ON THE HALF SHELL WITH TRADITIONAL CONDIMENTS
PEEL & EAT SHRIMP WITH CLASSIC COCKTAIL SAUCE & LEMONS
BAKED POTATO BAR WITH AN ABUNDANCE OF TOPPINGS
WILD RICE PILAF, SAUTÉED MIXED VEGETABLES, CAULIFLOWER AU GRATIN,
CARVED STEAMSHIP ROUND OF BEEF, SILVER DOLLAR ROLLS & SAUCES
CHICKEN CORDON BLEU' FINISHED WITH A SUPREME SAUCE
CRAB STUFFED SALMON FILLET TOPPED WITH A CHAMPAGNE HOLLANDAISE SAUCE
BANANAS FOSTER STATION & ICE CREAM PARLOR

\$45 PER PERSON





PLATED ENTREES

All Lunch Buffets are designed for a minimum of 30 people. A service fee of \$150 will be charged if attendance is lower than 30 people.

SIERRA MOUNTAIN SALMON:

HAND CUT & TRIMMED ATLANTIC SALMON PAN SEARED AND NESTLED WITH HERBS & CITRUS JUICES, TOPPED WITH A CHAMPAGNE HOLLANDAISE

\$38 PER PERSON

CULINARY CHICKEN:

STUFFED BREAST OF CHICKEN FILLED WITH SUN DRIED TOMATO, MOZZARELLA, ROASTED CRUSHED GARLIC, & SPINACH. LIGHTLY SAUCED WITH A BLUSH ALFREDO

\$26 PER PERSON

COWBOY STEAK:

1 POUND BONE IN RIB EYE TOPPED WITH CRISPY ONIONS & SAUTÉED MUSHROOMS, LAID DOWN IN A POOL OF A COGNAC & BLACK PEPPER CREAM SAUCE

\$45 PER PERSON

PLAY BALL!

8OZ. BASEBALL SIRLOIN STEAK CHARBROILED & TOPPED WITH A JUMBO LUMP CRAB CAKE, DUO OF SAUCES: BURGUNDY DEMI-GLACE, & SPICY REMOULADE SAUCE

\$38 PER PERSON

HOT SPRINGS PARADISE:

8OZ. HAND CENTER CUT OF TENDERLOIN OF BEEF, WRAPPED IN A THICK BOURBON CRUSTED BACON SHARD, GARNISHED WITH ALE BATTERED ONION RINGS

\$42 PER PERSON

TREASURE TROUT:

ENJOY THE BOUNTIES OF OUR RIVERS WITH THIS AMAZING FRESH WATER TROUT! PECAN CRUSTED AND PAN COOKED, DRESSED WITH A SWEET LEMON JUS & MANGO CHUTNEY

\$34 PER PERSON

PRIMAVERA PASTA:

TRICOLOR CHEESE TORTELLINI TOSSED WITH SEASONAL VEGETABLES & HERBS, WINE & VEGETABLE STOCK JUS

\$21 PER PERSON

SUPER SCAMPI SHRIMP:

JUMBO GULF SHRIMP TOSSED WITH ROASTED GARLIC & HERBS, FINISHED WITH A ROBUST WHITE WINE, & SHAVED PARMESAN CHEESE

\$28 PER PERSON





PLATED ENTREES

BIG BOY BARBECUE:

SLOW SMOKED BABY BACK RIBS & SLICED BRISKET, MOLASSES BAKED BEAN RAGOUT, WHISKEY BBQ SAUCE

\$30 PER PERSON

TUSCANY LASAGNA:

SEASONED GROUND BEEF, PORK & VEAL, COMBINED WITH PASTA LAYERS FILLED WITH RICOTTA & MOZZARELLA CHEESES, SMOTHERED IN A HEARTY MARINARA SAUCE

\$27 PER PERSON

CRAZY CAJUN:

BLACKENED RED SNAPPER FILLET, WITH A SPICY CRAB, SHRIMP & OKRA TOPPING, PLACED ON A PEPPER JACK CHEESE GRIT BED AND FINISHED WITH A LIGHT CHERRY BUTTER SAUCE

\$34 PER PERSON

EMPEROR CUT PRIME RIB:

12OZ. CUT OF ANGUS PRIME RIB, RED WINE JUS & CREAMY HORSERADISH SAUCE

\$29 PER PERSON

CRACKLING CAPON:

PLUMP CHICKEN BREAST WITH WING ATTACHED DREDGED IN CHEF'S SPECIAL BRINE & FINISHED IN OUR HOUSE RECIPE SEASONED FLOUR & FRIED GOLDEN BROWN

\$22 PER PERSON





PLATED SIDES

STARCH SIDE OPTIONS:

RISOTTO
FETTUCINE PASTA
GARLIC MASHED POTATOES
WILD RICE PILAF
ROASTED RED POTATOES
CHEESY GRIT CAKES
SWEET POTATO MASHED
DOUBLE BAKED STUFFED POTATO
DUCHESS POTATO WITH HERBS
POLENTA

VEGETABLE SIDE OPTIONS:

SAUTÉED ZUCCHINI
ROASTED MUSHROOMS & TOMATOES
SQUASH CASSEROLE
BROCCOLI SHARDS STEAMED
ASPARAGUS BUNDLES
CAULIFLOWER AU GRATIN
GRILLED PORTOBELLO MUSHROOMS
CANDIED CARROTS
SUGAR CURED BEEFSTEAK GRILLED TOMATOES
WILTED SPINACH

SALADS

HOUSE SALAD
SPINACH SALAD
CAESAR SALAD
WEDGE SALAD





PLATED SIDES

DESSERTS

SARATOGA CHOCOLATE TORTE:
CHOCOLATE TORTE TETON FINISHED WITH A WHIP CREAM & CARAMEL

\$9 PER PERSON

DECADENT CHEESECAKE:
RICH CHEESECAKE TOPPED WITH A STRAWBERRY COMPOTE

\$8 PER PERSON

COOKIES & CREAM PIE:
OREOS & CREAM LAYERED INTO A CHOCOLATE SHELL

\$8 PER PERSON

APPLE STRUDEL:
HAND CRAFTED ROLLED INTO A DELICATE PASTRY CRUST FINISHED WITH A RUM CREAM

\$10 PER PERSON

MOUSSE MANIA:
RICH CHOCOLATE MOUSSE, WHIP CREAM, CARAMEL, & CANDIED PECANS

\$12 PER PERSON

STRAWBERRY SURPRISE:
OLD FASHIONED STRAWBERRY SHORTCAKE FILING TOPPED ONTO A BUTTERMILK BISCUIT & DUSTED IN POWDERED SUGAR

\$9 PER PERSON

VANILLA CAKE:
MOIST & FLAVORFUL VANILLA CAKE TOPPED WITH A RICH & CREAMY WHITE SUGAR ICING

\$8 PER PERSON

BLUEBERRY ANGEL:
SUPER-SIZE CUT OF ANGEL FOOD CAKE LAYERED WITH PREMIUM PICKED BLUEBERRIES & CREAM, PLACED ON A PAINTED PLATE

\$8 PER PERSON

RED VELVET VICTORY:
CLASSIC RED VELVET TOPPED WITH A CINNAMON WHIP CREAM

\$8 PER PERSON

BEER BROWNIES:
DARK PORTER BEER COMBINED WITH CHEF'S BROWNIE RECIPE, THE RESULT ARE AMAZING!

\$10 PER PERSON

