
PORTSMOUTH WATERFRONT



PRIVATE EVENTS & FUNCTIONS

THE ROOM

Led by local chef Michael Buckley & his culinary team, when you attend an event at the Surf Room, great food is an absolute given. Creating a memorable celebration though, is what we are truly proud to be a part of.

With the capability to host parties ranging in size from 30-90 guests, we specialize in cocktail and hors d'oeuvre parties, featuring our innovative sushi, chef inspired appetizers, and New England raw bar. The space is also a perfect setting for formal seated dinner. Events we have hosted include:

REHEARSAL DINNERS

CORPORATE EVENTS

BUSINESS LUNCHEONS

BIRTHDAY PARTIES

ANNIVERSARY CELEBRATIONS

BRIDAL SHOWERS

BABY SHOWERS

REUNIONS

AFTER PARTIES & RECEPTIONS

The blend of Portsmouth's old town charm, The Surf Room's modern design and our 180-degree views of the Piscataqua River, make for a unique coastal ambiance for you and your guests.

AMENITIES

The Surf Room is equipped with the following amenities:

ROOM FEATURES

- Seating for up to 65 guests
- Room capacity of up to 90 guests
- Private entrance
- Private balcony overlooking the Piscataqua River
- Private bar
- Valet services available upon request for an additional fee
- Handicap accessible throughout
- Multiple table configurations suitable for your party size

MENUS

- Completely customizable menu options to fit the needs of your party and guests
- A comprehensive selection of appetizers including passed and stationary hors d'oeuvres, raw bar, and sushi.
- Fully accommodating to all allergies and dietary needs
- Custom cakes and desserts prepared upon request by our pastry team at Buckley's Bakery & Cafe

TECHNOLOGY

- Free Wi-Fi access
- Customizable Pandora Radio music capabilities
- Two stationary flat-screen televisions with cable access
- In-house AV equipment for high-definition presentations

LOCATION

DRIVING

2.5 miles off of Interstate 95, exit 7

PARKING

The Surf Room has valet services available upon request for an additional fee.

Select metered street parking along Bow Street.

We are also located within a 2 minute walk (0.2 miles) from the Hanover Street Parking Garage where ample parking is available at a low hourly cost.

IN TOWN

Sitting right at the top of historic Bow Street, in downtown Portsmouth, we are conveniently located within minutes of the following local landmarks:

+ 0.2 miles from Market Square / North Church

+ 0.2 miles from Moffatt Ladd House

+ 0.3 miles from Prescott Park

HOTELS

For those of your guests planning a stay in Portsmouth, we are conveniently located within minutes of the following area hotels:

+ 300 ft from Ale House Inn (also located on Bow Street)

+ Less than half a mile from the following:

HILTON GARDEN INN PORTSMOUTH

THE SHERATON PORTSMOUTH HARBORSIDE HOTEL

RESIDENCE INN MARRIOTT PORTSMOUTH DOWNTOWN

HAMPTON INN SUITES PORTSMOUTH DOWNTOWN

HOTEL PORTSMOUTH

+ 1.2 miles from Courtyard Marriott with shuttle accommodations provided by hotel upon request

+ 3.5 mile scenic drive to the Wentworth by the Sea Marriott

RATE

MID WEEK SUNDAY – THURSDAY

RENTAL TIME

11AM – 4PM

5PM – CLOSE

ROOM RATE

\$500

\$750

WEEKEND FRIDAY & SATURDAY

RENTAL TIME

11AM – 4PM

5PM – CLOSE

ROOM RATE

\$500

\$1500

FOOD & BEVERAGE

DINING PACKAGES

We can accommodate any style of dining to fit your event. Whether you are looking for passed hors d'oeuvres, a sit down dinner, buffet, or a mix of these options, we have designed menu options that can be customized to your liking.

You will find menus attached with quantities and pricing for all of our dining options.

BEVERAGE PACKAGES

The bar can be run as either an open bar or a cash bar to be determined at your discretion. Our full bar includes:

LOCAL DRAFT BEERS
BOTTLED CRAFT AND DOMESTIC BEERS
RED AND WHITE WINE
PREMIUM SPIRITS
JUICES
SAN PELLEGRINO SPARKLING WATER
SARATOGA SPRINGS BOTTLED WATER
COCA-COLA PRODUCTS

All dining and beverage packages are based on a food & beverage minimum that must be reached as follows:

Parties of up to 50 Guests	\$3000 Food & Beverage Minimum
Parties of up to 70 Guests	\$4000 Food & Beverage Minimum
Parties of 70 + Guests	\$5000 Food & Beverage Minimum

DINING PACKAGES

PASSED HORS D'OEUVRES

Please select up to 5 passed hors d'oeuvres options. All hors d'oeuvres are prepared and priced in 25 piece increments. For pre-dinner cocktail hour we suggest 4-6 pieces per guest. For a full cocktail party we suggest 8-12 pieces per guest.

STATIONARY HORS D'OEUVRES

Small arrangements designed for 30-40 guests

Large arrangements designed for 50-70 guests

LUNCHEON BUFFET / \$24 per person includes-

CHOICE OF ONE SALAD

Additional salad selection may be added for \$3 per person

Tier #2 starter selections may be added for \$3 per person

CHOICE OF TWO TIER #1 ENTREES

Tier #2 Entrees may be substituted for \$6 per person

Additional Entrees may be added for \$6 per person

BUFFET / \$36 per person includes-

CHOICE OF ONE TIER #1 STARTER

A Tier #2 starter may be substituted for \$3 per person

Additional starters may be added for \$3 per person

CHOICE OF TWO TIER #1 ENTREES

Tier #2 Entrees may be substituted for \$7 per person

Additional Entrees may be added for \$7 per person

CHOICE OF TWO TIER #1 SIDE DISHES

Additional side dishes may be added for \$2 per person

FORMAL SEATED DINNER / priced per person to include three courses

FIRST COURSE - choose two

SECOND COURSE - choose two

DESSERT - choose two

PASSED

HORS D'OEUVRES

HOT HORS D'OEUVRES		25 PC	COLD HORS D'OEUVRES		25 PC
MINI JONAH CRAB CAKES		\$95	CRAB & AVOCADO TOASTS		\$65
A bite size version of our fresh Jonah crab cake with a spicy whole grain mustard sauce			Chilled blue crab salad on a crispy garlic flatbread with smashed avocado		
TRUFFLE FRIED MACARONI & CHEESE		\$20	BRUSCHETTA KABOB		\$35
Panko crusted macaroni and cheese tossed with black truffle salt, and parmesan cheese			Fresh mozzarella, basil, and grape tomatoes skewered on a toasted garlic crouton		
SCALLOPS WRAPPED IN CHOURICO		\$105	CURRIED CHICKPEA POTATO CRISP		\$25
Brown sugar cured & wrapped with spicy chourico sausage [GF]			Garnished with raisin, cilantro, & green apple; served on a potato crisp [GF]		
LOBSTER & BRIE NACHOS		\$70	SMOKED SALMON POTATO CRISP		\$50
Corn tortilla chips topped with fresh Maine lobster, warm brie cheese, thinly sliced jalapeño, mango salsa, and cilantro [GF]			Tempura potato chip topped with smoked salmon, crispy capers, horseradish cream, and tobiko [GF]		
FRIED OYSTER MAKI		\$50	SEARED AHI TUNA		\$60
Avocado roll topped with pineapple-jalapeño smash, a tempura fried oyster, and sweet tamari glaze [GF]			On a sesame wonton chip with wasabi-edamame smash, and maple-soy glaze		
CHICKEN SATAY SKEWERS		\$45	ROASTED SIRLOIN CROSTINI		\$40
Marinated and grilled chicken with a Thai peanut dipping sauce [GF]			Rare roasted beef sirloin on a ciabatta crostini with a horseradish mustard sauce		
PROSCIUTTO WRAPPED ASPARAGUS		\$40	MOROCCAN SEARED SCALLOP		\$45
Asparagus tips wrapped in prosciutto and roasted with evoo; dressed with a truffle mayo [GF]			On a crispy pita chip with roasted garlic hummus, and charmoula sauce		
WARM LOBSTER MAKI		\$70	TORTELLINI CAPRESE SKEWERS		\$40
A tempura fried asparagus roll, topped with warm lobster, black truffle mayonnaise, and yuzu tobiko [GF]			Cheese tortellini with grape tomatoes, fresh mozzarella, basil, and balsamic reduction		
OLIVE AND SUNDRIED TOMATO CROSTINIS		\$20	CRAB SALAD FINGER ROLLS		\$85
Toasted crostini topped with sundried tomato cream cheese, and a kalamata olive relish			Blue lump crab salad in a delicate pastry puff		
LOBSTER CORN DOGS		\$60	LOBSTER SALAD FINGER ROLL		\$85
Bite sized lobster and shrimp corn dogs with a creamy chili dipping sauce			Fresh Maine lobster in a delicate pastry puff		

STATIONARY HORS D'OEUVRES

CHIPS & DIP

SMALL \$100.00 / LARGE: \$175.00

Served in fresh bread bowls from Buckley's Bakery, with crostini & pita chips. Choose two of the following dips:

WARM SPINACH & CRAB DIP

TOMATO BRUSCHETTA

SPINACH & ARTICHOKE DIP

QUINOA TABBOULEH

ROASTED GARLIC HUMMUS

MUFFULETTA OLIVE SALAD

ANTIPASTO

SMALL \$195.00 / LARGE: \$305.00

Plated Italian cured meat and an assortment of traditional pairings served with crackers, crostinis, and breads from Buckley's Bakery & Cafe

THIN SLICED PROSCIUTTO

SALAMI

SWEET OR HOT CAPICOLA

PEPPERONCINI

MARINATED MOZZARELLA

RED ONION

ROASTED BELL PEPPERS

DRIED FIGS

MARINATED ARTICHOKE

MIXED OLIVES

VEGETABLE CRUDITÉ BASKET

SMALL \$90.00 / LARGE: \$160.00

Classic crudité selections with our house bleu cheese or buttermilk ranch dressing

DELI PLATTER

SMALL \$150.00 / LARGE: \$275.00

Thinly sliced turkey, roast beef, and ham arranged with sliced cheddar, and provolone cheeses, olives, pepperoncini, house pickles and assorted rolls, and condiments

SMOKED FISH DISPLAY

SMALL BOARD \$160.00 / LARGE BOARD \$245.00

Ducktrap River of Maine smoked salmon and trout are displayed on a hardwood board along with traditional accompaniments and an assortment of rye, and pumpernickel crostini

SEASONAL FRUIT SKEWERS

SMALL \$70-\$95 / LARGE: \$140-190

Honeydew, cantaloupe, pineapple & strawberries, presented on a platter with assorted grapes & berries; paired with a lemon-agave yogurt sauce.

* Pricing dependent on season

CHEESE BOARDS

Choose three varieties of domestic cheese or three varieties of imported cheese to be artfully displayed on a hardwood board with red and green grapes, assorted crackers, and crostini.

DOMESTIC VARIETIES:

SMALL \$220.00 / LARGE \$345.00

CHEDDAR

PEPPER JACK

SWISS

GORGONZOLA

MUENSTER

SMOKED GOUDA

INTERNATIONAL VARIETIES:

SMALL \$350.00 / LARGE \$550.00

VAN GOGH AGED GOUDA (DENMARK)

EMMENTAL (SWITZERLAND)

ST. ANDRE BRIE (FRANCE)

MANCHEGO (SPAIN)

GOAT CHEESE (USA)

DOUBLE CREAM BRIE (FRANCE)

RAW BAR & SUSHI

RAW BAR DISPLAYS

SMALL \$360

SERVES UP TO 50 GUESTS

- 4 DOZEN OYSTERS
- 2 DOZEN CLAMS
- 3 DOZEN COCKTAIL SHRIMP
- 2 LBS ALASKAN KING CRAB LEGS

LARGE \$560

SERVES 50 - 70 GUESTS

- 5 DOZEN OYSTERS
- 3 DOZEN CLAMS
- 5 DOZEN COCKTAIL SHRIMP
- 3 LBS ALASKAN KING CRAB LEGS

SUSHI DISPLAYS

MAKI SAMPLER \$150

SERVES UP TO 30 GUESTS / 90 TOTAL PIECES

- TWO OF EACH:
Spicy Salmon, Spicy Tuna, Mushroom,
Avocado & Shrimp, Red Dragon,
Avocado-Cucumber

ULTIMATE SUSHI SAMPLER \$450

SERVES 50 - 70 GUESTS / 230 TOTAL PIECES

- MAKI ROLLS:
2 Spicy Salmon, Spicy Tuna, Red Dragon
3 Avocado-Cucumber, Avocado & Shrimp,
4 Mushroom

- NIGIRI:
14 Salmon, 14 Tuna, 8 Hamachi

- GUNKAN MAKI:
8 Spicy Tuna, 8 Tobiko

- SASHIMI:
6 Salmon, 6 Tuna, 6 Hamachi

SUSHI COMBINATION SAMPLER \$220

SERVES UP TO 30 GUESTS / 87 TOTAL PIECES

- MAKI ROLLS:
Spicy Salmon, Spicy Tuna, Mushroom,
Red Dragon, Avocado & Shrimp,
Avocado-Cucumber

- NIGIRI:
6 Tuna, 6 Salmon, 6 Hamachi

- SASHIMI:
8 Salmon, 8 Tuna, 8 Hamachi

NOTE: CONSUMING RAW OR UNDERCOOKED SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

LUNCHEON BUFFET

Warm bread & butter and your choice of salad and entrees
All entrees are paired with our house rice pilaf and sautéed vegetables
Buttered spaghetti, linguine, or penne pasta may be substituted for rice pilaf

SALADS

CAESAR SALAD

Crisp Romaine hearts tossed with our parmesan caesar dressing, garlic croutons, and grated parmesan [GF]

SURF HOUSE SALAD

A traditional garden salad with cucumber, tomato, red bell pepper, red onion, and mixed baby greens. Served with our house tamari-ginger vinaigrette, buttermilk ranch, and cracked pepper-parmesan dressings [GF]

RED BLISS POTATO SALAD

Creamy red skin potato salad with hard-boiled egg, celery, and red onion [GF]

GREEK SALAD

Chopped Romaine hearts and baby spinach with Feta cheese, red onion, tomato, & cucumber.
Served with an herb vinaigrette and creamy Greek dressing [GF]

PENNE PASTA SALAD

With red bell peppers, red onion, cherry tomatoes, cucumber & creamy Italian dressing

TIER 2 STARTER SELECTIONS

SURF CLAM CHOWDER

Made with fresh clams, cream, butter, and bacon [GF]

SMOKED HADDOCK AND CORN CHOWDER

Made with house smoked haddock, sweet corn, red skin potatoes, cream and butter [GF]

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LUNCHEON BUFFET

ENTRÉE

TIER 1

BAKED HADDOCK PICATTA

with sautéed mushrooms and capers in a lemon and white wine butter sauce

GRILLED FAROE ISLANDS SALMON

with garlic & citrus butter [GF]

STEAKHOUSE MARINATED GRILLED CHICKEN BREAST

perfect to accompany our house caesar salad or pasta salads [GF]

EGGPLANT PARMESAN

with provolone cheese and our house marinara

GRILLED CHICKEN MARSALA

with roasted mushrooms and marsala pan sauce

VEGETABLE VINDALOO

Seared vegetables, diced potatoes, and tofu in our house coconut-curry sauce [GF]

BAKED NORTH ATLANTIC COD

with lemon, white wine, and seasoned crumbs

GRILLED MARINATED BEEF TIPS

with sautéed onions and bell peppers or roasted mushrooms and madiera pan sauce [GF]

GRILLED MISO MARINATED SALMON

with citrus ponzu sauce [GF]

WHITE CHEDDAR MACARONI & CHEESE

baked with seasoned ritz crumbs and panko

GRILLED SWEET OR HOT ITALIAN SAUSAGE

with sautéed onions and bell peppers or with sautéed onions and bell peppers in our house marinara

TIER 2

SHRIMP VINDALOO

Seared shrimp and vegetables in our house coconut-curry sauce [GF]

CRAB SALAD ROLLS

in grilled split-top hot dog buns with shredded napa cabbage

LOBSTER STUFFED FLOUNDER

with sherry-lobster veloute

WARM BUTTERED LOBSTER - OR - CLASSIC LOBSTER SALAD ROLLS

in grilled split-top hot dog buns with shredded napa cabbage

BUFFET

STARTERS

TIER 1

CAESAR SALAD

Crisp Romaine hearts tossed with our parmesan caesar dressing, garlic croutons, and grated parmesan [GF]

SURF HOUSE SALAD

A traditional garden salad with cucumber, tomato, red bell pepper, red onion, and mixed baby greens. Served with our house tamari-ginger vinaigrette, buttermilk ranch, and cracked pepper-parmesan dressings [GF]

RED BLISS POTATO SALAD

Creamy red skin potato salad with hard-boiled egg, celery, and red onion [GF]

GREEK SALAD

Chopped Romaine hearts and baby spinach with Feta cheese, red onion, tomato, and cucumber. Served with an herb vinaigrette, and creamy Greek dressing [GF]

PENNE PASTA SALAD

With red bell peppers, red onion, cherry tomatoes, cucumber, and creamy Italian dressing

TIER 2

TOMATO & BASIL SALAD

With Romaine hearts, pine nuts, red onion, and simple vinaigrette [GF]

BABY SPINACH AND STRAWBERRY SALAD

With toasted almonds, mandarin orange, and candied orange zest [GF]

ORCHIETTE & PESTO SALAD

With grape tomatoes, basil, roasted red peppers, and fresh mozzarella

BACON, BROCCOLI & CAVATAPPI SALAD

With buttermilk ranch dressing, and sundried tomatoes

SURF CLAM CHOWDER

Made with fresh clams, cream, butter, and bacon [GF]

SMOKED HADDOCK AND CORN CHOWDER

Made with house smoked haddock, sweet corn, red skin potatoes, cream, and butter [GF]

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BUFFET

ENTRÉE

TIER 1

PAN FRIED BUTTERMILK CHICKEN
with pan sauce

GRILLED MISO MARINATED SALMON
with citrus ponzu sauce [GF]

GRILLED SWEET OR HOT ITALIAN SAUSAGE
with sautéed onions, and bell peppers [GF]

ROASTED PORTOBELLA STUFFED FLOUNDER
with a garlic & white wine butter sauce [GF]

EGGPLANT PARMESAN
with fresh mozzarella and our house marinara

STEAKHOUSE MARINATED & GRILLED CHICKEN [GF]

VEGETABLE VINDALOO
Seared vegetables, diced potatoes, and tofu in our
house coconut-curry sauce [GF]

GRILLED CHICKEN MARSALA
with roasted mushrooms and marsala pan sauce

GRILLED MARINATED BEEF TIPS
with sautéed onions and bell peppers

BAKED NORTH ATLANTIC COD
with lemon, white wine, and seasoned bread crumbs

GRILLED FAROE ISLANDS SALMON
with garlic-citrus butter [GF]

GARLIC AND HERB ROASTED PORK LOIN
with caramelized onion gravy [GF]

BAKED HADDOCK PICATTA
with sautéed mushrooms and capers in a
lemon and white wine butter sauce

TIER 2

SHRIMP VINDALOO
Seared shrimp and vegetables in our
house coconut-curry sauce [GF]

WHOLE ROASTED NY SIRLOIN
with mushroom demi-glace [GF]

LOCAL BAKED HADDOCK
with lobster-dill crumbs and a
sherry-lobster veloute

LOBSTER STUFFED FLOUNDER
with sherry-lobster veloute

SIDE DISHES

CHIVE MASHED POTATOES

RICE PILAF

WILD RICE PILAF

HERB ROASTED RED POTATOES

ROASTED GARLIC MASHED POTATOES

MUSHROOM ORZO "RISOTTO"

BUTTERED SPAGHETTI OR PENNE PASTA

ROASTED ROOT VEGETABLES

SAUTEED SUMMER SQUASH, ZUCCHINI & PEPPER

CREAMED SPINACH

GREEN BEANS AMANDINE

SAUTEED GREEN BEANS WITH GARLIC & BUTTER

BROWN SUGAR & HONEY GLAZED CARROTS

OKRA, SWEET CORN, & ZUCCHINI

DESSERTS

COFFEE & TEA

\$4 PER PERSON

Regular and decaf coffee, along with a variety of tea selections, and all the necessary fixings

TIER 1: COOKIES & DESSERT BARS

\$7 PER PERSON / CHOOSE 4 VARIETIES

CHOCOLATE CHIP COOKIES

OATMEAL RAISIN COOKIES

WHITE CHOCOLATE-CRANBERRY COOKIES

PEANUT BUTTER COOKIES

CHOCOLATE & COCONUT MACAROONS

CONGO BARS

7 LAYER BARS

FUDGE BROWNIES

LEMON BARS

CHOCOLATE DIPPED STRAWBERRIES

TIER 2: CAKES & PASTRIES

\$12 PER PERSON / CHOOSE 4 VARIETIES

CHOCOLATE OR STRAWBERRY MOUSSE CUPS

CREAM PUFFS

ASSORTED BUCKLEY'S BAKERY & CAFE CUPCAKES

FRUIT TARTLETS

MINI-CHEESECAKES

ALMOND FLORENTINES

ECLAIRS

FRUIT BROCHETTES

CHOCOLATE DIPPED STRAWBERRIES

DING-DONGS

TIER 3: VIENNESE TABLE

\$18 PER PERSON

Our chefs choice of assorted pastries, cookies, and sliced cakes from Buckley's Bakery & Cafe.

FRUIT TARTLETS

MINI CHEESECAKES

PETIT FOURS

SEASONAL BOMBE

KEY LIME TARTLETS

MINI CRÈME BRULEE

CHOCOLATE & STRAWBERRY MOUSSE CUPS

ASSORTED COOKIES

ASSORTED MACAROONS

BUCKLEY'S BAKERY & CAFÉ SPECIALTY CAKES

FORMAL SEATED DINNER

FIRST COURSE

Fresh baked artisan bread served family style to accompany first course

CLAM CHOWDER

Made with fresh clams, bacon, heavy cream, and butter [GF]

MISO SOUP

Light aromatic soup with mushroom, scallion, and tofu

SURF SALAD

Fresh garden salad dressed with our tamari-ginger dressing [GF]

FRIED TOMATO & BACON SALAD

Over mixed greens with creamy cracked pepper-parmesan dressing

SECOND COURSE

SURF & TURF \$54

Whole roasted NY sirloin served sliced with demi glace and baked cod with lobster dill crumbs, chive mashed potatoes and vegetable

PANKO BAKED COD \$42

Baked with seasoned panko crumbs; served with chive-mashed potatoes with vegetable, and white wine mustard sauce

MISO-MARINATED SALMON \$41

Grilled and served on a jasmine rice cake with seared asparagus & shiitake mushrooms, and ponzu sauce [GF]

BUTTERMILK CHICKEN \$37

Pan-fried buttermilk chicken breasts served with chive mashed potatoes, vegetable, and pan sauce

GRILLED NY SIRLOIN STEAK \$45

With chive-mashed potatoes, vegetable, and demi-glace [GF]

LOBSTER SARAH \$57

Steamed, shucked native 2lb lobster flambéed with cognac, lobster stock, chives, cream and butter, and served with jasmine rice, and grilled asparagus [GF]

SESAME SEARED TUNA \$47

Yellowfin tuna served with wasabi mashed potatoes, tempura carrots, maple-soy reduction, and scallion oil [GF]

HORSERADISH CRUSTED HADDOCK \$41

Baked with horseradish cream cheese and bread crumbs; served with garlic seared spinach and a potato galette

SHRIMP VINDALOO \$44

Shrimp simmered in our house coconut-curry sauce with scallion, onions, peppers, & tomatoes; served over jasmine rice [GF]

BAKED NEW ENGLAND HADDOCK DINNER \$40

Served with chive mashed potato & vegetable [GF]

DESSERT

Made fresh daily at Buckley's Bakery & Cafe, our desserts rotate seasonally. Selections will be provided to choose from closer to your event date. Coffee and tea upon request.

SPECIALTY CAKES

Specialty cakes made to order by our pastry chefs at Buckley's Bakery & Cafe, customized for you and the personality of your special event.

GERMAN CHOCOLATE CAKE

Chocolate sponge cake, layered with a coconut-pecan cream filling, and covered with chocolate buttercream

COCONUT CAKE

Coconut sponge cake on a Japonaise meringue, layered with coconut crème, and dusted with cocoa

CHOCOLATE MOUSSE CAKE

Chocolate cake layered with chocolate mousse, enrobed with chocolate ganache and garnished with chocolate truffles

CHOCOLATE CHARLOTTE

Chocolate sponge cake surrounded with lady fingers, filled with chocolate mousse, and topped with shaved chocolate

STRAWBERRY CREAM CAKE

Yellow sponge cake layered with whipped cream and strawberries

ASSORTED CHEESECAKES

Vanilla, Chocolate Marble, Key Lime, or Grandma's Sour Cream cheesecake, topped with seasonal fruits

APPLE, PEAR, OR APRICOT TART

Pie dough filled with frangipane and baked with seasonal fruits

SEASONAL FRESH FRUIT TARTS

Pie dough filled with fresh seasonal fruits, topped with an apricot glaze

