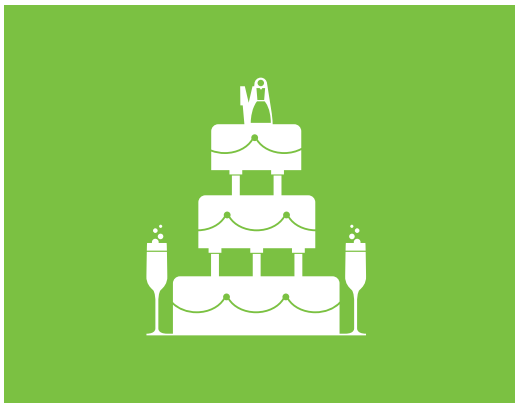
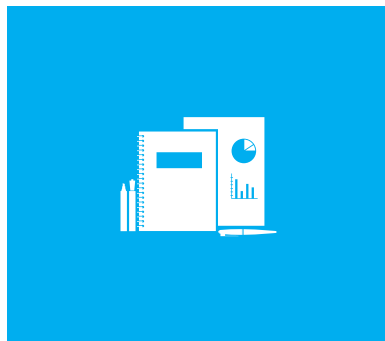


# Gatherings at *HYATT house*<sup>®</sup>



Get more from your business and social gatherings at *HYATT house*<sup>®</sup> Naples/5th Avenue.

Hyatt has reinvented the hotel with new design and amenities more in step with today's travelers. And now you can get the most from your next gathering at *HYATT house* with a House Host dedicated to the success of your gathering, an array of audio/visual equipment + innovative food + beverage offerings. Book your next gathering with us today.

- Business Meetings
- Training
- Reunions
- Weddings
- Teams
- Events

***HYATT house*<sup>®</sup> Naples/5th Avenue**  
1345 5th Avenue South  
Naples, Florida, USA, 34102  
T 239 775 1000 [naples.house.hyatt.com](http://naples.house.hyatt.com)



# Banquets and Events



Upon signing the basic contract, a \$500 deposit is due in order to confirm the event. A payment schedule will be set as well as a time frame for setup requirements and the food and beverage order. Final payment, guest count, and menu choices are due 2 weeks prior to the event.

We will assume, if we have not been successful to reach you, that if we have not received a signed contract or the deposit within 72 hours that you have made other arrangements and will release any space held.

Our room rental fees are based on food and beverage consumption, overnight room requirements, and how far in advance you book your event. Revisions in attendance, setup, times, and other requirements may result in a change of specific space.

Due to health regulations and insurance requirements, no outside food or beverages are allowed in the banquet space, with few exceptions (i.e.: wedding cakes, religious food requirements, etc.). These exceptions must be pre-approved in advance by hotel management. Food may not be removed from the banquet area.

State law prohibits the serving of alcoholic beverages to any person less than 21 years of age.

A \$75 bartender charge will be imposed per 75 guests. In the event the food and beverage minimums are not met, the difference will apply to room set-up fees.

All event checks are subject to a 22% taxable service charge and 6% sales tax.

## Group Room Blocks

In order to receive a group room discount, your group must require a minimum of 10 rooms. Reservations will be made by calling the hotel direct. In doing so, please ask your attendees to request the special group rate under your name, block code, or special link. This rate will be available until the block is full and/or the cut-off date as per your contract. Group rates do not include local taxes.

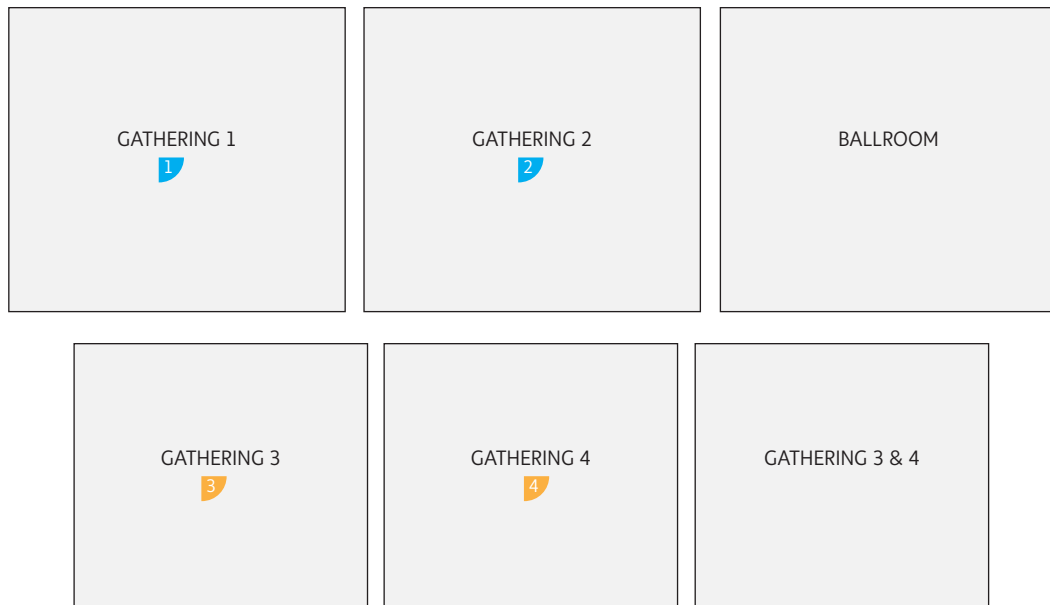
# Our Flexible Spaces

Room layouts equipped to meet any need—from important meetings + training seminars to lively soirées.

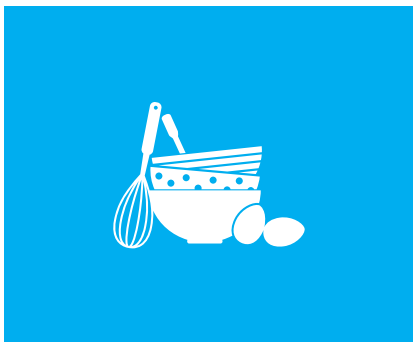
## Gathering Room Dimensions + Capacity



Room Name	Room Dimensions	Square Feet	Classroom	Theatre	Reception	U-Shape	Hollow Square	Conference	Banquet
Gathering 1	33.5' x 34'	1139	67	117	129	37	32	46	76
Gathering 2	33.5' x 34'	1139	67	117	129	37	32	46	76
Ballroom	33.5' x 68'	2278	134	235	260	73	64	92	152
Gathering 3	19' x 27'	513	30	53	58	17	16	21	34
Gathering 4	19' x 19.5'	370.5	22	38	42	12	12	15	25
Gathering 3 & 4	19' x 46.5'	884	91	91	100	29	28	36	59



# Morning Menu



## HYATT house Breakfast Package/Buffer Options

Start fresh and filled with delectable breakfast offerings—hot, cold, sweet and/ or savory.

### Continental Breakfast

\$19 per guest (minimum of 20 guests); add \$5 per guest (for less than 20 guests)

*Includes:*

- ▶ Tomato Juice, Whole Milk + Skim Milk
- ▶ Assorted Cereals
- ▶ Fresh Cut Fruit and Grapefruit Segments
- ▶ Fruit Yogurts
- ▶ Assorted Danish, Muffins and Donut's
- ▶ Bagels, Sourdough, Multigrain Breads and English Muffins
- ▶ Cream Cheese, Butter and Assorted Preserves
- ▶ Freshly Brewed Seattle's Best Coffee (Regular + Decaf)
- ▶ Assorted Tazo Tea with Hot Water + Cut Lemons

### Breakfast Extras

\$19 per guest (minimum of 20 guests); add \$5 per guest (for less than 20 guests)

- ▶ **Hot Breakfast Buffet**  
\$10 per guest (minimum of 20 guests)  
Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes and Pancakes with Maple Syrup
- ▶ **Bakin' + Eggs Club**  
\$7 per guest (minimum of 20 guests)  
Fried Egg, Crisp Bacon and Sliced Gouda Cheese Served on a Potato Roll
- ▶ **Sunrise Egg White Croissant**  
\$7 per guest (minimum of 20 guests)  
Open-Faced Croissant Topped with an Egg White, Fresh Spinach, Mushrooms and Gouda Cheese
- ▶ **Veggie Scrambler Wrap**  
\$7 per guest (minimum of 20 guests)  
Scrambled Eggs, Fresh Spinach, Diced Tomatoes, Roasted Peppers and Mozzarella Cheese in a Flour Tortilla

# Break Options



Between meetings or moments, treat attendees to refreshing beverages and snacks.

## Quick Coffee Break

\$10 per guest (minimum of 10 guests)

- Freshly Brewed Seattle's Best Coffee (Regular + Decaf)
- Assorted Tazo Tea with Hot Water + Cut Lemons

## Beverage Break

\$12 per guest (minimum of 10 guests)

- Assorted Selection of Pepsi Soft Drinks and Aquafina Water
- Assorted Energy Drinks

## All Day Beverage Breaks

\$18 per guest (minimum of 10 guests)

- Assorted Selection of Pepsi Soft Drinks and Aquafina Water
- Freshly Brewed Seattle's Best Coffee (Regular + Decaf)
- Assorted Tazo Tea with Hot Water + Cut Lemons

## Healthy Snack

\$18 per guest (minimum of 20 guests)

- Trail Mix, Granola Bars and Whole Fruit, Assortment of Warm Spinach and Artichoke Dip, Hummus and Tapenade served with Crackers and Grilled Pitas
- Assorted Selection of Pepsi Soft Drinks and Aquafina Water
- Freshly Brewed Seattle's Best Coffee (Regular + Decaf)
- Assorted Tazo Tea with Hot Water + Cut Lemons

## Fruit and Veggie

\$18 per guest (minimum of 20 guests)

- Freshly Brewed Seattle's Best Coffee (Regular + Decaf)
- Assorted Tazo Tea with Hot Water + Cut Lemons

*Please choose 1:*

- Crudité
- Fresh Cut Fruit Salad

*Please choose 1:*

- Yogurt Parfait
- Hummus Flight Trio  
Trio of Red Pepper, Roasted Garlic + Basil Pesto Hummus served with Kalamata Olives, Pepperoncini, Fire Roasted Peppers, Herb Flatbread + Crackers

## Salty Snacks

\$12 per guest (minimum of 10 guests)

- Popcorn, Pretzels and Chips
- Whole Fruit
- Assorted Candy
- Assorted Selection of Pepsi Soft Drinks and Aquafina Water

## Sweet Snacks

\$14 per guest (minimum of 10 guests)

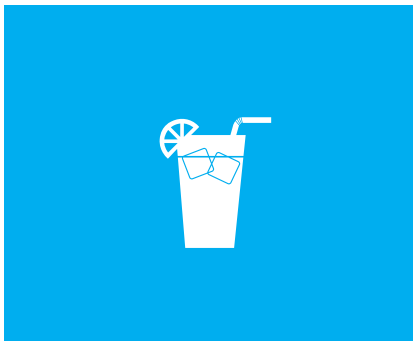
- Fresh Baked Cookies
- Whole Fruit
- Assorted Selection of Pepsi Soft Drinks and Aquafina Water
- Freshly Brewed Seattle's Best Coffee (Regular + Decaf)
- Assorted Tazo Tea with Hot Water + Cut Lemons

## Snack Attack

\$18 per guest (minimum of 10 guests)

- Recharge with a variety of Trail Mix, Nuts and assorted Candy
- Assorted Selection of Pepsi Soft Drinks and Aquafina Water
- Freshly Brewed Seattle's Best Coffee (Regular + Decaf)
- Assorted Tazo Tea with Hot Water + Cut Lemons

# Build Your Own Lunch Buffet — The Deli Package



Choose this package to deliver the deli to your next *Hyatt House* hotel event — giving guests the freedom to craft their own lunch.

\$25 per guest (minimum of 20 guests); Add \$5 for each guest (for less than 20 guests)

## Starters

*These options are served Family Style.  
Please choose 1 for your group:*

- ▶ **Chips and Dip**  
Tri-Colored Tortilla Chips with warm Queso and Zesty Tomato Salsa
- ▶ **Cheese Plate**  
Sliced Smoked Gouda, Provolone, Swiss + Cheddar Cheese, Kalamata Olives, Marinated Artichokes, Fire Roasted Peppers, Herb Flatbreads + Crackers
- ▶ **Hummus Flight Trio**  
Trio of Red Pepper, Roasted Garlic + Basil Pesto Hummus served with Kalamata Olives, Pepperoncini, Fire Roasted Peppers, Herb Flatbread + Crackers
- ▶ **Tomato Bruschetta**  
Tomato, Garlic, Basil + Olive Oil Bruschetta topped with Parmesan Cheese served with Fire Roasted Peppers, Herb Flatbread + Crackers

## Salad + Sandwich Bar

*Served with Pickles + Assorted Premium Chips*

- ▶ **Proteins**  
Turkey, Roast Beef, Pastrami, Ham, Pepperoni, Bacon
- ▶ **Bowls + Bread**  
Romaine & Spinach, Sourdough Bread, Multigrain, Flour Tortilla, Ciabatta Rolls
- ▶ **Cheeses**  
Cheddar, Swiss, Smoked Gouda, Provolone
- ▶ **Fixings**  
Lettuce, Diced Tomatoes, Mushrooms, Red Onions, Artichokes, Kalamata Olives, Pepperoncini, Dried Cranberries, Almonds, Garlic Croutons
- ▶ **Dressing**  
Blue Cheese, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Ranch

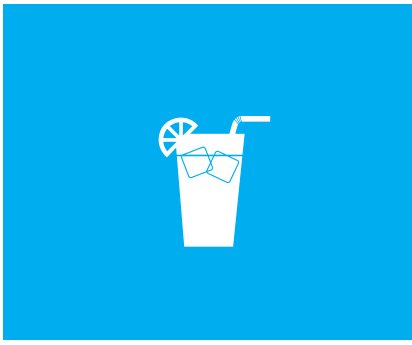
## Sweets

- ▶ Assorted Freshly Baked Cookies
- ▶ Chocolate Brownie

## Drinks

- ▶ Bottled Aquafina®
- ▶ Assorted Selection of Pepsi® Soft Drinks
- ▶ Freshly Brewed Seattle's® Best coffee (Regular & Decaf) Assorted Tazo Tea with Hot Water & Cut Lemons

# Gordon River Lunch Package



Build lunch for your next event by choosing between delightful soups, salads, sandwiches and/or wraps  
\$32 per guest (minimum 20 guests); add \$5 per guest (for less than 20 guests)

## Soups + Salads

Please choose 2 for your group:

- **Tomato Basil Bisque**  
Vine-Ripened Tomatoes, Simmered Onions, Chicken Stock blended with Heavy Cream and finished with Sweet Basil
- **Creamy Portobello Mushroom with Brie** ♡  
Rich Creamy Bisque with Portobello Mushrooms and Brie
- **Chicken Tortilla**  
Chicken, Roasted Corn and Poblano Peppers Broth
- **Chicken Caesar Salad**  
Crisp Romaine, Grilled Chicken Breast and Garlic Croutons with Creamy Parmesan Dressing on the Side
- **Spinach Salad** ♡  
Baby Spinach, Marinated Artichoke, Red Onions, Almonds and Dried Cranberries with Raspberry Vinaigrette on the Side
- **Chopped Salad**  
Crisp Romaine, Turkey Breast, Smoked Ham, Diced Tomatoes, Fire Roasted Peppers and Shredded Monterey Jack Cheddar Cheese with Buttermilk Ranch Dressing on the Side

## Sandwiches + Wraps

Please select 2 for your group:

Served with Pickles + Assorted Premium Chips

- **Turkey Wrap**  
Roasted Turkey Breast, Smoked Bacon, Lettuce, Diced Tomatoes and Garlic Aioli on Toasted Sourdough
- **Ham and Swiss**  
Smoked Ham, Swiss cheese, and Honey Dijon Mustard on a Pretzel Roll
- **Italian Wrap**  
Roasted Turkey Breast, Smoke Ham, Pepperoni, Provolone Cheese, Basil Pesto, and Tomato in a Flour Tortilla
- **Grilled Chicken Sandwich**  
Grilled breast of Chicken, Swiss cheese and Bacon on a Ciabatta Roll
- **Warm Veggie Wrap**  
Garlic Pesto, Caramelized Onions, Roasted Peppers, Sautéed mushrooms, Spinach, Tomato in Flour Tortilla ♡

## Sweets

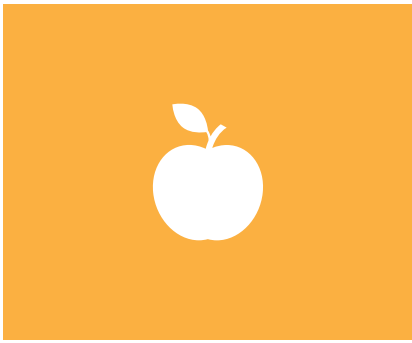
- Assorted Freshly Baked Cookies
- Local Key Lime Pie
- Brownies

## Drinks

- Bottled Aquafina®
- Assorted Selection of Pepsi® Soft Drinks
- Freshly Brewed Seattle's® Best coffee (Regular & Decaf) Assorted Tazo Tea with Hot Water & Cut Lemons

♡ Vegetarian

# Mangrove Lunch Options



Build lunch for your next event by choosing between plated or buffet options

\$35 - \$55 per guest (minimum 20 guests); Buffet \$45 per guest; Select 2 for your group; Plated Select 1; add \$5 for each additional choice

## Choice of:

- ▶ **Caesar Salad**  
with house made croutons parmesan cheese and Caesar dressing
- ▶ **Baby Spinach Salad**  
with Fresh Goat Cheese, Candied Walnuts and Cherry Tomatoes
- ▶ **Freshley Tossed Garden Salad**  
with Chef's selected dressing
- ▶ **Corn Crab Chowder**
- ▶ **Tomato Bisque**  
Vine-Ripened Tomatoes, Simmered Onions & Chicken Stock blended with Heavy Cream and finished with Sweet Basil

## Entrée Choices:

- ▶ **All Natural Airline Chicken**  
*Plated Price, \$35*  
with Basil Cream oven mashed potatoes and steamed Veggies
- ▶ **Salmon**  
*Plated Price, \$45*  
with jasmine rice and steamed spinach
- ▶ **Marinated Grilled Flank Steak**  
*Plated Price, \$45*  
with a red wine reduction whipped potatoes and grilled asparagus
- ▶ **Braised Short Ribs, \$45**  
with Rosemary and Port Wine
- ▶ **Grilled Mahi Mahi, \$35**  
*Plated Price, \$35*  
With Lemon Butter Sauce and Mango Salsa
- ▶ **Vegetarian, \$35**  
Option available upon request

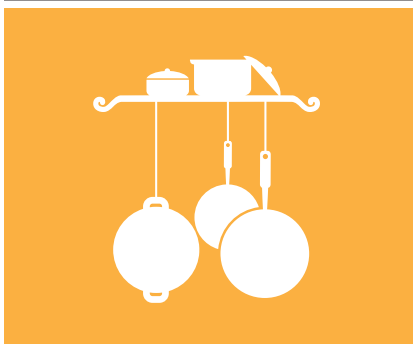
## Dessert Choices:

- ▶ **Tiramisu**
- ▶ **Local Key Lime Pie**

All Packages include tea or soft drink and coffee



# Gulf Lunch Buffet Package



Buffet with starters, a sandwich bar and sweets.

\$45 per guest (minimum 20 guests)

## Starters

Please choose 1 for your group:

- ▀ **Chips & Dip**  
Tri-Colored Tortilla Chips with warm Queso & Zesty Tomato Salsa
- ▀ **Cheese Plate**  
Sliced Smoked Gouda, Provolone, Swiss + Cheddar Cheese, Kalamata Olives, Marinated Artichokes, Fire Roasted Peppers, Herb Flatbreads + Crackers
- ▀ **Hummus Flight Trio**  
Trio of Red Pepper, Roasted Garlic + Basil Pesto Hummus served with Kalamata Olives, Pepperoncini, Fire Roasted Peppers, Herb Flatbread + Crackers
- ▀ **Tomato Bruschetta**  
Tomato, Garlic, Basil + Olive Oil Bruschetta topped with Parmesan Cheese served with Fire Roasted Peppers, Herb Flatbread + Crackers

## Hot Sandwich Bar

- ▀ **Proteins**  
*Please choose 2 Proteins*  
Grilled Char Burgers  
Grilled Chicken Breast  
BBQ Pulled Pork  
Grilled Vegetarian Option
- ▀ **Breads**  
Ciabatta Rolls  
Sourdough
- ▀ **Cheeses**  
Cheddar  
Swiss  
Smoked Gouda  
Provolone
- ▀ **Fixings**  
Lettuce  
Tomatoes  
Mushrooms  
Red Onions  
Jalapenos
- ▀ **Dressing**  
Ketchup  
Mayo  
Mustard  
BBQ Sauce

## Sides

Please select 2 for your group:

- ▀ **Mediterranean Salad**  
Tomatoes, Basil, Vinaigrette and Feta Cheese
- ▀ **Coleslaw**  
Chopped Green Cabbage with Diced Onions, Carrots + Celery tossed in a Sweet Vinaigrette Dressing
- ▀ **House-made Macaroni Salad**  
Macaroni, Red and Green Peppers, Red Onions and Celery
- ▀ **Potato Salad**  
Tender Cooked Diced Potatoes, Sweet Pickles, Crunchy Fresh Celery + Onions blended with a Rich Mayo Dressing

## Sweets

Please choose 1

- ▀ Key Lime Tart
- ▀ Assorted Freshly Baked Cookies
- ▀ Carrot Cake

## Drinks

- ▀ Bottled Aquafina®
- ▀ Assorted Selection of Pepsi® Soft Drinks

# Reception Options



## Cold Hors D'oeuvres

(Priced per 25 pieces)

- Asparagus Wrapped in Smoked Salmon, \$70
- Crabmeat Salad in Phyllo Cups, \$65
- Salami, Provolone and Olive Antipasto Skewers, \$70
- Lobster Salad on Cucumber Wheel, \$70
- Bruschetta with Artichoke, tomato, Basil & Parmesan, \$55
- Genoa Salami with Dijon Cream, \$50
- Caprese Skewers with Balsamic Dressing Drizzle, \$65

## Hot Hors D'oeuvres

(Priced per 25 pieces)

- Spanakopita, \$75
- Stuffed Mushrooms, \$70
- Sea Scallops wrapped in Bacon, \$85
- Petite Chicken Marsala Pot Pie, \$75
- Vegetable Spring Rolls, \$75
- Coconut Shrimp with Sweet and Spicy Sauce, \$100
- Chicken Satay with Peanut Sauce, \$75
- Shrimp Spring Roll, \$100
- Grilled Chicken or Beef Kabobs, \$75
- Chicken and Lemongrass Potstickers, \$75
- Miniature Beef Wellington, \$90
- Lobster Macaroni and Cheese Ball, \$85

## Fresh Seafood Bar

(Priced based on minimum of 20 guests)

*Presented on a bed of ice, with Lemon, Mustard and Cocktail Sauce*

- King Crab Legs, Market Price
- Crab Claws, \$20 per guest (based on 2 pieces each)
- Jumbo Shrimp, \$20 per guest (based on 3 pieces each)
- Oysters on the Half Shell, \$12 per guest (based on 4 pieces each)
- On the Half Shell, \$12 per guest (based on 4 pieces each)
- Stone Crab Claws (Oct 15 - May 15), Market Price

## Smoked Salmon Bar

\$200 per guest (Serves 30)

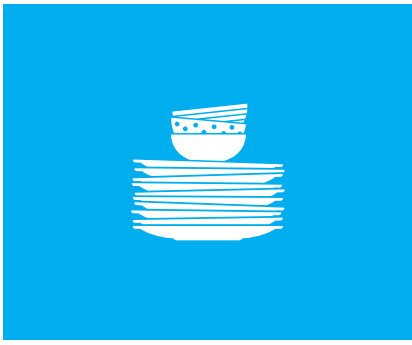
- Cream Cheese, Capers, Red Onions, Lemons and Crostini's

## Whole Baked Brie

\$100 per guest (Serves 25)

- Raspberries, Almonds En Croute, and Crostini's

# Plated Dinner Options



Choice of:

Choose 1

- Freshly Tossed Garden Salad with cherry tomatoes, cucumbers, carrots and champagne vinaigrette
- Caesar Salad with house made croutons grated parmesan cheese and Caesar dressing
- Baby Spinach Salad with Fresh Goat Cheese, Candied Walnuts and Cherry tomatoes

## Entrée Choices

Choose 2

- All Natural Airline Chicken, \$55 with Basil Cream, oven roasted potatoes and grilled asparagus
- Herb Crusted Gulf Grouper, \$60 with Lemon Beurre Blanc, jasmine rice and broccoli
- Grilled Marinated Filet, \$65 with a red wine reduction, whipped potatoes and grilled asparagus
- Grilled Pork Loin, \$60 with Cranberry Chutney, baby spinach and whipped potatoes
- Braised Short Ribs, \$55 with Rosemary and Port Wine, whipped mashed potatoes + broccolini
- Sauteed Red Snapper, \$55 with Tomatoe Basil Coulis, jasmine rice + broccolini
- Surf + Turf, \$75 Grilled 6 oz Filet with Three Gulf Shrimp with Herb Cheese
- Vegetarian option, \$55

## Dessert Choices

Sweets

Choose 1

- Chocolate Cake
- Apple Tart
- Cheese Cake
- Local Key Lime Pie

## The Perfect Addition

\$23 per person

- Two Hours Open Deluxe Cocktail Bar

# Buffet Dinner Options



Freshly Tossed Garden Salad with Chef's Selected Dressing & Dinner Rolls, Iced Tea and Freshly Brewed Seattle's Best® Coffee

\$69 – \$89 per guest (minimum of 50 guests) Ask about adding a Seasonal Seafood Option at Market Pricing

## Entrée

Please Select 2:

- ▶ Airline Chicken with Basil Cream
- ▶ Herb Crusted Gulf Grouper
- ▶ Marinated Grilled Sirloin
- ▶ Grilled Pork Loin with Cranberry Chutney
- ▶ Braised Short Ribs with Rosemary and Port Wine
- ▶ Shrimp Scampi with Tomatoes, Garlic, White Wine and Butter
- ▶ Chef's Choice Vegetarian Entrée

## Starch

Please Select 2:

- ▶ Jasmine Rice
- ▶ Oven Roasted Potatoes
- ▶ Garlic or Butter Mashed Potatoes
- ▶ Three Cheese Macaroni Bake
- ▶ Bamboo Rice
- ▶ Sweet Potato (Mashed or Roasted)

## Vegetable

Please Select 2:

- ▶ Grilled Asparagus
- ▶ Steamed Spinach
- ▶ Steamed Broccoli
- ▶ Seasonal Veggies
- ▶ Haricot Vert
- ▶ Broccolini
- ▶ Bok Choy

A 22% service charge and local tax will be added to Buffet Dinner and beverage charges.

 [Vegetarian](#)

# Action Stations



Put the cherry atop your event by adding these specialties to any lunch or dinner package or build your own.

## Carving Station

\$400 per station and \$75 Chef Fee ++  
(minimum 50 guests)

- ▶ **Classic Prime Rib**  
Served with Au Jus & Horseradish Cream
- ▶ **Virginia Baked Ham**  
Served with Honey Mustard & Pineapple Salsa
- ▶ **Oven Roasted Turkey Breast**  
Served with Cranberry Compote & Home Style Gravy

## Mashed Potato Martini Bar

\$15 per guest

- ▶ Your guests will love adding their choices of toppings to the fluffy mashed potatoes served in an elegant martini glass, A great conversation starter. Toppings include: Sour Cream, Home Style Gravy, Spring Onions, Smokey Bacon Pieces, Caramelized Onions, Broccoli, Sautéed Mushrooms, Chives and Grated Cheddar Cheese.

## Italian Pasta Station

\$15 per person & Chef Attendant Fee of \$75 per Station

- ▶ The perfect accompaniment. The chef attended pasta station includes Penne, Fettuccini, and Corkscrew Pasta with your guests choice of Pesto, Marinara Sauce, or Creamy Parmesan Alfredo.

## Slider Station

\$15 per person & Chef Attendant Fee of \$75 per Station

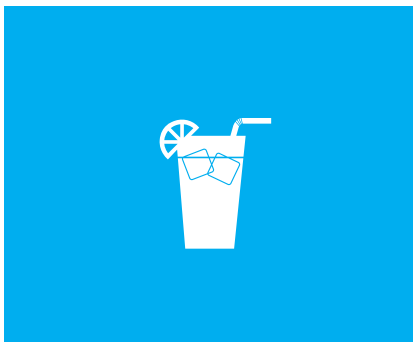
- ▶ Enjoy the perfect hand sized creation. The chef attended station includes a choice of Pulled Pork, Smoked Shredded Chicken and Sliced Smoked Brisket served with assorted sauces and slider buns.

## "Cake" Station

\$20 per person & Chef Attendant Fee of \$75 per Station

- ▶ Fresh seafood inspirations made to order will be the talk of the party. The chef attended station includes coastal blue lump crab cakes, Lobster Johnny cakes with roasted corn & cilantro, Thai fish cakes with ginger & coconut all three pan seared and served with their own special sauce.

# Beverage Service



## Beer and Wine

### Domestic

- Bud
- Bud Light
- Coors Light
- Michelob Ultra
- Yuengling
- Miller Light

### Imported

- Heineken
- Corona
- Corona Light
- Sam Adams
- Blue Moon
- Stella

*One Hour, \$12 per person*

*Two Hours, \$17 per person*

*Three Hours, \$22 per person*

*Four Hours, \$27 per person*

## Deluxe Bar

- Bacardi Rum
- Absolute Vodka
- Stolli Vodka
- Canadian Club
- Jim Beam
- Dewar's Scotch
- Sauza Tequila
- Tanqueray 10
- Domestic and Imported Beer
- House Wine

*One Hour, \$18 per person*

*Two Hours, \$23 per person*

*Three Hours, \$28 per person*

*Four Hours, \$33 per person*

## Premium Bar

- Ketel One Vodka
- Bombay Gin
- Capt. Morgan
- Chivas Regal Scotch
- Don Julio
- Buffalo tres Bourbon
- Woodford Reserve
- Johnny Walker Red
- Tito's Handmade Vodka
- Jack Daniels
- Domestic and Imported Beer
- Premium Wine

*One Hour, \$25 per person*

*Two Hours, \$35 per person*

*Three Hours, \$40 per person*

*Four Hours, \$45 per person*

Cash/Hosted Bar (per drink) Range from \$7 – \$15

Bartender fee of \$75 per 75 guests. Service charge & tax will be added for all bars..

# Desserts



## Individual Desserts

- ▀ **Deep Dish Apple Pie, \$7**  
Caramel Sauce, Whipped Cream
- ▀ **Double Stacked Key Lime Pie, \$7**  
Two Inch Thick Florida Local Key Lime Pie, Whipped Cream & Pirouette Cookie
- ▀ **Tuxedo Torte, \$7**  
Chocolate Decadence Cake, Topped with White Chocolate

## Dessert Stations

\$10 per person (Minimum of 20 guests)

### Dessert Bar

*Choose three of the following:*

- ▀ Chocolate Decadence
- ▀ Local Key Lime Pie
- ▀ Deep Dish Apple Pie
- ▀ Cheesecake Served with Strawberry Sauce
- ▀ Carrot Cake
- ▀ Tuxedo Torte
- ▀ Fresh Fruit Tart

## Ice Cream Station

\$12 per person (Minimum of 20 guests)

- ▀ Vanilla, Chocolate, & Strawberry Ice Cream. Toppings include Carmel, Hot Fudge, Sliced Bananas & Strawberries, Nuts, Sprinkles, crushed oreo's, Cherries, & Whipped Cream

## Miniature Pastry Display

\$12 per person (Minimum of 20 guests)

- ▀ An Array of Miniature Pastries; Such Items as Chocolate Truffles, Fresh Fruit Tarts, Chocolate Mousse Cups, Chocolate Dipped Strawberries, Mini Cheesecakes, Pecan Tarts Cream Puffs and Assortment of Tea Cookies