



**BREW IT UP!**  
**BANQUET,  
PARTY AND  
EVENT MENUS  
& SERVICES**

**801 14TH STREET, SACRAMENTO CA  
@ THE MEMORIAL GARAGE BLDG.**

**916-441-3000**

**WWW.BREWITUP.COM**





# Brew It Up!

## Northern California's Finest Personal Brewery & Grill

Brew It Up! is a unique and dynamic venue perfect for your next event; an event you can be sure you and your guests will never forget! Brew It Up! features an innovative and flexible menu, award-winning house-brewed small-batch beers, outstanding service, as well as a one-of-a-kind hands-on brewing experience.

The largest section of our dining room is our brewing area, which can accommodate parties as large as 70 for a varied array of different events. The "Brewing Experience" is great for bachelor or bachelorette parties, birthdays, and corporate "Team Brewing" events. Not interested in brewing? This section of our dining room is available for all types of events, ranging from brewing parties, mixers and receptions, and private banquets.

Our private dining room can accommodate parties as large as 27 and is an ideal space for meetings, presentations, small banquets, and private dinner parties. A semi-private area of our dining room is available for groups as large as 32, and provides an ambiance ideal for cocktails, mixers, as well as spirited dinner parties.

Brew It Up! is also a fantastic venue for full-facility rentals for large parties of

**Brew It Up! Personal Brewery & Grill - Award winning food and  
brews! Sacramento's Favorite Brewery & Restaurant!**

**Sacramento News & Review - Readers Choice for "BEST LOCAL BEER"**

**Sacramento Magazine Editor's Choice for "BEST ONION RINGS"**

**Sacramento News & Review - "BEST BREWPUB"**

**Sacramento News & Review "BEST HAPPY HOUR"**

**and "BEST PLACE FOR A GUY'S NIGHT OUT"**

Spring 2011 Banquet Menu

# GUIDELINES

Parties of any size may utilize the Banquet Program.

Parties of 15 to 19 are encouraged to utilize the Banquet Program and at times will be required to work from within the program's framework based on the particular needs of your party and the booking status of the restaurant and brewery.

Groups of 20 or more must utilize the Banquet Program and establish a contracted food and beverage order in order to reserve and hold guaranteed space in the brewery or restaurant.

To ensure a successful event we require that you please confirm your numbers in attendance 48 hours in advance of the event date. The final count will be considered the guaranteed number and will be the minimum number billed for. We are happy to add additional guests after the final count, space and other factors permitting.

*Banquet reservations will not be guaranteed until a food and beverage order and contract have been established and a minimum 20% non-refundable deposit is received. All deposits are applied in full to the event total.*

## PRIVATE DINING AND MEETINGS

- Private dining room ideal for parties up to 27 -
- Equipped with a wifi-capable and USB drive-accessible 47-inch high-definition LCD flat screen TV, perfect for presentations -

### ROOM FEES and MINIMUMS

- Please note that no room rental fee or food and beverage minimum is assessed when a contracted banquet order is in place -

## MISCELLANEOUS

### DISC JOCKEY SERVICES

- starting at \$200-

### LIVE BANDS and ENTERTAINMENT

- Available for Full Facility Rentals/Buyouts
- starting at \$500 -

# BEVERAGE SERVICE

In planning your banquet or party, please consider the following beverage options.

## BEER

60oz Pitchers of Draft Beer

*Standard Brews~ \$16.50*

~Blonde Ale, Pale Ale, Golden Weizen, Pilsner, Stout, Scotch Ale, Irish Amber, Nut Brown Ale, Porter, Vienna Lager, Marzen, etcetera

*Exotic Brews ~ \$25.50*

~ Double IPA, Imperial Stout, Bocks, Belgian Tripple, etcetera

## WINE

A 10 percent discount is offered on all pre-ordered wines by the bottle

Please see our extensive wine list on the following page

## DRINK TICKETS

A simplified method for the control of budget and consumption by your guests.

*Standard, Non-Exotic Draft Beer and House Wine \$5.00*

*Draft Beer, House Wine & Well Cocktails \$6.00*

*Premium Cocktails & Liquor, all wine served by the glass, and draft beers \$8.00*

## NON-ALCOHOLIC

*Fountain drinks, iced tea, hot tea, and coffee \$2.00/person*

*Please note that the above is included in the price of all lunch and dinner banquet menus. This add-on is only appropriate and necessary for events exclusively ordering from the Canape and Appetizer Menus.*

## CUSTOM BREWED & LABELED BEER

An excellent party favor or way to keep alive the memory of your event is offered by our custom brewed and labeled beer packages. Our professional brewmasters will craft and bottle a beer just for you, enhanced with labels of your creation, and ready on the day of your event. Please inquire with the banquet manager for further details on this unique gift or favor.

~ House Wines by The Glass ~

Chardonnay, Snap Dragon, California, '07	19	6.5
Cabernet Sauvignon, <b>Snap Dragon Vineyards</b> , California '08	19	6.5
House Wines ~ Just \$4/glass During Happy Hour, 3pm - 6pm Daily!		

**Bubbles, Blancs & other White Wines**

The Big Mimosa ~ 5oz of Sparkling wine with fresh orange juice		6
Codorniu Brut Cava, NV Sparkling Wine (Spain)	23	7
Codorniu Pinot Noir Brut Rose, NV Sparkling Wine	31	
J Vineyards Cuvee Brut, NV Sparkling Wine	33	
J Vineyards Brut Rose, NV Sparkling Wine	37	
Mumm Napa, Brut Prestige, NV Sparkling Wine	35	
Domaine Chandon, Napa Valley Brut, NV Sparkling Wine	37	
Schramsburg Brut Cuvee Napa Valley, NV Sparkling Wine	43	
Piper-Heidsieck, Brut, NV Champagne	37	
White Zinfandel, Sutter Home, 2008	19	6
Sauvignon Blanc, St. Supery Winery, Napa Valley '09	33	
Sauvignon Blanc, Clifford Bay, Awatere Valley, New Zealand, 2009	25	7
Sauvignon Blanc, "Est. 75" Lake County, 2008	35	
Pinot Grigio, Guenoc Winery, California, 2009	21	
Pinot Gris, Ventana Winery, Arroyo Seco - Monterey County, 2009	25	7

**Chardonnay**

Liberty School Winery, Central Coast Paso Robles 2008	21	
<b>Creme de Lys</b> , California, 2009	21	
<b>Guenoc Winery</b> , Lake County, 2008	25	6.5
Napa Cellars, Napa Valley, 2009	27	
Rutherford Vintners, Napa Valley, 2008	29	
Newton Winery, "Red Label", Sonoma/Napa 2006	39	
DeLoach Vineyards, Russian River Valley 2007	33	
Sonoma Cutrer, Russian River Ranches, Sonoma, 2008	35	
Artesa Winery, Carneros-Napa Valley, 2008	33	8.5

**Pinot Noir & Merlot**

Pinot Noir, Aquinas Vineyards, Napa Valley 2008	27	
Pinot Noir, Artesa Winery, Carneros-Reserve 2006	45	
Pinot Noir, Laurier Winery, Carneros 2007	31	8
Merlot, Guenoc, California, 2007	21	6
Merlot, Trincherro Family Estates "Vista Montone Vineyard, Daybreak Block" Napa Valley, '07	39	

**Rhone & Bordeaux Varietals, Zinfandel, Meritage Blends & Cabernet Sauvignon**

"Ruby Stone" Ventana, (Grenache/Syrah) Arroyo Seco/Monterey '07	33	
"Tapestry" by Beaulieu Vineyard, Napa Valley (BLEND), 2007	49	
Petite Sirah, Guenoc Winery, California, 2009	19	6
Petite Sirah, The Crusher, by Don Sebastiani, Clarksburg, 2009	25	
Zinfandel, Guenoc Winery, California 2007	19	
Zinfandel, Beaulieu Vineyard, Napa Valley 2006	25	7
Zinfandel, Folie a Deux, Amador County 2007	29	
<b>Chat. Jean "Cinq Cepages"</b> (Cab / Cab. Franc / Merlot / Petite Verdot / Malbec), '04	69	
<b>Liberty School Winery</b> , Paso Robles 2007	21	
Estancia Estates, Paso Robles / Keyes Canyon Ranch, S.L.O. Cty, '06	27	7
Kenwood Vineyards, Sonoma County 2007	33	9
Artesa Winery, Carneros-Napa Valley Reserve, 2005	39	
<b>Sterling Vineyards</b> , Napa Valley ~ Diamond Mountain Sgl Vineyard, 2006	49	
Provenance, Napa Valley, 2007	53	
B.V. Georges de Latour Private Reserve, Napa Valley, '03, '04, '05, '06, '07	59-119	
Beringer Vineyards Private Reserve, Napa Valley, 1999	99	

# CANAPE PLATTERS

## MIXED CANAPE

Select any three of the following canapes  
4 dozen platter \$90

## SPICY GRILLED PRAWNS

with chipotle aioli and fresh salsa on a crisp tortilla triangle

## AHI TARTARE

crisp wonton cups filled with diced ahi, cucumber, capers, tomato  
and onion tossed with wasabi vinaigrette dressing

## SEARED BEEF

tender seared New York steak, sliced thin and served on toast points with a creamy horseradish-sour  
cream sauce

## CRAB CAKES

topped with garlic aioli and crispy Tabasco-fried onions

## SMOKED SALMON CREPES

citrus-brined & hickory-smoked salmon with sliced red onion, capers, chives, and creme fraiche

\$26.00 per dozen individually

# APPETIZER PLATTERS

All platters serve 25 unless otherwise noted

## SHRIMP COCKTAIL

poached prawns served with our house-made cocktail sauce  
\$50

## OYSTERS ON THE HALF SHELL

fresh oysters from the Pacific Northwest served on the half shell with our house-made cocktail sauce  
Market Quote

## CHEESE DISPLAY

a selection of fine hard and soft cheese served with toast points and water crackers  
\$80

## CHICKEN SKEWERS

skewered chicken tenders served with house-made Bourbon BBQ sauce and ranch dressing  
\$50

## ROASTED VEGETABLE SKEWERS

seasoned and grilled skewers of squash, red bell pepper, red onion, mushroom, and zucchini  
\$40

## CRUDITE

assortment of fresh vegetables with house-made humus and dip  
\$80

## FRUIT DISPLAY

varied assortment of fresh, seasonal fruit  
\$80

## SANDWICH PLATTER

Select three of the following: B.L.T.A, Classic Club, Grilled Chicken and Avocado, Classic Steak, or  
Portobello  
\$65

## HOT PRETZELS & SPICY MUSTARD

fresh baked and salted pretzels with spicy horseradish mustard  
\$16 (per dozen pretzels)

## ORIGINAL BLUE CHEESE KETTLE CHIPS

drizzled with house-made balsamic gastrique, blue cheese crumbles and fresh basil  
\$30

## BREWER'S PLATTER

mixed platter of Brew It Up! award-winning onion rings and classic pub fries

# THE BREWER'S LUNCH BUFFET

*For parties of 50 or more*

Two-Course

## SALAD

*Please select two*

Mixed Greens ~ field greens with carrots, cucumbers, olives and tomatoes  
(Dressings: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy Caesar dressing  
topped with garlic croutons and Parmesan cheese

Spinach ~ candied walnuts, Gorgonzola cheese, crispy Tabasco-fried onion,  
dried cranberries in a caramelized shallot balsamic vinaigrette (*\$2.00 additional per person*)

*(multiple salads may be selected provided an exact count is for each is given 48 hours in advance)*

## ENTREE

*Please select three*

Sandwich Platter ~ a selection our most popular sandwiches. Select three of the following: *B.L.T.A, Classic Club, Grilled Chicken and Avocado, Classic Steak, and Portobello*

Spicy Buffalo Chicken Salad ~ fried chicken tenders tossed in a spicy buffalo sauce, served over chopped romaine hearts with tomato, sliced red onion, cucumbers, celery, crispy blue corn tortilla strips, tossed in a house-made bleu cheese dressing

Classic Fish & Chips ~ two crispy hand-breaded pollock fillets served with red-chili tartar sauce and Brew It Up! Original Blue Cheese Kettle Chips. *Traditional fries available upon request*

Mac & Cheese ~ baked with sharp white cheddar, Parmesan, prosciutto, and artichoke hearts, topped with toasted bread crumbs and a drizzle of white truffle oil.

Veggie Panini ~ grilled eggplant, portobello mushroom, marinated tomatoes, fontina, and basil pesto on fresh herbed foccaccia

Prosciutto Panini ~ prosciutto with roasted red peppers, Del Rio Farms arugula, ricotta, and aioli on fresh herbed foccaccia.

Vegetarian Fettuccine ~ fettuccine with broccoli florets, roasted red peppers, mushrooms, pine nuts, and garlic in a basil pesto cream sauce, served with toasted

# THE ALE & LAGER LUNCHEON

Two-Course

## SALAD

*Please select one*

Mixed Greens ~ field greens with carrots, cucumbers, olives and tomatoes  
(Dressings: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy Caesar dressing  
topped with garlic croutons and Parmesan cheese

Spinach ~ candied walnuts, Gorgonzola cheese, crispy Tabasco-fried onion,  
dried cranberries in a caramelized shallot balsamic vinaigrette (*\$2.00 additional per person*)

*(multiple salads may be selected provided an exact count is for each is given 48 hours in advance)*

## ENTREE

*Please select three*

Spicy Buffalo Chicken Salad ~ fried chicken tenders tossed in a spicy buffalo style  
sauce, served over chopped romaine hearts with tomatoes, sliced red onion,  
cucumbers, celery, crisp blue corn tortilla strips, tossed with bleu cheese dressing

Chipotle Chicken Sandwich ~ chipotle-marinated grilled chicken breast with  
pepperjack cheese, sliced tomatoes, shredded lettuce, bacon, and roasted garlic aioli,  
served on a potato bun

Classic Reuben ~ corned beef, sauerkraut, Swiss cheese, and thousand island dressing  
served on toasted marble rye

The Classic Burger ~ grilled ½ pound burger served on a potato bun with lettuce,  
tomato, pickle and red onion with cheddar or jack cheese.

Hickory-Smoked Pork Sandwich ~ thinly sliced hickory-smoked pork-loin with Swiss  
cheese,  
crispy Tabasco fried onion strings and our house-made bourbon-BBQ sauce on a  
toasted hoagie roll

Brew It Up! Chicken Philly ~ tender grilled sliced chicken breast, red bell pepper, onion,  
jalapeno,  
mozzarella and aioli served on a toasted hoagie roll

# THE BIERMEISTER'S LUNCH

Two-Course

## SALAD

*Please select one*

Mixed Greens ~ field greens with carrots, cucumbers, olives and tomatoes  
(Dressings: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy Caesar dressing  
topped with garlic croutons and Parmesan cheese

Spinach ~ candied walnuts, Gorgonzola cheese, crispy Tabasco-fried onion,  
dried cranberries in a caramelized shallot balsamic vinaigrette (*\$2.00 additional per person*)

*(multiple salads may be selected provided an exact count is for each is given 48 hours in advance)*

## ENTREE

*Please select three*

Grilled Salmon Nicoise Salad ~ butterleaf lettuce, baby green beans, hard-cooked egg, tomato, German butterball potatoes and Nicoise olives dressed with a Meyer lemon-chive vinaigrette. (May substitute grilled ahi or shrimp)

Philly Cheese Steak Sandwich ~ shaved rib eye, roasted red bell peppers, onions, jalapenos, pepper jack cheese, garlic and horseradish cream on a hoagie roll

Prosciutto Panini ~ prosciutto with roasted red peppers, Del Rio Farms arugula, ricotta, and aioli, served on herbed foccacia

Bourbon Burger ~ served open-faced on tasted sourdough with a bourbon-mushroom sauce, melted Swiss and Tabasco-fried onion strings.

Crispy Fried Fish Sandwich ~ served with zesty tartar sauce, malt vinegar-pickled cucumbers, tomatoes, and thin-sliced Napa cabbage.

Beef Stroganoff ~ seared beef over fettuccine with a mushroom and sour cream sauce

Vegetarian Fettuccine ~ fettuccine with broccoli florets, roasted red peppers, mushrooms, pine nuts, and garlic in a basil pesto cream sauce, served with toasted Vienna bread.

# BEER CONNOISSEUR'S BUFFET

## Menu One

Available for parties of 50 or more

Three-Course

### SALAD

*Please select two*

Mixed Greens ~ field greens with carrots, cucumbers, olives and tomatoes  
(Dressings: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette,  
Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy Caesar dressing  
topped with garlic croutons and Parmesan cheese

Spinach ~ candied walnuts, Gorgonzola cheese, crispy Tabasco-fried onion,  
dried cranberries in a caramelized shallot balsamic vinaigrette (*\$2.00 additional per  
person*)

### ENTREE

*Please select three*

Rosemary Ham Risotto ~ with spring peas, baby carrots, rosemary ham, Parmesan,  
and white truffle oil

Beef Stroganoff ~ seared cuts of tender beef over fettuccine  
with a mushroom and sour cream sauce

Carne Asada ~ marinated skirt steak served with Spanish rice and refried beans

Chicken Parmesan ~ sauteed chicken breast with Parmesan, mozzarella, and fresh  
broccoli florets served with a fresh tomato-basil sauce over fettuccine

Blackened Chicken Linguini ~ spicy blackened chicken over linguini with pobalano  
peppers, red onion, tomato, in a cilantro cream sauce, served with a side of grilled  
Vienna bread

Classic Fish & Chips ~ two crispy hand-breaded pollock fillets served with red-chili  
tartar sauce and Brew It Up! Original Blue Cheese Kettle Chips. *Traditional fries  
available upon request*

Mac & Cheese ~ baked with sharp white cheddar, Parmesan, prosciutto, and  
artichoke hearts, topped with toasted bread crumbs and a drizzle of white truffle oil

Vegetarian Fettuccine ~ broccoli florets, asparagus, roasted red peppers,  
mushrooms, and pine nuts, with a basil pesto cream sauce, served with a side of  
grilled Vienna bread

# BEER CONNOISSEUR'S BUFFET

## Menu Two

Available for parties of 50 or more

Three-Course

### SALAD

*Please select two*

Mixed Greens ~ field greens with carrots, cucumbers, olives and tomatoes  
(Dressings: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy Caesar dressing  
topped with garlic croutons and Parmesan cheese

Spinach ~ candied walnuts, Gorgonzola cheese, crispy Tabasco-fried onion,  
dried cranberries in a caramelized shallot balsamic vinaigrette *(\$2.00 additional per  
person)*

### ENTREE

*Please select three*

Grilled Ribeye~ served with salsa verde, roasted garlic mashed potatoes, and sauteed  
Bloomsdale spinach.

Baby Back Ribs ~ "fall off the bone tender" baby back ribs with our signature Bourbon-  
BBQ sauce, served with pepper jack sour cream mashed potatoes and julienne  
vegetables

Mediterranean Chicken ~ sauteed chicken breast strips over linguini, with kalamata  
olives, capers, sun-dried tomatoes, portobello mushroom, oregano, lemon, and olive  
oil, topped with ricotta salata.

Cilantro Chicken ~ sauteed chicken breasts with fresh tomatoes, fresh mozzarella and  
a  
cilantro-pesto cream sauce, served over white rice pilaf, with sauteed spinach

Grilled Salmon ~ salmon fillet in a Kalamata olive butter, served with a ragout of  
spring peas, baby carrots, and fingerling potatoes.

Herb Infused Linguine with Clams and Sausage ~ Manilla clams, Italian sausage,  
tomatoes, shallots, garlic, chillies, Meyer lemon, parsley, and virgin olive oil served  
with grilled Vienna bread

Vegetarian Fettuccine ~ broccoli florets, asparagus, roasted red peppers, mushrooms,  
and pine nuts, with a basil pesto cream sauce, served with a side of grilled Vienna

# THE IMPERIAL SPREAD

## Three-Course

### SALAD

*Please select one*

Mixed Greens ~ field greens with carrots, cucumbers, olives and tomatoes  
(Dressings: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy Caesar dressing  
topped with garlic croutons and Parmesan cheese

Spinach ~ candied walnuts, Gorgonzola cheese, crispy Tabasco-fried onion,  
dried cranberries in a caramelized shallot balsamic vinaigrette (*\$2.00 additional per person*)

*(multiple salads may be selected provided an exact count is for each is given 48 hours in advance)*

### ENTREE

*Please select three*

Carne Asada ~ ~ marinated skirt steak served with Spanish rice and refried beans

Rosemary Ham Risotto~ ~ with spring peas, baby carrots, rosemary ham, Parmesan,  
and white truffle oil

Beef Stroganoff ~ seared beef over fettuccine with a mushroom & sour cream sauce

Chicken Parmesan ~ sauteed chicken breast with Parmesan, mozzarella, and fresh  
broccoli florets served with a fresh tomato-basil sauce over fettuccine.

Pan Roasted Hawaiian Snapper~herb-infused pink snapper served over a risotto of  
baby carrots, fava beans, and Meyer lemons

Grilled Salmon Nicoise Salad ~ butterleaf lettuce, baby green beans, hard-cooked egg,  
tomato, German butterball potatoes and Nicoise olives dressed with a Meyer lemon-  
chive vinaigrette. (*May substitute grilled ahi or shrimp*)

Classic Fish & Chips ~ two hand-breaded pollock filets served with red-chile tarter  
sauceand crisp french fries

Vegetarian Fettuccine ~with broccoli florets, asparagus, roasted red peppers,  
mushrooms, and pine nuts, in a basil pesto cream sauce, served with grilled Vienna  
bread.

# THE BREWMASTER'S FEAST

Three-Course

## Salad

*Please select one*

Mixed Greens ~ field greens with carrots, cucumbers, olives and tomatoes  
(Dressings: Blue Cheese, Ranch, Shallot Vinaigrette, Thousand Island, Wasabi Vinaigrette, Green Goddess, and Spicy Pineapple)

Classic Caesar ~ chopped hearts of romaine, creamy Caesar dressing  
topped with garlic croutons and Parmesan cheese

Spinach ~ candied walnuts, Gorgonzola cheese, crispy Tabasco-fried onion,  
dried cranberries in a caramelized shallot balsamic vinaigrette (*\$2.00 additional per  
person*)

*(multiple salads may be selected provided an exact count is for each is given 48 hours in  
advance)*

## Entrees

*Please select three*

Grilled Ribeye ~ with salsa verde, roasted-garlic mashed potatoes and sauteed  
Bloomsdale spinach.

Baby Back Ribs ~ "fall off the bone tender" baby back ribs with our signature Bourbon-  
BBQ sauce, served with pepper jack sour cream mashed potatoes and julienne  
vegetables

Duck Marsala~ tender pan seared and oven-roasted boneless duck breast with a  
marsala-mushroom-shallot cream sauce, served with parmesan polenta and sauteed  
Bloomsdale spinach.

Mediterranean Chicken ~sauteed chicken breast strips over linguini with Kalamata  
olives, capers, sun-dried tomatoes, portobello mushroom, oregano, lemon and virgin  
olive oil, topped with ricotta salata

Cilantro Chicken ~ sauteed chicken breasts with fresh tomatoes, fresh mozzarella and  
a  
cilantro-pesto cream sauce, served over white rice pilaf, with sauteed spinach

Grilled Salmon ~ salmon fillet in a Kalamata olive butter, served with a ragout of spring  
peas, baby carrots, and fingerling potatoes.



## INDIVIDUAL DESSERTS

Chocolate Decadence Cake ~ a rich flour-less cake  
served with whipped cream and fresh berries

Brownie Sundae ~ chocolate and vanilla ice cream on a house-made brownie,  
chocolate fudge, caramel, whipped cream and candied walnuts

Chocolate Mousse ~ rich Belgian dark chocolate folded into sweet honey-whipped cream,  
served with a chocolate chunk cookie

Classic Cheesecake ~ with graham cracker crust,  
whipped cream and fresh berry coulis

Apple Galette~ warm apple, baked in a puff pastry, served with vanilla ice cream and caramel  
sauce

Strawberry Shortcake~served in a light and fluffy shortcake, with macerated strawberries and  
whipped cream.

*- Included in price of dinner banquet menus -*

*\$4.00 per person to add to Lunch or Canape and Appetizer Menus.*

## DESSERT PLATTERS

Sweet Tooth Platter ~ An assortment of our most popular desserts and other treats, includes  
fruit tartlettes, chocolate decadence cake, chocolate-dipped strawberries, macarons, and  
classic cheesecake. Serves 25

\$85

Cookie Craving ~ The perfect after-lunch treat; a selection of our house-baked cookies  
including chocolate chunk and butterscotch cookies.

*Minimum one dozen  
\$1.50 per person*