

Dessert Stations

Dessert Platter

One Per Table or Station
Choice of Four

Individual Strawberry Shortcakes
Tiramisu
Lemon Meringue Tarts
Boston Cream Pies
Chocolate Pudding
Cannoli's
Seasonal Fruit Tarts
Mini Cupcakes
Chocolate Dipped Strawberries
Petit Chocolate Éclairs
Dulce de Leche Crème Puffs
Toasted Coconut Cream Tartlets
Ganache Meringues
S'more Tarts

22 per person

Churros

Traditional, Cinnamon Sugar
Chocolate Ganache, Strawberry Sauce
Caramel Syrup, Nutella
Fresh Strawberries, Coconut
Sliced Almonds, Fruity Pebbles, Sprinkles
Crushed Oreos, Graham Crackers

14 per person

Waffle Bar

Belgian Waffles served Hot
Fresh Seasonal Fruits, Blueberry Jam
Vermont Maple Syrup
Chocolate Sauce
Bourbon Whipped Butter
Chocolate Chips
Powdered Sugar
Whipped Cream
Honey

14 per person

Classic Pie Table

Choice of Three

Apple
Boston Cream
Chocolate Cream
Cranberry Apple
Key Lime
Lemon Meringue
Pecan
Strawberry Rhubarb
Wild Blueberry
Whipped Cream & Vanilla Ice Cream

14 per person

Donut Bar

Choice of Three

Raised & Cake Donuts
Sour Cream
Coconut
Chocolate Glazed
Cinnamon
Powdered Sugar
Boston Crème
Lemon Filled
Whoopie Crème
Glazed Cruller
Jelly Stick

10 per person

Donut Kabobs

Cinnamon
Powder Sugar
Plain

7 per person

Milk & Cookies

Choice of Three

Chocolate Chip
Lemon Poppy Seed
M&M
Snickerdoodle
Oreo
Oatmeal Raisin
Whole, Chocolate, Strawberry Milk
Gluten Free Cookies Available

12 per person

Sundae School Ice Cream

Sundae Bar

Choice of Three

Butter Pecan
Chocolate
Chocolate Chip
Coffee
Coffee Oreo
Cookie Dough
Kahlua Chip
Milky Way
Peach
Strawberry
Turtle
Vanilla
Toppings:
Hot Fudge, Butterscotch
Strawberry Sauce
Chopped Pecans, Pretzels
Oreo Pieces, Heath Bar
Mini M&M, Sprinkles
Toasted Coconut, Strawberries
Whipped Cream, Cherries

Choice of Cup or Sugar Cones

14 per person

Seasonal Shortcake Bar

Fresh Seasonal Berries
Powder Drop Biscuits
Vanilla Pound Cake
Chocolate Brownies
Caramel Sauce
Whipped Cream, Mint

12 per person

S'more Station

Original, Raspberry, Vanilla
Citrus Marshmallow Skewers

Toppings:
Hershey's Chocolate
Cookies & Cream Bars
Cookie Butter
Almond Butter
Graham Crackers
Dulce de Leche
Chocolate Ganache
Toasted Coconut
Bacon
Coco Puffs

13 per person

Tablesides Coffee & Tea Service
Accompanies all Stations

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.
*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before 12/31/2022.

Celebration Cakes

Wedding Cake Served Tableside or Stationed

Three tier designed cake with top tier cut and served as part of guest count

Two layers of filling in each tier and finished with vanilla buttercream

9 per person

Cake Flavors

Choice of One

Triple Vanilla

Vanilla Cake, Custard, Vanilla Buttercream

Zesty Lemon

Vanilla Cake, Raspberry Jam, Lemon Buttercream

Shortcake

Buttermilk Vanilla Cake, Mascarpone Cream, Strawberries

Coconut Lime

Coconut Cake, Lime Curd, Vanilla Buttercream

Funfetti

Vanilla Cake, Sprinkles, Vanilla Sprinkled Buttercream

Neapolitan

Strawberry Cake, Chocolate Mousse, Vanilla Buttercream

Red Velvet

Chocolate Cake, Cream Cheese Frosting

Oreo

Dark Chocolate Cake, Oreo Filling & Buttercream

S'mores

Chocolate Cake, Graham Cracker Ganache Filling, Toasted Marshmallow Cream Frosting

Ceremonial Wedding Cake

Two tier, single flavor, buttercream design, accommodates up to 30 people

275

Enhancements

Additional Flavors 1 per person

Premium Flavors

Additional Tier

Gluten-Free, Vegan

add 1.75 per person

Premium Flavors

Amaretto Almond

Almond Cake, Apricot Preserves, Amaretto Buttercream, Caramelized Almonds

Pink Champagne

Vanilla Sponge Cake, Raspberry Mousse, Champagne Buttercream

Coffee and Cream

Devil's Food Cake, Espresso Ganache, Hazelnut Mousse, Coffee Buttercream

Salted Caramel

Vanilla Cake, Dark Chocolate Mousse, Salted Caramel Buttercream

Blueberry

Vanilla Cake, Fresh Blueberries, Orange Blossom Buttercream

Lemon and Thyme

Poppy Seed Cake, Lemon Curd, Thyme Syrup, Vanilla Buttercream

Cakes must be ordered for the full guest count.

Your Event Specialist will work with you on any special requests and design.

Cakes procured through a licensed bakery outside of Wychmere Beach Club will be charged a 2.50 per person cutting

All prices are subject to an Administrative Fee and State & Local Taxes. Please inform us of any allergies.

*These items are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. Menus and prices are valid for events occurring before 12/31/2022.