

# 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

11 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 12/31/2023.

# Celebration Cakes

## Wedding Cake Served Tableside or Stationed

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

### Coconut Lime

Coconut Cake, Lime Curd, Vanilla Buttercream

### Funfetti

Vanilla Cake, Sprinkles, Vanilla Sprinkled 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

### Passionfruit

Vanilla Cake, Passionfruit Curd, Coconut & Passionfruit Buttercream

### Mocha Madness

Dark Chocolate Cake, Tart Raspberry Jam, Coffee-Chocolate Buttercream

## Anniversary Tier

7" Round single tier, single flavor, buttercream design

75

## 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

### Shortcake

Buttermilk Vanilla Cake, Mascarpone Cream, Strawberries

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

**\*Please note a cutting and plating fee of \$3.00 per person will apply to cakes procured outside of Wychmere\***

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