WEDDINGS
The Culinary Experience

first
orzo salad

second
braised boneless beef shortribs

third
dessert

cassoulet

flourless chocolate torte with raspberry sauce
Weddings at The Ritz-Carlton, Laguna Niguel marry the natural beauty and relaxed spirit of Southern California with the attentive service and luxury surroundings of our oceanfront resort. All of life’s moments, grand and small, deserve to be cherished which makes our resort the perfect destination for your celebration.
PACKAGE INCLUDES

- Four consecutive hours of Silver Selection Unlimited Bar Service, including Cocktails, Wine, Beer and Non-Alcoholic Beverages
- Four passed Hors d’Oeuvres (based on one piece of each per guest)
- Warm Bread Service with Butter
- Plated Salad and Entrée Courses
- The Ritz-Carlton Customized Wedding Cake with Complimentary Cake Cutting
- Sparkling Wine Toast
- Wine Served Table Side during Dinner
- The Ritz-Carlton Signature Blend of Regular and Decaffeinated Coffee, Assorted Teas

$295 per guest
Exclusive of 25% staff and house charge and current state sales tax.
Upgrades as noted / Minimum 25 guests
Venue Rentals not included / Food & Beverage Minimums will apply

BAR
Four consecutive hours of Silver Selection Unlimited Bar Service
Each additional hour add $17 per guest
$125 per Bartender per hour / 1 Bartender per 75 guests

Bar Includes

- Silver Selection Cocktails prepared with: SKYY Vodka, Beefeater Gin, Johnny Walker Red Scotch, Canadian Club 6 Year Whiskey, Jim Beam Bourbon, Bacardi Superior Rum, Jose Cuervo Gold Tequila, Courvoisier VS Cognac
- Steven Kent Chardonnay, Steven Kent Cabernet Sauvignon, Piper Sonoma, Brut available on bar and served tableside during dinner
- Silver Selection Sparkling Wine Available on bar and as a toast (one glass per guest)
- Imported, Domestic, and Non-Alcoholic Beers, Soft Drinks, Bottled Water, and Juices

Menu prices are subject to change and are guaranteed 90 days prior to the actual event date.
PASSED HORS D’ŒUVRES
Based on one piece of each per guest
Please select four:

COLD SELECTIONS
- Torta Española, Soy Chorizo, Piquillo Peppers, Manchego Cheese, Parsley, Saffron Pepper Aioli (v)
- Compressed Watermelon, Goat Cheese Mousse, Balsamic Gelée (v, gf)
- Endive Spear, Smoked Blue Cheese, Asian Pear, Candied Pecan, White Balsamic
- Spicy Tuna Stack, Wasabi Tabico, Shiso
- Agave Marinated Cantaloupe, Ibérico Ham
- Sautéed Wild Mushroom Crostini, Artichoke Sundried Tomato Spread
- Purple Potato, Crème Fraîche, American Caviar (gf)
- Goat Cheese Sphere, Quince Paste, Roasted Almond Slices, Raspberry
- Mission Fig, Smoked Blue Cheese, Crispy Prosciutto
- Mini Open-Faced Taco, Black Bean Purée, Guacamole, Carne Asada, Queso Fresco, Sour Cream, Crispy Corn Tortilla
- Antipasto Skewer, Mozzarella, Soppressata, Artichoke, Roasted Tomatoes, Basil

HOT SELECTIONS
- Vegetable Spring Roll, House Made Sweet Chili (v)
- SoCal Beef Taquito, Tomatillo Avocado Salsa (gf)
- Mushroom Duxelle Phyllo (v)
- Spanakopita, Tzatziki
- Goat Cheese and Roasted Fig Flatbread
- Ratatouille Stuffed Mushroom, Tomato Vinaigrette (gf)
- Papas Bravas, Spanish Chorizo, Smoked Paprika and Garlic Aioli (v)
- Coconut Crusted Tofu, Coconut Chipotle (v)
- Bacon-Wrapped Blue Cheese Dates (gf)
- Bacon-Wrapped Jalapeño Poppers (gf)
- Cilantro Lime Chicken Satay, Chipotle Aioli
- Lamb Meatball, Smoked Tomato Chutney (gf)
- Spinach and Artichoke Phyllo Cup
- Brie En Croute, Wine-Steeped Cranberry
- Chipotle Chicken Sope, Chimmichurri (gf)
DINNER INCLUDES

- Warm Bread Service with Butter
- The Ritz-Carlton Signature Blend of Regular and Decaffeinated Coffee, Assorted Teas

SALADS

Please select one:

- Cogollos Little Gem Salad, Red and Yellow Roasted Tomato, Dry Serrano Ham, Mehon Cheese, Black Garlic Dressing
- Tuscan Kale, Compressed Watermelon, Jicama, Frisée, Feta Cheese and Lemon Herb Vinaigrette (v, gf)
- Romaine Lettuce Salad, Grilled Corn, Crispy Cotija Cheese Croutons, Roasted Cherry Tomatoes, Pepitas, Poblano Dressing
- Trio of Roasted Beets, Crispy Pear, Candied Walnuts, Goat Cheese Crumbles (gf)
- Iceberg Salad, Point Reyes Blue Cheese, Bacon, Pickled Onion, Roasted Tomatoes, Herb Buttermilk Dressing
- Heirloom Tomato Wedges, Local Burrata Cheese, Pesto Cream, Extra Virgin Olive Oil, Micro Basil (v, gf)
- Watermelon Salad, Persian Cucumber, Heirloom Cherry Tomato, Feta Cheese, Balsamic Dressing (v, gf)
- Bouquet of Local Baby Greens, Cucumbers, Raspberries, Almonds, Crumbled Goat Cheese, Honey Sherry Vinaigrette (v, gf)
- Baby Arugula, Caramelized Pear, Candied Walnut, Maytag Blue Cheese Crumbs, Aged Balsamic Vinaigrette (v)

ENTRÉES

The culinary experience includes a choice of two entrées, plus a vegetarian selection. Quantities of each entrée must be guaranteed three business days in advance, and guests must have individual place cards denoting entrée selections.

Tablesider choice of entrée is also available, for an additional charge of $35 per guest. The per guest price for all meals will be based on the higher priced entrée. At least two courses (not including intermezzos) are required prior to the entrée course. Vegetarian selections are available upon request.
MEAT AND POULTRY ENTRÉES

- “Coq Au Vin” Chicken Breast, Pearl Onions, Wild Mushrooms, Potato Purée, Red Wine Bacon Jus
- Jidori Chicken Stuffed with Mushroom Duxelle, Garlic Potato Purée, Asparagus, Marsala Demi
- Slow-Braised Beef Shortrib, Manchego Cheese Potato Purée, Heirloom Carrots, Pomegranate Jus (gf)
- Smoked New York Strip, Crispy Onions, Roasted Garlic Potato Purée, Asparagus, Au Poivre Sauce
- Pan-Seared Filet Mignon, Pinot Noir Gastrique, White Truffle Potato Purée, Vegetable Medley (gf)
- Signature Dry Rub Filet Mignon, Loaded Potato Bake (Bacon, Green Onion, Cheddar), Fresh Thyme and Central Valley Merlot Sauce (gf)

FISH AND SEAFOOD ENTRÉES

- Pan-Seared Salmon Brown Butter Gnocchi, Roasted Asparagus and Mushroom Ragout, Garlic Beurre Blanc
- Sesame-Glazed Cod, Forbidden Rice, Baby Bok Choy, Sake Beurre Blanc (gf)
- Basil Crusted Halibut, Tomato Stew, Asparagus, Pea Shoots
- Parmesan-Crusted Pacific Halibut*, Leek and Parsley Potato Purée, Chef’s Selection of Vegetables, Tomato Basil Beurre Blanc
- Citrus Glazed Sea Bass, Roasted Corn Polenta, Tomato Caper Relish, Chef’s Selection of Vegetables (gf)
- Pan Seared Sea Scallops, Celery Root Puree, Cherry Tomato, Pea Shoots, Chermoula (gf)

*Pacific Halibut is in season between late March and mid-November. Out of season halibut will be substituted with another Chef’s Choice White Fish.
WEDDING CAKE
We encourage a private consultation with our Pastry specialists to help you customize the perfect cake for your special day. Please bring a photo of your ideal cake design to the consultation appointment.

PACKAGE INCLUDES
- Round or Square Show Cake, One Cake Flavor and Filling, Fondant Icing, Simple Piping
- Wedding Cake Topper provided by client
- Our Pastry Chef completes the cutting behind the scenes and plates each slice on an artfully decorated dessert plate, garnished with fresh berries and a berry coulis
- Butter Cream Icing is available upon request (not available on show cakes)
- Cupcake pricing starts at $18.00 per guest (includes two pieces per guest)
- Final price will be determined based on the following factors:
  - Shape and size
  - Number of cake flavors and fillings
  - Complexity of flavor profile
  - Degree of design intricacy and exterior finish
  - Decorative additions
- Second cake flavor available at $2.00 additional per guest

SUGGESTED COMBINATIONS
- San Onofre Sunrise: Red Velvet Cake, Cream Cheese Frosting
- Strawberry Dreams: Vanilla Cake, Strawberry Jam, Whipped Cream, Fresh Strawberries
- Pucker Up: Lemon Cake, Vanilla Mousse, Lemon Curd, Fresh Raspberries
- Pacific Coast Peanut Butter: Devil’s Food Chocolate Cake, Peanut Butter, Dulcey Ganache Peanut Butter Crunch, Bahibe Milk Chocolate Mousse
- Surfs Up Coconut: Coconut Cake, Banana Caramel, Passion Fruit Curd, Passion Mango Mousse
- Almond Delight: Almond Cake, Lemon Yogurt Mousse, Luxardo Cherries
- Triple Chocolate: Vanilla and Chocolate Cakes, White, Milk and Dark Chocolate Mousse
- Black And White: Devil’s Food Chocolate and Vanilla Cakes, Vanilla Cheesecake, Chocolate Ganache, Vanilla Mousse
- Moonlight Mocha: Devil’s Food Chocolate Cake, Coffee Mouse, Kahlua Ganache, Fresh Raspberries
- Pineapple Carrot Cake: Carrot Cake, Diced Pineapple, Malibu Syrup, Cream Cheese Frosting
SILVER SELECTION  
Four consecutive hours included in The Culinary Experience  
Each additional hour add $17 per guest

- SKYY Vodka
- Beefeater Gin
- Johnny Walker Red Scotch
- Canadian Club 6 Year Whiskey
- Jim Beam Bourbon
- Bacardi Superior Rum
- Jose Cuervo Gold Tequila
- Courvoisier VS Cognac

Imported, Domestic, and Non-Alcoholic Beers, Soft Drinks, Bottled Water and Juices

GOLD SELECTION  
Four consecutive hours add $20 per guest  
Each additional hour add $19 per guest

- Tito’s Vodka
- Bombay Sapphire Gin
- Dewar’s White Label Scotch
- Crown Royal Whiskey
- Jack Daniel’s Bourbon
- Bacardi Gold Rum
- Herradura Tequila
- Remy Martin VSOP Cognac

Imported, Domestic, and Non-Alcoholic Beers, Soft Drinks, Bottled Water and Juices

PLATINUM SELECTION  
Four consecutive hours add $30 per guest  
Each additional hour add $21 per guest

- Ketel One Vodka
- Nolet’s Gin
- Johnny Walker Black Scotch
- Bushmills Whiskey
- Maker’s Mark Bourbon
- Appleton Signature Rum
- Patron Reposado Tequila
- Courvoisier VSOP Cognac

Imported, Domestic, and Non-Alcoholic Beers, Soft Drinks, Bottled Water and Juices
BEVERAGES ON CONSUMPTION

- Platinum Selections $21 each
- Gold Selections $19 each
- Silver Selections $17 each
- Cordials $18 each
- Craft Beer $12 each
- Imported Beers $11 each
- Domestic and Non-Alcoholic Beers $10 each
- Assorted Soft Drinks $9 each
- Assorted Bottled Still and Sparkling Waters $9 each
- Premium Hydration: ONE Coconut Water Original, Voss Still Water, Voss Sparkling Water $14 each
- Craft Soft Drinks: 1893 original Cola, Assorted Stubborn Sodas $10 each
- Assorted Bottled Fruit and Vegetable Juices $9 each
- Energy Drinks $13 each

SIGNATURE COCKTAILS

**SILVER SELECTIONS $19 Each**  **GOLD SELECTIONS $21 Each**  **PLATINUM SELECTIONS $23 Each**

- Bees Knees - Gin, Lemon Juice, Honey Syrup
- Laguna Lemonade - Vodka, Lemonade, Chambord, Berry
- Sweet Tu - Bourbon, Maple Mint Simple Syrup, Iced Tea, Lemon Squeeze
- Grapefruit Fizz - Tequila, Grapefruit Juice, Lemon-Lime Soda, Grapefruit
- Blushing Whiskey Sour - Whiskey, Lemon Simple Syrup, Crushed Blackberries
- French 75 - Gin or Cognac, Sparkling Wine, Simple Syrup, Lemon Juice, Lemon Twist
- Apple Crisp - Sparkling Wine, Apple Cider, Sugar and Cinnamon, Apple Slice
- Cranberry Margarita - Tequila, Cranberry Juice, Lime Juice, Orange Liqueur, Salt or Sugar Rim, Cranberry and Lime
- Fall Swizzle - Dry Gin, Lime Juice, Simple Syrup, Mint, Crushed Ice
- Clause - Mopolitan - Vodka, Cranberry Juice, White Peach Juice, Orange liqueur, Cranberry
- Elderflower Sparkle - Gin, Sparkling Wine, Lemon Juice, Lime Juice, Elderflower Liqueur, Berry
- White Wonderland - Vanilla Vodka, Kahlua Coffee Liqueur, Crème De Menthe, Cream, Cherry
- Red or White Sangria
**SIGNATURE MOCKTAILS** $13 each
- Razzmatazz - Cranberry Juice, Crushed Raspberries, Sparkling Water, Lime Juice, Raspberry
- Cider Punch - Apple Cider, White Grape Juice, Sparkling Apple Cider, Orange Juice, Apple
- Cran-Pom Bellini - Seltzer, Pomegranate Simple Syrup, Lime Juice, Whole Cranberries, Lime
- Ginger Beer Lemonade - Lemon Juice, Simple Syrup, Ginger Beer
- Italian Cream Soda - Vanilla Syrup, Cream, Ice, Sparkling Water

**BUBBLY BAR** bottle price plus $15 per bottle
Champagne or Sparkling Wine of Your Choice
- Cranberry
- Pineapple
- Orange
- Grapefruit Juices Orange
- Blueberry
- Strawberry
- Raspberry Garnishes

**CRAFT BEER BAR**
- Hangar 24, Orange Wheat $11 Each
- Stone IPA $11 Each
- Sierra Nevada Pale Ale $11 Each
- L’deracola 750ml (3.5 Servings per Bottle) $36 Each
- Saison Rue 750ml (3.5 Servings per Bottle) $36 Each

**CHILLED SAKE**
- Takatenjin Soul of The Sensei, Junmai Daijinjo 300ml $46 Each
- Kanbara Bride of The Fox, Junmai Ginjo 300ml $40 Each
- Rihaku Wandering Poet, Junmai Ginjo 300ml $38 Each

**WINE, WHISKEY AND TEQUILA TASTINGS**
*We Would Be Pleased to Customize a Tasting or Specialty Bar in Any Beverage Category, Contact Your MSE Manager*
UPGRADE YOUR HORS D’OEUVRES
Add $3 per guest per selection to upgrade an hors d’oeuvre
$13 per guest per selection for each additional hors d’oeuvre

COLD SELECTIONS
- Mini Lobster Taco, Red and Green Cabbage, Green Onion, Tartare Sauce
- Scottish Salmon, Jicama Relish, Spicy Yuzu Kosho, Scallion on Chinese Spoon
- Spicy Shrimp Tartlet, Avocado Mousse, Sweet Pepper
- Duck Salad Moo Shu Crepe, Green Onion, Lettuce, Carrot, Cucumber, Hoisin
- Lemon Tequila Shrimp Skewers, Watermelon Pico de Gallo
- Canadian Lobster Tartlet, Avocado Mousse, Lemon Oil
- Mini Hamachi Taco, Crème Fraîche, Avocado, Tobiko Caviar, Jalapeño

HOT SELECTIONS
- Crab Wonton, Sweet Chili Sauce
- Garlic Pork Sausage in Puff Pastry, Mustard
- Korean Glazed Short Rib, Pickled Vegetable
- Kalibi Beef Satay, Shoyu Scallion Glaze
- Coconut Crusted Shrimp, Piloncillo Glaze
- Crab Cake, Remoulade Sauce

SEASONAL CRUDITÉS DISPLAY $24 per guest
- Seasonal Selection of Ten Vegetables (v, gf)
- Edamame Hummus (gf)
- Pickled Jalapeño Hummus (gf)
- Point Reyes Blue Cheese Dressing
- Herb Buttermilk Dressing (gf)

CALIFORNIA CHEESE DISPLAY $36 per guest
- Selection of Cheeses to include Midnight Moon, Point Reyes Blue, Lamb Chopper, Aged White Cheddar, Drunken Goat, Beehive Buzzed Espresso Cheddar, Cranberry Chipotle Cheddar, Bellwether Carmody
- Seedless Grapes, Apple Chips, Dried Figs, CA Stone Fruit, CA Almonds, Candied Walnuts
- Local Honey, Farmers Market Fruit Chutney
- Crackers, Artisanal Bread

ANTIPASTO DISPLAY $34 per guest
- Seasonal Grilled Vegetables, Marinated Olives, Herb Garlic Artichoke Hearts (v, gf)
- Prosciutto di Parma, Assorted Salami, Bresaola, Soppressata
- Aged Pecorino, Gorgonzola, Marinated Bocconcini
- Slow Roasted Marinated Tomatoes (v, gf)
- Focaccia, Grissini, Olive Bread

MEDITERRANEAN DIP DISPLAY $27 per guest
- Seasonal Selection of Vegetables (v, gf)
- Marinated Olives (v, gf)
- Hummus, Tzatziki, Olive Tapenade, Baba Ghanoush (v, gf)
- Pita Chips
BURRATA SALAD BAR $32 per guest/Chef required
- Crispy Crostini and Pita Breads
- Local Burrata Cheese
- Prosciutto Di Parma
- Arugula, Baby Spinach
- Grilled Asparagus Tips, Grilled Artichokes, Baby Heirloom, Mushrooms, Mixed Olives
- Roasted Piquillo Peppers
- Fig Jam, Pesto, Olive Tepenade
- Balsamic, Extra Virgin Olive Oil

SALAD STATION (v, gf) $26 per guest
- Romaine Salad, Kale, Red Apple, Walnut, Manchego Cheese, Pepitas and Tomatillo Vinaigrette
- Heirloom Tomato Salad, Bocconcini, Mozzarella, Basil Mojito Dressing
- Baby Spinach Salad, Dried Cranberries, Cucumber, Smoked Blue Cheese Crumbles, Sliced Almonds, Citrus Vinaigrette

HAND CRAFTED SUSHI ROLLS AND SASHIMI (gf) Pickled Ginger, Wasabi, Regular and Low Sodium Soy Sauce $38 per guest
Based on four pieces per guest/Sushi Chef Optional
Traditional:
- Spicy Tuna
- Salmon
- California
- Yellow Tail
- Shrimp Tempura

Adventurous:
- Uni
- Toro
- Live Octopus
- Chef’s Choice Catch of the Day

RAW BAR, BY THE PIECE
- Jumbo Pacific Shrimp $11 per piece
- Snow Crab Claws $12 per piece
- Oysters on the Half Shell, Seasonal Variety, Red Wine Vinegar Mignonette $11 per piece
- Baby Lobster Tails $19 per piece
- Hawaiian Tuna Poke Shooters $14 per piece
- Steamed Mussels, Pico De Gallo, Yellow Chili Sauce $11 per piece
Louis and Horseradish Cocktail Sauces, Lemon
Upgrade your presentation with a custom-made ice carving
Additional charge applies

POKE STATION $42 per guest/Chef required
- Ahi Tuna and Salmon
- Cucumber, Chuka Seaweed, White Onion, Avocado, Jalapeño, Cilantro, Kaivware Sprout, Red Radish.
- Ponzu, Yuzu Kosho, Garlic-Onion Chili Sauce, Chipotle Aioli
- Sushi Rice
UPGRADED AND SPECIALTY BREADS $6 per guest
Please select one:
- RAYA: Sweet Onion Roll, Chipotle Cumin Brioche, Gluten Free Yuca Cheese Roll
- Comfort: Garlic and Herb Knot, Pretzel Roll, Squaw Roll
- Rustic: Fruit and Nut Battard, Olive and Thyme Roll, Sourdough Baguette
- Traditional Challah Loaf
  - Small (5 lbs) $100 each • Medium (10 lbs) $150 each
  - Large (15 lbs) $200 each
- Gluten Free Rolls $87 per Dozen

CHILLED APPETIZERS $26 per guest
- Tuna Poke Bowl, Sushi Rice, Cucumber, Daikon Sprouts, Scallions, Seaweed Salad, Caubo, Tobiko Masago, Spicy Yuzu Kosho Sauce
- Roasted Beet and Goat Cheese Cannelloni, Candied Walnuts, Aged Balsamic, Herb Oil (v, gf)
- Citrus Marinated Shrimp Cocktail, Horseradish Tomato Sauce, Lemon Wedge (gf)
- Tuscan Kale, Frisée, Baby Beet, Candied Walnut, Crispy Cheese Crouton, Vinaigrette

HOT APPETIZERS $26 per guest
- Slow Braised Short Rib, Celery Root Puree, Pickled Onions
- Duck Confit, Root Vegetable Hash, Orange Gastrique
- Organic Wild Mushroom, Artichoke Risotto, Parmigiano-Reggiano, Pesto Sauce (v, gf)
- Pan-Seared Scallop, Corn Risotto, Tomato Butter (gf)
- Pan-Seared Salmon, Shiso Pesto, Toasted Sesame Gastrique
- Glazed Pork Belly, White Bean Ragout, Herb Croutons
- Lobster Risotto, English Peas, Black Truffles, Lobster and Truffle Essence
  $5 Additional Per Guest

SOUP $19 per guest
- Roasted Cauliflower Soup, Pickled Tri-Colored Cauliflower (v, gf)
- Lobster Bisque, Sautéed Lobster and Fennel Salad (gf)
- Wild Mushroom Bisque, Mushrooms (v, gf)
- Roasted Corn and Crab Chowder, Bacon and Crab Salad
- Potato Leek Soup, Fried Leeks (gf)
INTERMEZZO SORBETS $10 per guest
- Blood Orange Mimosa (gf)
- Passion Fruit (gf)
- Mango (gf)
- Coconut Lime (gf)
- Raspberry (gf)

ENTRÉE UPGRADES $5 additional per guest
- Roasted Lobster Tail, Corn and Tarragon Risotto, Slow Roasted Tomato, Beurre Blanc (gf)
- Grilled Rib Eye Steak, Asparagus, Truffle Béarnaise, Arugula and Fresh Herbs (gf)

DUO ENTÉRÉE UPGRADES $10 additional per guest
Not available when offering a choice of two entrées
- Kale and Boursin Cheese Stuffed Chicken, Blackened Cod, Farmer’s Market Vegetables, Farro Risotto, Chardonnay Beurre Blanc (gf)
- Herb Marinated Filet Mignon, California Red Wine Demi, Pan-Seared Salmon, Saffron Beurre Blanc, Leek Potato Purée, Asparagus (gf)
- Roasted New York Strip, Mushroom Madeira Demi, Herb-Roasted Prawns, Lemon Vinaigrette, Gruyère Bacon Herb-Crushed Potato Cake (gf)
- Signature Dry-Rub Filet Mignon, Merlot Wine Sauce, Parmesan-Crusted Pacific Halibut*, Chardonnay and Shallot Butter Sauce, Roasted Garlic and Brussels Sprout Potatoes
- Grilled Filet Mignon, Thyme Central Valley Merlot Sauce, Roasted Lobster Tail, Lemon Herb Beurre Blanc, Cauliflower Purée (gf)
- Grilled Rib Eye Steak, Dungeness Crab Béarnaise, Roasted Garlic Mashed Potato, Asparagus
- Wagyu Grilled New York, Onion and Shallot Demi, Pan Seared Sea Bass, Garlic Beurre Blanc Potato Gratin, Smoked Carrots

* Pacific Halibut is in season between late March and mid-November.
SWEET STATIONS
Chef fees of $175 per Chef per hour and Attendant fees of $100 per attendant per hour may apply, 60 minute presentation

CREATE YOUR OWN SWEET STATION $32 per guest
Please select five:
- Chocolate Devil’s Food Cake Pops
- Red Velvet Cream Cheese Cake Pops
- Devil’s Food Miniature Cupcakes
- Vanilla Bean Miniature Cupcakes
- Citrus Torte
- Chocolate Peanut Butter Tart
- Berry Tart
- Butterscotch Pudding (gf)
- Lemon Meringue Pie Shot
- Chocolate Devil’s Food Cake, Dark Chocolate Mousse
- Chocolate Pot de Crème, Salted Caramel Glaze (gf)
- Chocolate Flourless Cake (gf)
- S’mores Pop
- Passion Fruit Pie Shot
- Chocolate “Fleur de Sel” Cookies

POP BAR $32 per guest/Chef required
Housemade Customizable Gelato and Sorbet on a Stick
(Select Three Toppings)
- Ice Cream or Sorbet, Vanilla, Chocolate, Strawberry, Green Tea, Coffee, Mango, Passion Fruit, Raspberry, Coconut
(Select Five Toppings)
- Strawberry Crunch, Caramel Popcorn, Waffle Cone, Chopped Pistachios, Oreo Pieces, Coconut Flakes, Polvorones Cookies, Hazelnut Crunch, Chopped Heath Bar

HOUSEMADE DOUGHNUT DISPLAY $28 per guest
- Butter Salt Doughnuts
- Huckleberry Doughnuts
- Vanilla Doughnuts
- Apple Fritters

CREATE YOUR OWN S’MORES $29 per guest
Attendant and Firepit Required, see MSE for rental options
- Dark, Milk and White Chocolate
- Vanilla, Passionfruit and Coconut Marshmallows
- Graham Crackers
POT DE CRÈME STATION $30 per guest
- Chocolate Pot De Crème, Vanilla Whip, Glazed Pecan and Cocoa Crumble
- Salted Caramel Pot De Crème, Calvados Chantilly, Speculoos Cookies
- White Chocolate Pot De Crème, Citrus Fruit Compote, Almond Crumble

CREATE YOUR OWN SUNDAE STATION $32 per guest
Attendant Required
- Assorted Flavors of Ice Cream and Sorbet
- Sprinkles, Chopped Nuts, M&Ms, Crumbled Oreos, Butterfingers and Heath Bars, Chocolate Shavings
- Berries, Warm Chocolate and Caramel Sauces
- Cherries, Whipped Cream, Waffle Cones

CINNAMON SUGAR CHURROS STATION $32 per guest
Chef Recommended
- Vanilla Ice Cream
- Caramel Sauce
- Chocolate Sauce
- Whipped Cream

ICE CREAM SANDWICHES $32 per guest/Chef recommended
Attendant Recommended
- Selection of Cookies to Include Sugar, Chocolate Chip, Brownie, Oatmeal and Peanut Butter

Select three:
- Vanilla Ice Cream
- Chocolate Ice Cream
- Coffee Ice Cream
- Strawberry Ice Cream
- Coconut Sorbet
- Raspberry Sorbet

CREATE YOUR OWN CHEESECAKE $34 per guest/Chef recommended
- Cheesecakes: Vanilla, Dulce De Leche, Fresh Strawberry Cheesecake
- Sauces: Chocolate, Raspberry, Caramel
- Toppings: Chocolate Shavings, Assorted Seasonal Fruit, Crumbled Oreos, Health Bars, Vanilla Whipped Cream
BUILD YOUR OWN LATE NIGHT STATION
$39 per station per guest. Based on one of each selection per guest.

Choose three:
- Buffalo Hot Wings, Blue Cheese dipping sauce, celery, carrot sticks
- Goat Cheese and Arugula Pesto Grilled Cheese (v)
- Fontina, Bacon, Tomato Aioli Grilled Cheese (v)
- Brie and Fig Spread Grilled Cheese (v)
- Housemade Guacamole, Salsa and Cheese Sauce Station, White Corn Tortilla Chips (v, gf)
- Crispy Shredded Chicken and Beef Taquitos (gf)
- Mini Corn Dogs
- Chicken Tenders, Ketchup, Ranch, Buffalo Sauce
- Bacon Wrapped Jalapeño Poppers (gf)
- Chicken Floutas, Sour Cream, Tomatillo Salsa
- White Cheddar, Caramelized Onion, Poblano Grilled Cheese
- Parmesan Ranch Tater Tots (v, gf)
- Grilled Beef Sliders, Brioche Bun
  Toppings to Include:
  - Sautéed Mushrooms (v, gf)
  - Caramelized Onions (v, gf)
  - Maplewood Smoked Bacon (gf)
  - Cheddar, Blue Cheeses (gf)

POPCORN STATION  $22 per guest
- Fresh Popped Popcorn
  Assorted Toppings to Include:
  - Powders: White Cheddar, Chipotle, Ranch
  - Sea Salt and Pepper
  - Truffle Parmesan
  - Old Bay Seasoning

MIX IT UP!  $24 per guest
- Pistachios, Almonds, Corn Nuts
- Cashews, Walnuts, Sunflower Seeds
- Raisins, Golden Raisins, Dried Cranberries
- M&Ms, Wasabi Peas, Trail Mix