



SPOKANE VALLEY
—EVENT CENTER—

CATERING MENU

FORMAL EVENTS / DROP OFF / BOXED LUNCHES

FOOD FROM SCRATCH / 509.795.0981 / SPOKANEVALLEYEVENTCENTER.COM



DINNER BUFFETS

All buffet dinners are served with choice of salad, entrée, fresh rolls, butter and coffee service.

All entrees come with your choice of fire roasted seasonal vegetables, baked green beans and snap peas, grilled asparagus or rustic root vegetable medley and your choice of herb roasted red potatoes, creamy garlic mashed potatoes, rice pilaf or mushroom risotto.

BEEF SIRLOIN & STUFFED CHICKEN BUFFET

MANDARIN ORANGE SALAD

with baby spring greens, mandarin oranges, red onion and candied walnuts tossed in our orange poppyseed vinaigrette

WARM ROLLS & BUTTER

MUSHROOM RISOTTO

RUSTIC ROOT VEGETABLE MEDLEY

BONE IN STUFFED CHICKEN BREAST

with stuffed with rosemary & blue cheese, topped with a gorgonzola cream sauce

SIRLOIN CARVER

with rubbed with house seasoning and slow roasted to perfection with choice of Demi Glaze or beef Au Jus and Creamy Horseradish

32.⁹⁵

SALMON & PRIME RIB BUFFET

SPINACH SALAD

with strawberries, candied almonds, chopped kiwi and roasted red peppers tossed in Strawberry Vinaigrette and topped with feta cheese

WARM ROLLS & BUTTER

GRILLED ASPARAGUS

with Lemon Butter Sauce

TWICE BAKED POTATOES

with cheddar cheese and chives

ALASKAN KING SALMON

with Grapefruit Lemon Bur Blanc

PRIME RIB CARVER

with rubbed with house seasoning and slow roasted to perfection with choice of Demi Glaze or beef Au Jus and Creamy Horseradish

38.⁹⁵

GRILLED CHICKEN & PACIFIC KING SALMON BUFFET

CLASSIC CAESAR SALAD

with house made sourdough croutons, Caesar Dressing and parmesan cheese

WARM ROLLS & BUTTER

BAKED GREEN BEANS

AND SNAP PEAS

with Lemon Butter Sauce

HERB ROASTED RED POTATOES

GRILLED CHICKEN BREAST

with Champagne Garlic Sauce

PACIFIC KING SALMON

with creamy Garlic Lemon Sauvignon Blanc Sauce

29.⁹⁵



DINNER BUFFETS CONT'D

ITALIAN PASTA BUFFET

CLASSIC CAESAR SALAD

with house made sourdough croutons, Caesar Dressing and parmesan cheese

GRILLED GARLIC BREAD

CHOICE OF TWO PASTA

Penne, Spaghetti, Fettucini, Bowtie, Linguini

CHOICE OF TWO SAUCES

Marinara, Classic Alfredo, Marsala, Pesto Cream Sauce

CHOICE OF TWO PROTEINS

Italian Sausage, Smoked Salmon, Meatballs, Grilled Sliced Chicken Breast

23.⁹⁵

STUFFED CHICKEN DINNER BUFFET

MIXED GREEN SALAD

with apples, cranberries, candied walnuts and feta cheese tossed in Apple Vinaigrette and topped with Balsamic Glaze

WARM ROLLS & BUTTER

FIRE ROASTED SEASONAL VEGETABLES

CREAMY GARLIC MASHED POTATOES

BONE IN STUFFED CHICKEN BREAST

stuffed with feta and spinach and topped with garlic and Chardonnay Cream Sauce

26.⁹⁵

DESSERTS 4.⁹⁵

BERRY CHEESECAKE PARFAIT

A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs

ESPRESSO CHOCOLATE MOUSSE

Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee, topped with a chocolate covered espresso bean

LEMON CHIFFON MOUSSE

A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream

BERRY SHORTCAKE

Slices of butter shortcake topped with mixed berry compote & whipped cream

DOUBLE CHOCOLATE TORTE

with white chocolate shavings and fresh berries

NEW YORK CHEESECAKE

with raspberry glaze whipped cream and fresh mint

TIRAMISU

with chocolate glaze

CHOCOLATE CARAMEL PRALINE CHEESECAKE

WHITE CHOCOLATE RASPBERRY

LEMON CREAM CAKE

topped with a white chocolate buttercream

ROASTED PEAR

served with a Caramel Sauce

PECAN SPICED CAKE

topped with Vermont Maple buttercream

TRES LECHES CARROT CAKE



APPETIZERS

(2 dozen minimum)

HOT

By the dozen

GARLIC MUSHROOM BRIE TOAST
17

FAJITA HATCH CHILIES
stuffed with Strip Steak or Quinoa and Black Beans covered in a White Queso drizzle
19

JALAPENO POPPERS
stuffed with Bacon & Gouda Cheese
19

ARTICHOKE, SPINACH & PROSCIUTTO FOCACCIA
with a Spicy Honey Drizzle
22

BROCCOLI & GARLIC RICOTTA TOASTS
with a hot honey drizzle
22

BACON WRAPPED SEA SCALLOPS
32

MINI CRAB AND SHRIMP MELTS
on Sourdough Baguette
26

MINI CRAB CAKES
with Orange Butter Glaze
28

CHICKEN SATAY
with Thai Peanut Sauce
25

CHICKEN SATAY
with Teriyaki Sauce
25

BEEF SATAY
with Sweet Plum Sauce
26

VEGETABLE SPRING ROLLS
with Sweet and Sour Sauce
25

MINI BEEF WELLINGTON
30

SAUSAGE AND CHEESE STUFFED MUSHROOMS
26

FETA AND SPINACH STUFFED MUSHROOMS
26

POTSTICKERS
with Soy Lime Dipping Sauce
19

COLD

By the dozen

AWARD WINNING HONEY PEAR BRUSCHETTA
26

SMOKED SALMON
on a cucumber with herb cream cheese and fresh dill
24

JUMBO SHRIMP SHOOTERS
with cocktail sauce
32

BACON AND BLUE CHEESE
on a cucumber
19

APPLE, BLUE CHEESE, AND HAZELNUT
on an endive
22

TOMATO BASIL CANAPÉ
22

BLACKENED PORK TENDERLOIN
with Cajun Aioli
20

BEEF SIRLOIN
with Pesto Aioli
20

SMOKED SALMON
on Baguette with Cucumber Dill Sauce
25

SEARED AHI TUNA
on Asian Slaw
25

SMOKED DUCK
on Asian Slaw
25

SHRIMP CEVICHE
with Wasabi Aioli
26

CHINESE BBQ PORK
with Dipping Sauces
25

TERIYAKI CHICKEN
with Asian Slaw
20

RICOTTA AND PRESERVE-STUFFED CROISSANTS
24

POLENTA CROSTINI
with Chickpea Pesto
22

WATERMELON, FETA FRESH BASIL BITES
18

ANTIPASTO SKEWERS
20



APPETIZERS CONT'D

DISPLAY APPETIZERS

Per person —minimum of 20 guests

VEGETABLE CRUDITÉS

with Ranch and Onion Sauces

4.⁹⁵

FRESH SEASONAL FRUIT DISPLAY

with Devonshire Cream

4.⁹⁵

GRILLED & CHILLED VEGETABLE DISPLAY

5.²⁵

IMPORTED AND DOMESTIC CHEESE

with assorted crackers and baguette

6.⁵⁰

GRILLED PITA

*with roasted garlic hummus, roasted red pepper
hummus, and romesco*

6.⁹⁵

CHARCUTERIE DISPLAY

8.⁹⁵

CRAB & ARTICHOKE DIP

served warm with crostini

6.⁹⁵

DELI MEAT & CHEESE DISPLAY

6.²⁵

SPECIALTY DISPLAY APPETIZERS

By the tray —minimum of 50 guests

WHOLE POACHED SALMON DISPLAY

*with cucumbers, cream cheese, capers
and lemon*

MP

SMOKED SALMON

*with herb cream cheese, cucumbers and
assorted crackers*

200⁰⁰

***Prices are subject to change without notice*

HEAVY HORS D'OEUVRES

ASIAN STATION

Minimum of 50 guests — choose four of the following

THAI LETTUCE CHICKEN WRAPS

MOOSHU PORK

in Won Ton Wraps with Hoisen Sauces /
*Upgrade to Chef Attended for \$50 to make
your wraps to order

CALIFORNIA ROLLS

with Wasabi and fresh Ginger

CHICKEN POT STICKERS

with Soy Lime Dipping Sauce

VEGETABLE SPRING ROLLS

with Sweet and Sour Sauces

PORK SPRING ROLLS

with Sweet and Sour Sauces

CHINESE BBQ PORK

with Dipping Sauces

MARINATED SOBA NOODLES

in Soy Lime Ginger Dressing with fresh
vegetables

CHICKEN SATAY

with Thai Peanut Sauce

CHICKEN SATAY

with Teriyaki Sauce

PORK FRIED RICE

JASMINE RICE

18.⁹⁵

MEDITERRANEAN STATION

Minimum of 50 guests — choose four of the following

GRILLED PITA

with Hummus, Romesco and Tapenade spreads

ANTIPASTO PLATTER

with assorted meats and cheeses, peppers,
artichokes, kalamata olives, mini corn, cherry
tomatoes, black olives and green olives

CHICKEN KABOBS

with onion, peppers, cherry tomatoes and grilled
chicken

BEEF KABOBS

with onion, peppers, cherry tomatoes and grilled
sirloin steak

GRILLED AND CHILLED ASPARAGUS

with Balsamic Glaze

GRILLED AND CHILLED

ASSORTED VEGETABLES

with Balsamic Glaze

HOUSE MADE ORZO SALAD

with fresh basil, feta, roasted tomatoes in a
Lemon Garlic Dressing

SLICED TOMATO

with fresh mozzarella, fresh basil leaf and
Balsamic Glaze

15.⁹⁵

MASHED POTATO STATION

Minimum of 50 guests — choose six of the following

HOUSE MADE CREAMY GARLIC CHEESE MASHED POTATOES

served in a specialty glass with guest's choice of
toppings:

Cheddar cheese, Sour cream, Salsa, Chives,
Guacamole, chopped ham, chopped bacon,
diced tomatoes, Fried onions, Steamed
vegetables, Sautéed herb mushrooms,
Caramelized onions and roasted red peppers,
Demi glaze, Horseradish, Basil pesto,
Gorgonzola cheese, Feta cheese

12.⁹⁵

CARVING STATION

Minimum of 50 guests — All carving station served
with warm rolls, butter and condiments

PRIME RIB

with Demi Glaze

14.⁹⁵

HONEY GLAZED HAM

7.⁹⁵

CHOICE SIRLOIN

with Au Jus

12.⁹⁵



SERVED DINNERS

All entrees come with your choice of herb roasted baby red potatoes, creamy garlic mashed potatoes, jasmine rice, twice baked potatoes or creamy asiago polenta. And your choice of fire roasted seasonal vegetables, lemon thyme butter green beans and snap peas, or grilled asparagus

SALAD COURSE

MIXED GREEN SALAD

with apples, cranberries, candied walnuts, and feta cheese tossed in Apple Vinaigrette and topped with Balsamic Glaze

SPINACH SALAD

with strawberries, chopped kiwi, roasted red peppers, and feta cheese, tossed in Strawberry Vinaigrette

CLASSIC CAESAR SALAD

with house made sour dough croutons, and parmesan cheese with Caesar Dressing

MANDARIN ORANGE SALAD CHOPPED ROMAINE

with candied almonds, mandarin oranges and feta cheese tossed in a Sweet Honey Vinaigrette

PEAR & BLUE CHEESE SALAD

with toasted candied walnuts, blue cheese crumbles and strawberries. Tossed with classic vinaigrette and topped with balsamic glaze

ENTREE COURSE

HALIBUT

Macadamia nut encrusted halibut with Huckleberry Sauce

MP

RACK OF LAMB

Slow roasted lamb marinated in fresh herbs and spices and topped with Mint Demi Glaze

37.⁹⁵

ALASKAN KING SALMON

Fresh salmon marinated in butter and herbs, baked to perfection and topped with Grapefruit, Tangerine Beurre

29.⁹⁵

STUFFED CHICKEN BREAST

Bone in chicken breast stuffed with blue cheese and spinach and topped with Creamy Garlic Sauvignon Blanc Sauce

28.⁹⁵

BISTRO STEAK

Grilled bistro steak with Gorgonzola Cream Sauce

29.⁹⁵

CRACKLING PORK SHANK

Pork shank marinated in butter and fresh herbs and spices baked to perfection with a Firecracker Apple Sauce

26.⁹⁵

TOP SIRLOIN OSCAR

Grilled top sirloin topped with Dungeness crab meat, asparagus spears and bearnaise sauce

32.⁹⁵

ORANGE CILANTRO SEA SCALLOPS

Seasoned and grilled seas scallops served with a tangy orange sauce

26.⁹⁵

FILET MIGNON AND MARINATED SHRIMP

Served with Beef demi and lemon beurre blanc sauce

39.⁹⁵

DESSERT COURSE 4.⁹⁵

BERRY CHEESECAKE PARFAIT

A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs

ESPRESSO CHOCOLATE MOUSSE

Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee

LEMON CHIFFON MOUSSE

A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream

BERRY SHORTCAKE

Slices of butter shortcake topped with mixed berry compote & whipped cream

NEW YORK STYLE CHEESECAKE

Creamy, traditional slice with a strawberry drizzle

DOUBLE CHOCOLATE TORTE

with white chocolate shavings and fresh berries

NEW YORK CHEESECAKE

with raspberry glaze whipped cream and fresh mint

TIRAMISU

with chocolate glaze

CHOCOLATE CARAMEL PRALINE CHEESECAKE

WHITE CHOCOLATE RASPBERRY- LEMON CREAM CAKE

topped with a white chocolate buttercream

ROASTED PEAR

served with a Caramel Sauce

PECAN SPICED CAKE

topped with Vermont Maple buttercream

TRES LECHES CARROT CAKE

***Prices are subject to change without notice*

BREAKFAST BUFFETS

All breakfast buffets come with Coffee Service, Hot Tea or Chilled Orange Juice.

CONTINENTAL BREAKFAST BUFFET

SEASONAL FRESH FRUIT

ASSORTED BREAKFAST BREADS,
SCONES AND MUFFINS
*served with premium fruit preserves and
whipped butter*

13.⁹⁵

A LA CARTE ITEMS

MUFFINS BY THE DOZEN / 15

SCONES BY THE DOZEN / 17

DANISHES BY THE DOZEN / 16

COFFEE BY THE CARAFE
(1.5 GALLONS/30 CUPS) / 40

JUICES PER LITER / 8.⁹⁵

PREMIUM BREAKFAST BUFFET

FRESH SEASONAL FRUIT DISPLAY

ASSORTED BREAKFAST BREADS,
SCONES AND MUFFINS

PREMIUM FRUIT PRESERVES
and sweet butter

FRITTATA
*(Choice of Veggie Frittata & Bacon with
Cheese)*

ORANGE HONEY GLAZED BLACK
FOREST HAM

HERB ROASTED FRESH CUT
BREAKFAST POTATOES

WARM BUTTERMILK, WHITE CHEDDAR
AND SAGE BISCUITS
with house country gravy

19.⁹⁵

THE WAKE UP CALL

ASSORTED BREAKFAST BREADS &
BAGELS
*served with jam, whipped butter & cream
cheese*

SEASONAL FRESH FRUIT

FRITTATA
*(Choice of Veggie Frittata & Bacon with
Cheese)*

CHOICE OF SMOKED BACON,
SAUSAGE OR HAM

17.⁹⁵

DIETARY PREFERENCES OR RESTRICTIONS?

Not a problem. We have options



GLUTEN-FREE



VEGETARIAN



VEGAN

PLATED, SERVED BREAKFAST MENU

Comes with coffee and tea service.

CLASSIC PLATED BREAKFAST

FRESH SLICED FRUIT

ASSORTED BREAKFAST BREADS,
SCONES AND MUFFINS

PREMIUM FRUIT PRESERVES
and sweet butter

HOUSEMADE FRITTATA
(Choice of Vegetarian or Ham & Cheese)

CHOICE OF SLICED BACON OR
SAUSAGE PATTIES

BABY RED BREAKFAST POTATOES

18.⁹⁵

VEGETARIAN PLATED BREAKFAST

FRESH SLICED FRUIT

ASSORTED BREAKFAST BREADS
with premium fruit preserves and sweet butter

VEGETABLE FRITTATA WITH CHEDDAR
CHEESE

FRESH COTTAGE CHEESE

SLICED TOMATOES

BABY RED BREAKFAST POTATOES

16.⁹⁵

WE SERVE AWESOME

FOOD FROM SCRATCH / 509.795.0981
FULL SERVICE CATERING
SPOKANEVALLEYEVENTCENTER.COM / SPOKANE, WA

BRUNCH MENUS

SIGNATURE BRUNCH

FRESH SEASONAL FRUIT DISPLAY
with whipped cream and chocolate sauce

ORANGE HONEY GLAZED BLACK
FOREST HAM
with buttermilk and white cheddar sage biscuits

ITALIAN SAUSAGE

O'BRIEN BREAKFAST POTATOES

GRILLED & CHILLED VEGETABLES

HOUSE MADE FRITTATA
Choice of bacon & cheese or vegetarian

CROISSANTS AND SCONES
with sweet butter

CHOCOLATE DIPPED STRAWBERRIES

25.⁹⁵

CLASSIC BRUNCH

TROPICAL FRUIT SKEWERS

CHEDDAR AU GRATIN POTATOES

FRESH SCONES AND DANISHES

ASSORTED TEA SANDWICHES
*To include Chicken Salad on whole wheat,
Watercress tuna salad on sourdough,
Cucumber on rye, and Egg Salad on white*

SPINACH AND FETA EGG CUPS

PEPPER BACON AND CHICKEN APPLE
SAUSAGE

GRILLED & CHILLED VEGETABLES
WITH BALSAMIC GLAZE

28.⁹⁵

LUNCH BUFFET

Comes with coffee and tea service.

SOUP & SALAD BUFFET

CHOICE OF SOUP

New England Clam Chowder, Classic Chicken Noodle, Mushroom and Brie or Tomato Basil Bisque

PENNE PASTA SALAD

with cherry tomatoes, olives, onions, cheeses and herb vinaigrette

MIXED GREEN SALAD

with apples, cranberries, candied walnuts, apple vinaigrette, feta cheese and topped with balsamic glaze

SPECIALTY ASSORTED ROLLS

with sweet butter

ASSORTED DESSERT BARS

15.⁷⁵

CHICKEN TERIYAKI

MANDARIN ORANGE SALAD

Baby spring greens, mandarin oranges, red onion & candied walnuts. Tossed in our house orange poppyseed vinaigrette

SEARED CHICKEN BREAST

topped with house-made Teriyaki sauce

FRESH PINEAPPLE & STIR FRY VEGETABLES

JASMINE RICE

FORTUNE COOKIES

16.⁹⁵

SANDWICH BUFFET

FRESH SEASONAL FRUIT

ASSORTED SANDWICHES

Roast beef and cheddar with lettuce, tomato and horseradish aioli on whole wheat bread

Turkey and provolone with cranberry aioli, lettuce and tomato on whole wheat bread

Vegetarian sandwich with avocado, cucumbers, sprouts, lettuce and tomato with pesto herb cream cheese spread on whole wheat bread

GARDEN GREEN SALAD

with assorted dressings

FRESHLY BAKED CHOCOLATE CHIP COOKIES AND BROWNIES

17.⁹⁵

PULLED PORK SANDWICHES

SPINACH SPRING SALAD

Fresh spinach salad with fresh strawberries, toasted almonds, chopped kiwi, roasted red peppers & gorgonzola cheese. Tossed in an herb vinaigrette

TENDER PORK

Slow roasted & smothered in smoky BBQ sauce

BRIOCHE ROLLS

TANGY COLESLAW

ROASTED RED POTATOES

LEMON BARS

15.⁹⁵

FAJITA BUFFET

GUESTS CREATE THEIR OWN FAJITAS

Grilled, seasoned, sliced steak and chicken, rice and beans, grilled peppers and onions, lettuce and tomato, soft flour tortillas, sour cream and salsa

GARDEN SALAD

with dressings on the side

TORTILLA CHIPS AND GUACAMOLE

18.⁹⁵

WE PRIDE OURSELVES
IN CUSTOMIZING A PERFECT MENU FOR YOUR EVENT
SPOKANEVALLEYEVENTCENTER.COM / SPOKANE VALLEY, WA



PLATED, SERVED LUNCH

All served lunches are served with choice of salad, entrée, dessert, fresh rolls, butter and coffee service. All entrees come with fire roasted seasonal vegetables and your choice of herb roasted red potatoes, creamy garlic mashed potatoes, rice pilaf, or jasmine rice.

ENTREE

ARTICHOKE CHICKEN

Searched chicken breast topped with artichoke hearts and smoked bacon cream sauce

18.⁹⁵

TOP CHOICE SIRLOIN

with Red Wine Demi

24.⁹⁵

KING SALMON

with Lemon Beurre Blanc

23.⁹⁵

STUFFED CHICKEN BREAST

with Feta & Spinach Topped with Gorgonzola Tomato Cream Sauce

21.⁹⁵

CHOICE OF SALAD

MIXED GREEN SALAD

Mixed Green salad with apples, cranberries, candied walnuts and feta cheese, tossed in Apple Vinaigrette and topped with Balsamic Glaze

SPINACH SALAD

Fresh spinach salad with fresh strawberries, toasted almonds, chopped kiwi, roasted red peppers, gorgonzola cheese, tossed in Herb Vinaigrette and topped with Strawberry Glaze

CLASSIC CAESAR SALAD

Fresh chopped romaine with house made sourdough croutons, house made Caesar Dressing and freshly shaved parmesan cheese and garnished with a fresh lemon wedge

CHOICE OF DESSERT

BERRY CHEESECAKE PARFAIT

A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs

ESPRESSO CHOCOLATE MOUSSE

Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee, topped with a chocolate covered espresso bean

LEMON CHIFFON MOUSSE

A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream

BERRY SHORTCAKE

Slices of butter shortcake topped with mixed berry compote & whipped cream

CHOCOLATE CHIP COOKIES & BROWNIES

ASSORTED DESSERT BARS

DID YOU KNOW?

WE MANAGE NUMEROUS VENUES ALONG WITH OFFSITE CATERING!

AVENUES
EVENT CENTER


SPOKANE VALLEY
—EVENT CENTER—

 **Northwest**
Museum of
Arts and
Culture




the **Glover Mansion**

PLATED, SERVED LUNCH

ENTREE SALADS

*All entrée salads come with fresh rolls, butter, choice of dessert & coffee service.
Soup can be added before salad at additional cost*

ENTREE SALADS

GRILLED PEAR AND BLEU CHEESE SALAD

Grilled pear atop garden greens with toasted candied almonds, crumbled blue cheese, strawberries, Classic Vinaigrette and garnished with a Balsamic Glaze. Served with toasted baguette

16.⁹⁵

CLASSIC COBB SALAD

Crisp Romaine, spinach & iceberg lettuce, hickory smoked bacon, crumbled Maytag blue cheese, hard cooked eggs, avocado, diced fresh tomatoes & julienne roasted turkey. Served with traditional buttermilk bleu cheese dressing on the side

18.⁹⁵

CLASSIC CHICKEN CAESAR SALAD

Crisp Romaine, shaved Parmesan & garlic croutons tossed with our creamy Caesar dressing & topped with grilled chicken breast

18.⁹⁵

SEARED TUNA SALAD

Seared tuna on a bed of greens with shredded carrots & green onions tossed with a Wasabi Asian dressing topped with jicama apple slaw. (Subject to market pricing & availability Ask your Event Coordinator for details)

MP

ORCHARD CHICKEN SALAD

Roasted chicken breast, golden raisins, fresh grapes, chopped walnuts & crisp apples tossed with sweet cream dressing & served on a bed of mixed greens

17.⁹⁵

SOUP CHOICE

Can be added to any meal \$4.95

WILD MUSHROOM AND BRIE

NEW ENGLAND CLAM CHOWDER

CLASSIC MINISTRONE

CLASSIC CHICKEN NOODLE

TOMATO BASIL WITH GORGONZOLA

DESSERTS

Included in salad choice

BERRY CHEESECAKE PARFAIT

A layered parfait with cheesecake batter, fruit compote & graham cracker crumbs

ESPRESSO CHOCOLATE MOUSSE

Crushed Oreos with rich chocolate mousse blended with freshly roasted espresso coffee, topped with a chocolate covered espresso bean

LEMON CHIFFON MOUSSE

A light & airy lemon mousse layered with fresh blueberries & garnished with whipped cream

BERRY SHORTCAKE

Slices of butter shortcake topped with mixed berry compote & whipped cream

CHOCOLATE CHIP COOKIES &
BROWNIES

ASSORTED DESSERT BARS

