

Dessert Stations

Dessert Platter

One Per Table or Station
Choice of Four

Individual Strawberry Shortcakes
Tiramisu Parfait
Lemon Meringue Tarts
Mint Chocolate Cake Truffle
Boston Cream Pies
Chocolate Pudding
Cannoli's
Seasonal Fruit Tarts
Mini Cupcakes
Tahitian Vanilla Cheesecake, Amarena Cherry
Dulce de Leche Crème Puffs
Toasted Coconut Cream Tartlets
Ganache Meringues
S'more Tarts
Espresso Crème Brûlée
Vanilla Panna Cotta
Vegan Berry Tart **V**
27 per person

Cupcakes

Choice of Three

Rocky Road
Chocolate Cake & Buttercream, M&M's
Marshmallows, drizzled with Caramel

Red Velvet
Red Devils Food Cake, Cream Cheese Frosting

Cookies-n-Cake
Chocolate Cake, Oreo Buttercream, Mini Oreo

Salted Caramel Pretzel
Chocolate Buttercream, Crushed Pretzels

Banana Split
Banana Cake, Vanilla Buttercream, Chocolate

"Pina Colada"
Pineapple Cake, Coconut Buttercream

Black Forest
Chocolate Cherry Cake, Cherry Buttercream

Caramel Macchiato
Vanilla Cake, Coffee-Caramel Buttercream
Chocolate Shavings

S'more
Graham Cracker Cupcake, Chocolate Buttercream, Toasted Marshmallow

Neapolitan
Strawberry Cupcake with Vanilla, Chocolate & Strawberry buttercream
16 per person

Classic Pie Table

Choice of Three

Apple
Boston Cream
Chocolate Cream
Cranberry Apple
Key Lime
Lemon Meringue
Strawberry Rhubarb
Wild Blueberry
Peach
Served with 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
12 per person

Donut Kabobs

Cinnamon
Powder Sugar
Plain
7 per person

Waffle Bar

Belgian Waffles Served Hot

Toppings:
Fresh Seasonal Fruit
Blueberry Jam
Vermont Maple Syrup
Chocolate Sauce
Bourbon Whipped Butter
Chocolate Chips
Powdered Sugar
Whipped Cream
Honey
14 per person

Sundae School Ice Cream

Sundae Bar

Choice of Three

Black Raspberry
Chocolate
Chocolate Chip
Coffee
Coffee Oreo
Cookie Dough
Espresso Crunch
Kahlua Chip
Milky Way
Mocha Chip
Oreo Crunch
Peach
Strawberry
Vanilla
Mint Chocolate Chip
Toppings:
Hot Fudge, Butterscotch, Strawberry Sauce
Pretzels, Oreo Pieces, Chocolate Chips
Mini M&M, Sprinkles, Brownie Pieces
Toasted Coconut, Mixed Berries
Whipped Cream, Cherries, Swedish Fish
Choice of Cup or Sugar Cones
15 per person

Seasonal Shortcake Bar

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

S'more Station (Indoors Only)

Original, Raspberry, Vanilla, Citrus Marshmallows

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

Tableside 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 foodborne illness. All menus items are nut free
GF-Gluten Free, DF-Dairy Free, V-Vegan. Menus and prices are valid for events occurring before 12/31/2024.

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
10 per person

Cake Flavors

Choice of One

Triple Vanilla (*can be made Gluten Free*)

Vanilla Cake, Custard, Vanilla Buttercream

Zesty Lemon (*can be made Gluten Free or Vegan*)

Vanilla Cake, Raspberry Jam, Lemon Buttercream

Salted Caramel

Vanilla Cake, Dark Chocolate Mousse, Salted Caramel Buttercream

Funfetti (*can be made Gluten Free or Vegan*)

Vanilla Cake, Sprinkles, Vanilla Sprinkled Buttercream

Red Velvet (*can be made Gluten Free*)

Chocolate Cake, Cream Cheese Frosting

Oreo (*can be made Gluten Free or Vegan*)

Dark Chocolate Cake, Oreo Filling & Buttercream

S'mores

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

Tropical Passion

Vanilla Cake, Passionfruit Curd, Coconut & Passionfruit Buttercream

Mocha Madness (*can be made Gluten Free or Vegan*)

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

Anniversary Tier

7" Round single tier, single flavor, buttercream design

100

Ceremonial Wedding Cake

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

350

Enhancements

Premium Flavors \$1.75 per person

Additional Flavors \$1.50 per person

Additional Tier \$1.75 per person (minimum size for 4 tiers is 120 servings)

Extended Height Tiers \$1.50 per person

Gluten - Free & Vegan Cakes \$2.00 per person

Fondant designs are quoted on request as each style/design is unique

Handmade sugar paste flowers are quoted on request (please specify color and type of flower)

Premium Flavors

Choice of One

Pink Champagne

Vanilla Sponge Cake, Raspberry Mousse, Champagne Buttercream

Blueberry

Vanilla Cake, Fresh Blueberries, Orange Blossom Buttercream

Shortcake

Buttermilk Vanilla Cake, Mascarpone Cream, Strawberries

Cherries Jubilee

Chocolate Cake, Cherry Preserves, Black Cherry Buttercream

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

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