

# 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

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 foodborne illness. All menu items are nut free

GF-Gluten Free, DF-Dairy Free, V-Vegan. Menus and prices are valid for events occurring before 12/31/2025.

# 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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