

C U L I N A R Y S E R V I C E S

At ALLERTON PARK & RETREAT CENTER

FOOD & BEVERAGE SERVICES PROVIDED BY K-SPEAR CULINARY ARTS



Our catering department represents a full service team. We know how important your event is to you. It is equally important to us. Our Executive Chef is available for custom menu planning. Unless noted, menu items are priced per person.

CONFERENCE PACKAGE BREAKFAST ITEMS

RISE & SHINE

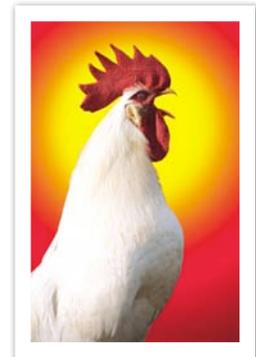
ASSORTED PASTRIES AND MUFFINS, SCRAMBLED EGGS WITH DICED BACON AND CHEESE (OR VEGETARIAN ON REQUEST), CEREALS, FRESH FRUIT PLATTER, FRUIT JUICE, COFFEE & TEA

THE BIG HARVEST

COFFEE CAKE, BAGELS WITH JELLIES AND CREAM CHEESE, SCRAMBLED EGGS WITH DICED BACON AND CHEESE (OR VEGETARIAN ON REQUEST), CEREALS, FRESH FRUIT PLATTER, FRUIT JUICE, COFFEE & TEA

MANSION CONTINENTAL

ASSORTED DOUGHNUTS, CEREALS, YOGURT, FRESH FRUIT PLATTER, SCRAMBLED EGGS WITH DICED BACON AND CHEESE (OR VEGETARIAN ON REQUEST), FRUIT JUICE, COFFEE & TEA



...Additional Breakfast Choices A STEP UP

RISE & SHINE MENU WITH THE ADDITION OF THE FOLLOWING:
ASSORTED YOGURT CUPS AND CHOICE OF HAM, BACON, SAUSAGE OR BISCUITS AND GRAVY
+\$3.00

THE COMPLETE BREAKFAST

RISE & SHINE MENU WITH THE ADDITION OF THE FOLLOWING:
QUICHES, BISCUITS & GRAVY, SLICED HAM, COUNTRY SAUSAGES, HOME-FRIED POTATOES & SMOKED SALMON PLATTER
+\$12.00

BAGEL BAR

RISE & SHINE MENU WITH THE ADDITION OF THE FOLLOWING:
VARIETY OF BAGELS, ASSORTED CREAM CHEESE SPREADS, SMOKED SALMON PLATTER, CAPERS, SLICED EGG & TOMATO
+\$5.00

SOUTH OF THE BORDER

RISE & SHINE MENU WITH THE ADDITION OF THE FOLLOWING:
SCRAMBLED EGGS WITH SAUTÉED PEPPERS AND CHORIZO, WARM FLOUR TORTILLAS, BLACK BEANS, SALSA FRESCA & SOUR CREAM
+\$5.00

THE HEALTHY CHOICE

RISE & SHINE MENU WITH THE ADDITION OF THE FOLLOWING:
DIVERSIFIED FARM GARDEN VEGETABLE QUICHE, TURKEY SAUSAGE PATTIES, BRAN MUFFINS WITH PROMISE MARGARINE AND LOW SUGAR SPREADS
+\$5.00

JUST A LITTE MORE

ADD BACON, HAM, SAUSAGE, FRENCH TOAST OR HOMEFRIES TO ANY MENU
\$+2.50 EA.

"HAIR OF THE FU DOG"

ANY OF THE ABOVE WITH THE ADDITION OF CHAMPAGNE MIMOSAS OR BLOODY MARY COCKTAILS
+5.50



Beverage Service

WITH THE EXCEPTION OF THE HORS D'OEUVRES, ALL CONFERENCE MENUS INCLUDE BEVERAGE SERVICE WITH ICED WATER, COFFEE, TEA, SODAS & ICED TEA

Ala Carte Beverages \$1.50 EACH

BOTTLED SPRING WATER, BOTTLED SPARKLING WATER, FLAVORED WATERS, ASSORTED SODAS, ORANGE JUICE, CRANBERRY JUICE, FRUIT PUNCH, LEMONADE, ICED TEA & COFFEE SERVICE

Bar Service

OPEN BAR, LIQUOR WITH BEER AND WINE

PER PERSON-PER HOUR \$18.00

OPEN BAR, BEER & WINE ONLY

PER PERSON-PER HOUR \$14.00

CASH BAR OR BY CONSUMPTION

COCKTAILS \$7.00

BEER & WINE \$4.00

(BEER IS BY THE KEG OR BOTTLE)

KILLIAN'S RED, MILLER LIGHT, BLUE MOON, BUDWEISER & CORONA

GLASS WINE/CHAMPAGNE \$4.00

BOTTLE HOUSE WINE OR CHAMPAGNE \$24.00

CLINE VINEYARDS

OAKLEY VARIETAL BLEND, CALIFORNIA

SIGNATURE COCKTAILS

PRICE PER GALLON \$50, SERVES APPROXIMATELY 35 PEOPLE

BATCHES PREPARED OF OUR MOST POPULAR COCKTAILS.

CHOOSE FROM BELOW OR CREATE YOUR OWN!

EXAMPLES INCLUDE: COSMOPOLITAN, MOJITOS, SANGRIA, MARGARITAS, OR LEMONDROP

ADDITIONAL BAR ITEMS AND SPECIALTY WINES AVAILABLE. PLEASE ASK FOR A QUOTE.



Conference Package Lunch Buffets

ALL BUFFET ITEMS INCLUDE
BEVERAGE SERVICE AND DESSERT
*choose a complete menu from below
e³ select a dessert*

DESSERT CHOICES
Cheese Cake with Berry Sauce
Chewy Chocolate Brownies
Yellow Sheet Cake & Chocolate Icing
Carrot Cake with Cream Cheese Icing
Assorted Dessert Platter

SOUP, SALAD & SANDWICH

SOUP, MIXED GREEN SALAD WITH TOPPINGS AND DRESSINGS, PASTA SALAD, ROASTED VEGETABLES, CUCUMBERS, MARINATED ONIONS, SLICED TOMATO, RELISH PLATTER, SLICED TURKEY BREAST, SLICED HAM AND ROAST BEEF, CHEESE PLATTER, ASSORTED BREADS AND CONDIMENTS

LATIN FLAVORS

SPANISH STYLE CHICKEN WITH ALL THE TRIMMINGS! TORTILLA CHIPS, FLOUR TORTILLAS, CHEDDAR AND JACK CHEESE, SAUTÉED BELL PEPPERS AND ONIONS. SERVED WITH TRADITIONAL MEXICAN RICE, SPICED BEANS, SHREDDED LETTUCE, SALSA, ROASTED CORN AND TOMATO SALAD, GUACAMOLE & SOUR CREAM

PASTA EXPRESS

CHEESE TORTELLINI WITH HERB SAUSAGE AND FRESH TOMATO-BASIL SAUCE, FETTUCCINI ALFREDO WITH GRILLED CHICKEN AND MUSHROOMS, PENNE WITH ROMA TOMATOES, BROCCOLI, TOASTED PINE NUTS AND EXTRA VIRGIN OLIVE OIL. SERVED WITH MIXED GREEN SALAD WITH ALL THE TOPPINGS, GARLIC BREAD & FRESH PARMESAN

THE MIDWESTERNER

TRADITIONAL "CHICKEN & NOODLES": AMISH NOODLES & SAVORY CHICKEN OVER MASHED POTATOES WITH GREEN BEANS, CORN ON THE COB, COLESLAW, PASTA SALAD, & ROLLS

THE FAR EAST

ASIAN STYLE SESAME CHICKEN WITH ALL THE TRIMMINGS! CRISPY WONTONS, TERIYAKI FRIED RICE, SAUTÉED MIXED VEGETABLES, MINI EGG ROLLS WITH SWEET AND SOUR SAUCE, ASIAN NOODLE SALAD, CHOPPED PEANUTS, AND A GREEN SALAD WITH SESAME DRESSING

THE POPEYE

BEER BATTERED COD, STEAK CUT FRIES, CLAM CHOWDER, COLESLAW, SPINACH SALAD TOPPED WITH CRUMBLED BACON, BAY SHRIMP, THOUSAND ISLAND DRESSING AND TOMATO WEDGES WITH ROLLS, TANGY TARTAR SAUCE & MALT VINEGAR



Conference Package Dinner Buffets

**CHOOSE 2 ENTREES AND PAIR WITH A STARCH, VEGETABLE, & DESSERT.
SERVED WITH PASTA SALAD, GREEN SALAD, ROLLS & BEVERAGES.**



ENTREES: CHOOSE 2

*RICOTTA AND HERB STUFFED CHICKEN BREAST
WITH MUSHROOM CREAM SAUCE*

*SAUTÉED CHICKEN PICATTA
SAUTEED WITH BUTTER, WHITE WINE, CAPER & HERB SAUCE*

*HERB GRILLED CHICKEN
WITH ROSEMARY & LEMON SAUCE*

*MEDITERRANEAN CHICKEN
STUFFED WITH FETA CHEESE, ARTICHOKE, OLIVES, CAPERS
& ROASTED TOMATO SAUCE*

*BEEF AND NOODLES :TRADITIONAL MIDWEST STYLE.
BRAISED BRISKET WITH AMISH NOODLES
(SUGGESTED WITH GREEN BEANS AND
SMASHED POTATOES)*

*BALSAMIC MARINATED FLANK STEAK
WITH ROASTED CORN SALSA*

*SLICED ROAST BEEF BRISKET
WITH CARAWAY GRAVY*

*HERB CRUSTED PORK TENDERLOIN
WITH CRANBERRY CHUTNEY AND CARAMELIZED ONIONS*

*BRINED PORK MEDALLIONS
WITH STEWED APPLES, CARAWAY AND CARAMELIZED ONIONS*

*ROASTED TURKEY MEDALLIONS
WITH ROSEMARY AND APRICOT GLAZE*

*HERB BAKED SALMON
WITH DILL CREAM SAUCE*

*SEARED TILAPIA
WITH SWEET RED ONION MARMALADE*

*ROASTED VEGETABLE PASTA
WITH ROASTED TOMATO SAUCE & GOAT CHEESE*

*EGGPLANT AND SQUASH PARMESAN WITH PESTO
WITH ROASTED TOMATOES, ARTICHOKE HEARTS & FETA*

*VEGETARIAN PESTO LASAGNA
LAYERED WITH 3 CHEESES AND VEGETABLES*

*FETTUCINI WITH WILD MUSHROOMS
WITH CREAM SAUCE AND FRESH HERBS*

*ROASTED VEGETABLES AND TOFU STEW
OVER BASMATI RICE WITH TRADITIONAL TOMATO SAUCE*



STARCH: CHOOSE 1

HERB ROASTED POTATOES

*SMASHED POTATOES WITH
HERB BUTTER OR BLUE CHEESE*

TWICE BAKED POTATO

SEA SALTED SHOESTRING FRIES

PARMESAN POTATO WEDGES

HERBED BASMATI RICE

HOMEMADE "MAC & CHEESE"

ASIAN STYLE SCALLION RICE

PARMESAN & HERB SOFT POLENTA

BRAISED WHITE BEANS

PASTA WITH PESTO SAUCE

PASTA WITH ALFREDO SAUCE

VEGETABLE: CHOOSE 1

ROASTED VEGETABLES & HERBS

*WILTED SPINACH WITH
CARAMELIZED ONIONS*

*BRAISED BROCCOLI WITH
ALMOND BURRE BLANC*

*ROASTED CAULIFLOWER WITH
BREADCRUMBS & CAPERS*

*SAUTÉED GREEN BEANS
& PINE NUTS*

*ROASTED CARROTS WITH SAGE
SMOKEY SWISS CHARD WITH
SPANISH PAPRIKA*

*ROASTED CORN WITH RED AND
GREEN PEPPERS*

*ROASTED MUSHROOMS WITH
GARLIC BUTTER*

*GRILLED CABBAGE WEDGE WITH
SHARP CHEDDAR*

*MAPLE BRAISED PUMPKIN OR
SQUASH*

*DESSERT CHOICES: CHEESE CAKE WITH
BERRY SAUCE, CHOCOLATE BROWNIES,
YELLOW SHEET CAKE WITH
CHOCOLATE ICING OR CARROT CAKE
WITH CREAM CHEESE ICING*



Conference Package Break Items

CHOOSE 1 ITEM PER BREAK SESSION

**SERVED WITH ASSORTED SODAS, ICED WATER, ICED TEA,
COFFEE & HOT TEA**

CHIPS & SALSA

COOKIES

ASSORTED DESSERT PLATTER

MINI MUFFINS & PASTRIES

ASSORTED DOUGHNUTS

GLAZED CINNAMON ROLLS

PUDDING CUPS

POTATO CHIPS & RANCH DIP

CHEESE & CRACKERS

POPCORN

COOKIES & PRETZELS

ASSORTED CANDY BARS & MIXED NUTS

ASSORTED BISCOTTI

PARMESAN PUFF PASTRY STICKS

GIANT WARM PRETZELS WITH CHEESE

& MUSTARD

VEGETABLES WITH RANCH DIP

PRETZELS AND NUTS

COFFEE CAKE AND FRESH BERRIES



IN ADDITION...MORE BREAK ITEMS TO CHOOSE FROM. +\$3.00

IMPORTED & DOMESTIC CHEESE WITH FRUIT & BAGUETTE

FRESH SEASONAL FRUIT SKEWERS WITH CINNAMON & HONEY YOGURT CUPS

FRESH & GRILLED VEGETABLE CRUDITÉ PLATTER WITH BLUE CHEESE VINAIGRETTE

HAND CUT TORTILLA CHIPS WITH FRUIT SALSA, BEAN DIP & GUACAMOLE

ASSORTED PROTEIN AND GRANOLA BARS

LOW FAT YOGURT, FRUIT & GRANOLA PARFAITS

Plated Entrees

+\$12.00 PER PERSON, FOR ONE SELECTION
+\$15.00 PER PERSON, FOR TWO SELECTIONS (SPLIT PLATE)

**ALL ENTREES ARE SERVED WITH A
MIXED FIELD GREEN SALAD,
CHOICE OF VEGETABLE, STARCH AND DESSERT
(CHOICES ON PREVIOUS PAGE)**

THICK SLICED RARE ROAST BEEF
WITH PEPPERCORN AND BLUE CHEESE BUTTER

GRASS FED FILET MIGNON
WITH WILD MUSHROOM DEMI GLACE

MARINATED & SEARED FLANK STEAK
WITH CORN RELISH

CUMIN SCENTED LAMB CHOPS
WITH CUCUMBER YOGURT SAUCE

CIDER BRAISED PORK SHOULDER
WITH CILANTRO BUTTER SAUCE

CORNBREAD, CRANBERRY AND APPLE STUFFED PORK LOIN
WITH MUSTARD CREAM DRIZZLE

STUFFED CHICKEN
WITH RICOTTA AND HERBS AND MUSHROOM CREAM SAUCE

SAUTÉED CHICKEN PICATTA
SAUTEED WITH BUTTER, WHITE WINE, CAPER & HERB SAUCE

RIESLING ROASTED TURKEY MEDALLIONS
WITH CITRUS GLAZE AND FRESH HERBS

GRILLED PORTOBELLO MUSHROOMS
FILLED WITH WILD RICE-ALMOND PILAF &
SWEET PEPPER VINAIGRETTE

POLENTA GRATIN
WITH TOMATO, FONTINA, AND ROSEMARY

OVEN ROASTED SALMON FILET
WITH CARAMELIZED RED ONION MARMALADE

SEARED HALIBUT
BREAD CRUMB CRUSTED WITH GARLIC BUTTER SAUCE

JUMBO SEARED SEA SCALLOPS
WITH HERB AND WINE SAUCE

GARLIC BUTTER SHRIMP SKEWERS
WITH TROPICAL FRUIT SALSA

THE FRESH FISH MARKET-PRICE QUOTED

DAILY SELECTIONS BASED ON AVAILABILITY. CHOICE OF COOKING METHOD: BLACKENED OR SAUTÉED WITH GARLIC OIL. SERVED WITH TROPICAL FRUIT SALSA OR TOMATO BASIL SALSA.



COOK OUT!

PLOWBOY COUNTRY BBQ
\$18.00

SODAS & WATER
LEMONADE
ICED TEA
ALL BEEF HOT DOGS
BEEF BURGERS
WATERMELON WEDGES
POTATO SALAD
COLE SLAW
COWBOY BEANS
BERRY PIE
VANILLA ICE CREAM
...& ALL THE FIXIN'S



TO-GO LUNCHES **\$9.00**

SANDWICH OR WRAP:
CHOICE OF
HAM, ROAST BEEF,
TURKEY, 3-CHEESE OR
ROASTED VEGETABLE.
SERVED WITH:
WHOLE FRUIT, CHEF'S
CHOICE
PASTA SALAD, CHIPS, PETITE
DESSERT, CONDIMENTS &
BOTTLED WATER

PLANTATION JUBILEE
\$20.00

SODAS & WATER
BOTTLED WATER
LEMONADE
ICED TEA
CHICKEN SKEWERS
ALL BEEF HOT DOGS
BEEF BURGERS
POTATO SALAD
CORN BREAD
COLE SLAW
WATERMELON WEDGES
COWBOY BEANS
BERRY PIES
VANILLA ICE CREAM
...& ALL THE FIXIN'S



GIFT BASKETS

FU DOG \$20.00
LORINA SPARKLING LEMONADE
VOSS STILL WATER
ALMONDS
FU DOG CHOCOLATE BARS (2)
FRESH FRUIT
CHEESE STRAWS

EVERGREEN \$35.00
GODIVA ESPRESSO DRINK (2)
VOSS STILL WATER
MIGHTY LEAF TEA TIN
TEA STRAINER
POWER BARS (2)
FRESH FRUIT
DRIED FRUIT ASSORTMENT

GARDEN PARTY
\$27.00

SODAS
BOTTLED WATER
LEMONADE
BERRY LEMONADE
ICED TEA
MINT JULIPS
DEVILED EGGS
GLAZED BEEF BRISKET
GLAZED BBQ PORK RIBS
CHICKEN SKEWERS
BEEF BURGERS
PESTO POTATO SALAD
FRESH FRUIT SKEWERS
CORN BREAD
COLE SLAW
ROASTIN' CORN
POTATO WEDGES
COWBOY BEANS
BERRY PIES
VANILLA ICE CREAM
...& ALL THE FIXIN'S

BUDDAH \$45.00
IMPORT BOTLED BEER (4)
VOSS STILL WATER, LEMON
DROPS, NUT ASSORTMENT
FRESH FRUIT, CHEESE
STRAWS, PROSCUITTO,
BREAD STICKS
MUSTARD CROCK &
PRETZELS

THREE GRACES \$65.00
2 BOTTLES OF WINE, 1 RED,
1 WHITE OR CHAMPAGNE,
VOSS STILL WATER, GOURMET
COFFEE, BISCOTTI, FRESH FRUIT,
LAYERED ANTIPASTO VASE
(KALAMATA OLIVES, STUFFED
OLIVES, ARTICHOKE HEARTS,
CHEESES) CRACKERS,
PROSCUITTO, MUSTARD CROCK,
LEMON DROPS, SMOKED OYSTERS
OR MUSSELS,
FU DOG CHOCOLATE BARS (2)

Hot Hors D' Oeuvres

Priced Per 50 Pieces. Served Passed and as a Display



- BAKED BRIE EN CROUTE \$75
THAI CHICKEN SATE BROCHETTES \$85
ROASTED GARLIC, ROMA TOMATOES AND SPINACH TARTS \$75
GRILLED POLENTA TRIANGLES & ROASTED RED PEPPER SAUCE \$75
BABY RED POTATO BITES WITH MELTED CHEESE, BACON AND CHIVES \$75
CRAB STUFFED MUSHROOM CAPS \$85
WILD MUSHROOM IN A PUFF PASTRY \$75
SWEET POTATO PANCAKE WITH DUCK CONFIT & PLUM SAUCE \$85
BLUE CHEESE CRUSTED FILET MIGNON LOLIPOP \$100
SPINACH & GOAT CHEESE OPEN FACED QUESADILLA \$75
BOURSIN AND EDIBLE SOYBEAN BRUSCHETTA \$75
MINI CRAB CAKES WITH SHERRY CREAM SAUCE \$85
PETIT DUCK TACOS WITH BERRY SALSA \$85
BRUSCHETTA WITH ARTICHOKE, SPINACH MOZZARELLA \$75
MUSHROOMS FILLED WITH THREE CHEESES \$75
SESAME CHICKEN SKEWERS WITH FRESH SCALLIONS \$85
MUSHROOMS FILLED WITH SWEET ITALIAN SAUSAGE & CHEESE \$85
SPINACH AND FETA CHEESE IN CRISPY PHYLLO DOUGH \$75
ASIAN POTSTICKERS WITH SOY PLUM SAUCE \$75
HERB CHICKEN TENDERLOINS WITH BASIL & PROSCUITTO \$85
MINIATURE COCKTAIL REUBENS \$85
MINIATURE EGGROLLS WITH DUCK SAUCE \$75
ARTICHOKE BOTTOMS WITH CHICKEN, SAGE, AND CHEESE \$75
PARMESAN ENCRUSTED ARTICHOKE HEART WITH LEMON AIOLI \$75
WARM CHICKEN AND BRIE TARTLETS WITH FRESH HERBS \$75
CIDER-BACON WRAPPED SEA SCALLOPS \$100
HONEY GLAZED SHRIMP SKEWERS WITH MANGO SALSA \$100

YOU MAY BE BLACK-TIE. OR NOT. YOU MAY HAVE THOUSANDS OF
EMPLOYEES. OR NOT. YOU MAY BE GLOBAL AND HIGH TECH. OR NOT.
WHATEVER YOUR CULTURE AND NEEDS, THE ALLERTON CATERING & EVENTS TEAM WILL CREATE AN
EVENT THAT WILL EXCEED YOUR WILDEST EXPECTATIONS.
A TEAM BUILDING RETREAT? A WORLD-CLASS CONFERENCE?
A POLITICAL FUNDRAISER? UNIQUE, PERSONAL, AND ONCE-IN-A-LIFETIME, OUR SPECIAL EVENTS
START WITH THIS SIMPLE QUESTION:
HOW CAN WE MAKE THIS EVENT, NOT JUST SPECIAL, BUT PERFECT?

allerton

Cold Hors D' Oeuvres

*Priced Per 50 Pieces
Served Passed and as a Display*



SESAME TUNA TARTARE ON A WONTON \$100

SMOKED SALMON DIAMONDS WITH DILL CREAM ON CROSTINI \$100

PROSCUITTO ROULADE WITH CHEVRE AND ASPARAGUS \$100

TUNA NICOISE CROSTINI \$100

PEARS & CAMAMBERT \$85

HOUSEMADE TORTILLA CHIPS WITH BLOODY MARY SALSA \$65

DUCK BREAST SALAD SERVED IN A CRISPY WONTON \$85

FRESH FRUIT SKEWERS WITH CINNAMON & HONEY DIP \$75

NEW POTATOES FILLED WITH HERBED CREAM CHEESE AND FRESH CHIVES \$75

CURRIED CHICKEN CANAPÉS IN A PHYLLO SHELL \$85

BIAS CUCUMBER ROUNDS FILLED WITH WHIPPED BOURSIN AND FRESH CHIVES \$75

PROSCUITTO AND BASIL PINWHEELS ON TOAST POINTS \$85

SMOKED TROUT SLICES AND CHIVE CREAM WITH CROSTINI \$85

DOMESTIC AND IMPORTED CHEESE PLATTER WITH CRACKERS AND SPREADS \$85

ANTIPASTO SKEWERS; TORTELLINI, OLIVE, SUN DRIED TOMATO & PROSCUITTO \$85

CARVING STATION AND SHELL FISH BAR AVAILABLE. PLEASE INQUIRE.

How Sweet It Is...



WHETHER IT IS A BIRTHDAY PARTY FOR TWENTY-FIVE OR CELEBRATION FOR FIVE HUNDRED, OUR PASTRY ARTIST WILL WORK WITH YOU TO DESIGN THE PERFECT CAKE FOR YOU.

STANDARD ROUND AND SHEET CAKES

*9 INCH ROUND CAKES BEGIN AT \$35.00, SERVES 16
12 INCH ROUND CAKES BEGIN AT \$58.00, SERVES 24
14 INCH ROUND CAKES BEGIN AT \$96.00, SERVES 36
QUARTER SHEET CAKES BEING AT \$74.00, SERVES 24
HALF SHEET CAKES BEGIN AT \$148, SERVES 48
WHOLE SHEET CAKES BEGIN AT \$190.00, SERVES 96*

A VARIETY OF FLAVORS, FILLINGS & ICINGS ARE AVAILABLE. JUST ASK.

OTHER SHAPES AVAILABLE: OVAL, SQUARE, PETAL, HEXAGONAL AND HEART

SPECIALTY CAKES. 9 INCH, SERVES 16

TREE STUMP CAKE \$48.00

ROLLED AMARETTO CAKE WITH CHOCOLATE GANACHE AND CHOCOLATE ALMOND BARK

ELVIS CAKE \$55.00

3 LAYERS OF MOIST BANANA CAKE WITH CHOCOLATE PEANUT BUTTER ICING AND CHOCOLATE GANACHE

CHOCOLATE PUMPKIN DOUBLE BUNT CAKE \$55.00

RICH AND DENSE CHOCOLATE PUMPKIN CAKES FACED TO CREATE THE SHAPE OF A PUMPKIN COVERED IN CREAM CHEESE FROSTING WITH A MARZIPAN STEM AND LEAF

GINGERBREAD LEMON CAKE \$48.00

GOOEY GINGERBREAD CAKE COVERED WITH ZESTY LEMON ICING

FRESH BERRY TRIFLE \$48.00

LAYERS OF DENSE POUND CAKE SMOTHERED IN SWEET WHIPPED CREAM AND FRESH BERRY COMPOTE

CHERRY, APRICOT AND FRESH PEACH PIE \$28.00

FRESH FRUIT PIE IN A CORNMEAL PATE BRISEE CRUST

PEACH & BLUEBERRY GALLETTE \$28.00

FRESH FRUIT PIE IN A CLASSIC PATE BRISEE CRUST