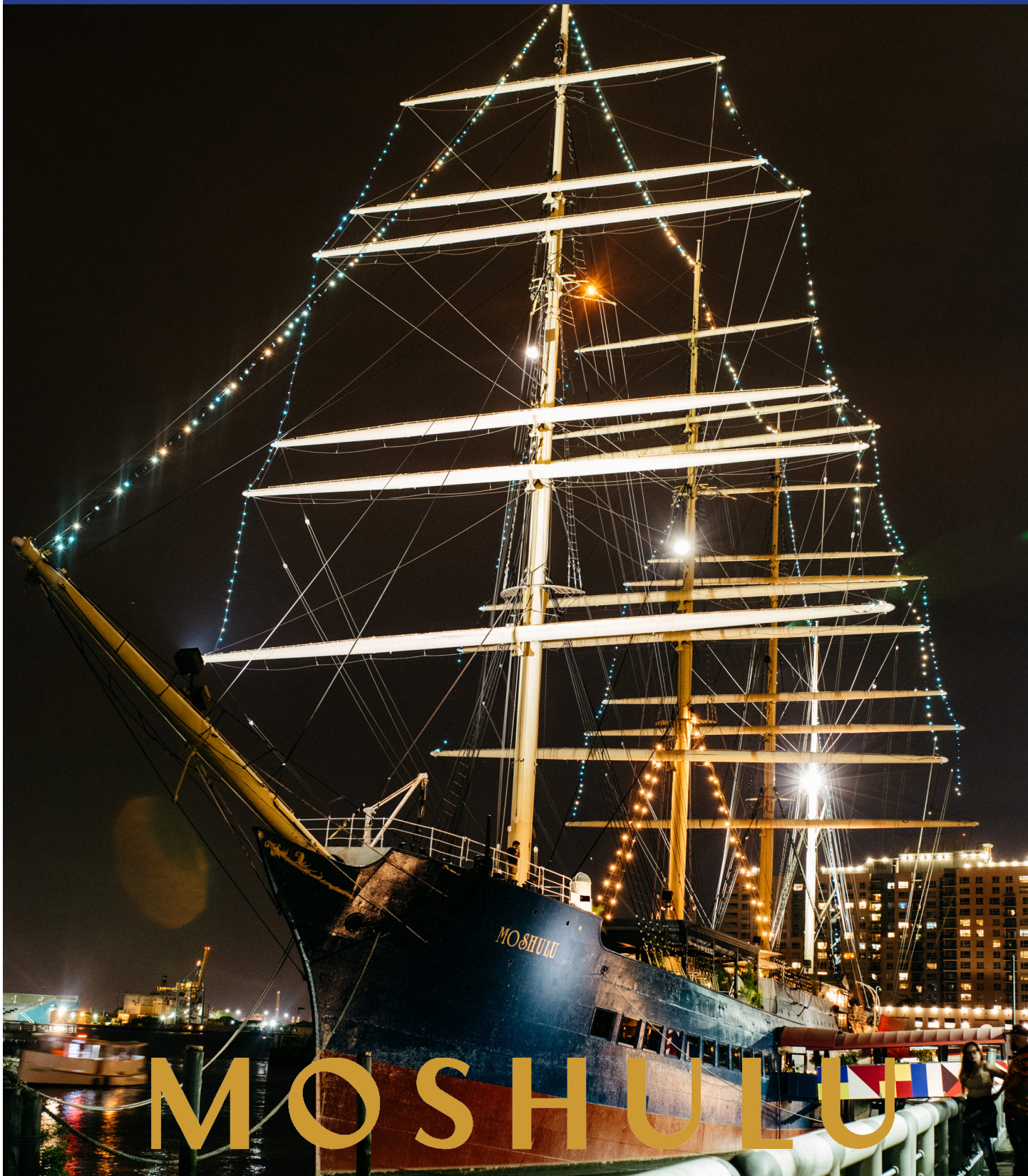


# EVENING PACKAGES



MOSHULL

Thank you for inquiring about hosting your special event on the Moshulu; the World's oldest and largest four-masted Tall Ship. Docked on Philadelphia's Penn's Landing, the Moshulu is three hundred ninety seven feet long with masts towering two hundred twenty feet above the Charthouse Deck. Offering unsurpassed views and a unique experience, our private rooms and outdoor tented or open aired decks combined with delectable American cuisine and impeccable service, make the Moshulu the perfect setting for entertaining and celebrating.

The Moshulu offers a variety of menu packages for lunch, brunch, dinner and cocktail receptions created by our award winning Executive Chef. Pricing does not include the 8% PA sales tax on food, 10% PA and city sales tax on liquor or the 24% staffing charge. The Moshulu has food and beverage minimums for daytime and evening events. Please inquire with your private events concierge when planning your event.

To confirm your reservation, a signed contract, and a non-refundable deposit is required. Payments can be made by certified check or electronic fund transfer. Please make all checks payable to: SCC Restaurant LLC. There will be a surcharge of 3% on all credit card charges. Your final payment and guarantees with entrée pre-counts are due seven (7) business days prior to your event.

We are excited that you are considering the Moshulu and look forward to creating a unique and memorable event. We look forward to meeting with you to discuss and coordinate all the possibilities. Please feel free to contact either one of us with any questions or to set-up an appointment to tour this magnificent ship and begin planning your special event.

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484.451.7414



# EVENT COORDINATION

The Moshulu strives to create a unique and memorable event for you and your guests. Our Private Events Concierges will work with you to determine your needs and coordinate all of the details for your special event.

## BOOKING YOUR EVENT

We will tentatively hold a Private Event function date up to 14 days without a deposit or contract. To confirm an event as definite, a non-refundable deposit of 25% of the estimated food and beverage revenue or food and beverage minimum, whichever is greater, is due within ten business days with a signed contract.

## COMPLIMENTARY SERVICE & AMENITIES

Every event at the Moshulu includes Ivory linens, tableware, a Coat Check Attendant, dedicated Banquet Captain and personal event coordination throughout the planning process.

## FACILITY RENTAL

Please inquire with our Private Events Concierges about facility rental rates for each specified space. Fees are based on food and beverage minimums and the variety of spaces required for your event.

## GUARANTEES

A final attendance guarantee must be specified by 12 Noon, seven business days prior to the event with entrée pre-counts. This guarantee is not subject to reduction. If a guarantee is not received seven business days prior to the event, the estimated count will be used as the final guarantee. Attendance increases after the final guarantee, is subject to Chef's approval who reserves the right to substitute menu items. We will prepare for 2% above the guarantee, and you will be charged whichever is greater, the guarantee or number of guests served.

## EVENT DETAILS

All arrangements should be finalized at least three weeks in advance of your event if possible. An Event Order of your event will be submitted to you for approval. It is the host's responsibility to review all arrangements, notify your Private Events Concierge of any changes, and return the signed Event Order.

## PAYMENT

The Moshulu accepts payments by money order, certified check, corporate check or Electronic Fund Transfer, made payable to SCC Restaurant LLC. A signed copy of the contract and a non-refundable deposit is due within ten business days. The final balance must be paid in full by 12 noon, seven business days prior to the event based on the final guaranteed number of guests. Any additional charges during the event will be due at the end of event. Should proper payment not be received within the designated time, Moshulu reserves the right to cancel the event.

## STAFFING CHARGE

All food and beverage is subject to a 24% staffing charge. The Staffing Charge is not a gratuity but covers labor expenses for staffing your event and may exceed the actual labor cost. Gratuity is offered at the sole discretion of the guest.

## ADDITIONAL LABOR CHARGES

Bartender fee of \$150 each bartender per 75 guests

Chef Attendant fee of \$100 each attendant per 75 guests is required for stations

Cake Cutting Fee of \$3 per guest if cake is provided by an outside vendor

Security and Bathroom Attendant fee of \$25 each per hour per 50 guests

## **PARKING**

Penn's Land Corporation owns the parking lot outside of the Moshulu, and charges \$20 per car. Host paid parking is available upon request through Penn's Landing. Additional metered spots and parking lots are available on Columbus Boulevard. Uber and Taxi service are also available.

## **AUDIOVISUAL EQUIPMENT**

Moshulu has a variety of audio-visual equipment available for rental. Pricing is available upon request.

## **EVENT TIMES**

Should you extend the time of your event, there is a \$500 fee per hour, in addition to any additional food and beverages purchases and staffing charges.

## **DECORATION**

Guests may provide decorations provided they conform to all Moshulu requirements and fire codes. Placement and attachment of such must be coordinated with your Private Events Manager. Votive candles and enclosed candles are acceptable. No Helium balloons, streamers, confetti or rice are permitted. Bubbles are not permitted inside. Only painters' tape is permitted. Everything must be removed at the end of the event. The Moshulu is not responsible for any items left at the end of the event.

## **SUBCONTRACTORS AND OUTSIDE VENDORS**

All vendors load-in through The Deck entry. There is not an elevator available, vendors are responsible for carrying and moving their own equipment. All equipment and accessories will be neat, orderly and set up in a professional manner that protects all persons from any bodily harm.

All vendors and outside subcontractors will indemnify and hold the Moshulu harmless from any and all damages or liabilities which may arise by them, their employees or through their use. A one-million-dollar Certificate of Insurance naming SCC Restaurant LLC is required. There is no additional cost to request this certificate from their insurance company.

## **MUSIC AND ENTERTAINMENT**

Background music is available in all areas of the Moshulu. Should you require outside band or DJ, the Moshulu requires the following guidelines. All equipment should be professional grade. Loose wires and cords are to be taped down using Gaffer's tape. All lighting trees/stands should have sandbags. Speakers should be placed on or near the performance area, not on the dance floor. Volume should be set at a moderate level that permits comfortable conversation. Increase in volume for dance music should be based on the size of the audience. Host and onsite event supervisor have the final approval.

Professional entertainment vendors may not drink alcohol on performance area. Non-alcoholic beverages and water are permitted in the performance area. Meals are a courtesy of the hosts should they choose to provide. Meals should be eaten at an appropriate time off stage in a designated area as determined by the host.

## **SMOKING**

There is no smoking inside the Moshulu or under the tents. Designated outdoor areas are available on the open-air decks or on the pier.

# BEVERAGES

## OPEN BAR

### TOP SHELF

Knob Creek, Maker's Mark, Crown Royal, Johnny Walker Black, Espolon Tequilas  
Ketel One, Grey Goose, Bluecoat, Bombay Sapphire, Hendricks, Don Pancho, Gosling's Dark  
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer  
Assorted Soft Drinks, Juices and Bottled Water

**2.5 HOUR OPEN BAR**                    **\$55 PER GUEST**  
**EACH ADDITIONAL HALF HOUR**        **\$7 PER GUEST**

### PREMIUM

Bulleit, Jim Beam, Seagram VO, Jack Daniels, Jameson, Dewar's, Cuervo Gold, Sauza Hornitos  
Faber Vodka, Tito's, Beefeater, Tanqueray, Bacardi, Captain Morgan, Malibu  
Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer  
Assorted Soft Drinks, Juices and Bottled Water

**2.5 HOUR OPEN BAR**                    **\$45 PER GUEST**  
**EACH ADDITIONAL HALF HOUR**        **\$7 PER GUEST**

### WINE AND BEER

Select House Chardonnay, Cabernet Sauvignon, Domestic and Craft Bottled Beer  
Assorted Soft Drinks, Juices and Bottled Water

**2.5 HOUR OPEN BAR**                    **\$40 PER GUEST**  
**EACH ADDITIONAL HALF HOUR**        **\$7 PER GUEST**

### BRUNCH COCKTAILS

Mimosas, Bloody Marys and Bellinis

**2 HOUR**                                    **\$24 PER GUEST**

### SODA AND JUICE

Assorted Soft Drinks, Juices and Bottled Water

**2.5 HOUR OPEN BAR**                    **\$12 PER GUEST**  
**EACH ADDITIONAL HOUR**                **\$4 PER GUEST**

### MOCKTAIL

Seasonally Inspired Non-alcoholic Cocktail Beverages

**2.5 HOUR BAR**                            **\$12 PER GUEST**  
**EACH ADDITIONAL HOUR**                **\$4 PER GUEST**

## CONSUMPTION BAR

**All Drinks charged on a Consumption Basis per Drink. Bottled Wine & Champagne charged by Bottle**

Top Shelf Cocktails	\$14-up
Premium Cocktails	\$10-\$14
Specialty Cocktails	\$15
Glass of House Wine	\$9
Domestic Beer	\$8
Imported / Craft Beer	\$8
Soft Drink / Juice	\$4
San Pellegrino 500 ml plastic	\$3

## **TABLESIDE**

### **WINE SERVICE**

See our Wine List to Select Wines to be Served Tableside by the Bottle

### **BOTTLED WATER SERVICE**

Acqua Panna 1L \$7.5

San Pellegrino 750 ml glass \$7.5

## **ADDITIONS**

### **CORDIALS**

Kahlua, Grand Marnier, Bailey's Irish Cream, Sambuca, Cointreau, St. Germaine

**FOR ONE HOUR \$10 PER GUEST**

**CHAMPAGNE TOAST \$8 PER GUEST**

### **PREMIUM DRINK TICKETS**

Premium Cocktails, Beer and House Wine

**\$10 PER TICKET**

**All Pricing Excludes Tax and Staffing Charge  
Bartender Fee is \$150 each per Every 50 Guests.**

# BUTLERED HORS D'OEUVRES

Select six for one hour

## COLD

**Roasted Tomato & Fresh Mozzarella Crostini**, Basil Pesto

**Smoked Salmon Mousse**, Potato Chip, Dill

**California Roll**, Crab, Cucumber, Mango, Spicy Mayo

**Spicy Tuna Crispy Rice**, Masago Mayo, Soy Reduction

**Shrimp Cocktail**, Chives, Lemon, Cocktail Sauce

**Pulled Chicken Tinga Wrap**, Black Beans, Chipotle, Guacamole

**Hummus**, Feta, Olives, Red Pepper Lavash

**Hand Chopped Steak Tartare**, Black Truffle, Crispy Shallots

**Mexican Bay Scallop Ceviche**, Leche de Tigre, Avocado

**Smoked Prosciutto Wrapped Brie Cheese**, Cherry Jam, Saba

## HOT

**All Beef Pigs in a Blanket**, Puff Pastry, Sauerkraut, Jalapeno Mustard

**Angus Beef Sliders**, American Cheese, Pickles, Chipotle Aioli

**Veggie Burger Sliders**, Caramelized Onions, Swiss Cheese, Horseradish

**Italian Roast Pork Slider**, Provolone, Roasted Peppers, Pesto

**Chesapeake Style Crab Cakes**, Caper Remoulade

**Mini Burgundy Beef Puff**, Béarnaise Aioli

**Gluten-Free Roasted Vegetable Empanada**, Chipotle Aioli

**Turkey Meatball**, Spicy Tomato, Parmesan

**Cheese Steak Spring Roll**, M1 Steak Sauce

**Vegetable Spring Roll**, Hoisin Sauce

**Gluten Free Quinoa & Zucchini Fritter**, Caper Remoulade

**Korean Chicken Skewer**, Spiced Peanuts, Korean BBQ

**Asian Beef Dumplings**, XO Sauce

**Bacon Wrapped Scallops**, Red Pepper Jam

\$18 PER GUEST

All pricing excludes tax and staffing charge

# STATIONARY HORS D'OEUVRES

Minimum of 20 guests for one hour

## CRUDITES

Seasonal Vegetables

Hummus, Ranch Dressing

**\$8 PER GUEST FOR ONE HOUR**

## ARTISANAL CHEESE

Brie, Manchego, Soft Goat Cheese, Cabot Cheddar, Pepper Jack Black River Blue, and Dill Havarti

Spiced Nuts, Grapes, Dried Fruits

Crackers and Crostini

**\$14 PER GUEST FOR ONE HOUR**

**ADD CRUDITES, \$15 PER GUEST FOR ONE HOUR**

## CHARCUTERIE

Fennel Salami, Prosciutto Di Parma, Mortadella, Beef Bresaola

Mostarda, Pickled Red Onion, Golden Raisins, Caperberries

Crostini

**\$17 PER GUEST FOR ONE HOUR**

**ADD ARTISANAL CHEESE, \$20 PER GUEST FOR ONE HOUR**

## DIPS

Edamame Hummus, Roasted Eggplant Caviar, Cucumber Yogurt with Feta & Dill, Roasted Tomato Bruschetta

Vegetable Crudité

Crostini & Lavash Chips

**\$15 PER GUEST FOR ONE HOUR**

## SOUTH PHILLY

Cheese Steak, American, Onions

Chicken Cheese Steak, Provolone

Cavatappi Pasta, Italian Sausage Gravy, Parmesan

Steak Rolls, Warm Focaccia, Hot Peppers, Ketchup

**\$19 PER GUEST FOR ONE HOUR**

**ADD Soft Pretzels, Yellow Mustard, ADD \$5 per Guest**

## RAW BAR

East Coast Oysters

Shrimp Cocktail

Garlic & Herb Steamed Mussels

Blue Crab Claws

Tuna Tartar with Chili Sauce, Wonton Chips

Cocktail Sauce, Caper Remoulade, Mignonette, Lemon

**\$29 PER GUEST FOR ONE HOUR**



## **VEGETARIAN ANTIPASTI**

**Roasted Tomato, Fresh Mozzarella**, Basil, Olive Oil

**Farro Arugula Salad**, Red Onions, Roasted Fennel, Balsamic, Parmesan

**Spicy Garlic Braised Broccoli Rabe**

**Antipasti Salad**, Roasted Peppers, Olives, Artichokes, Provolone, Extra Virgin  
Warm Focaccia

**\$15 PER GUEST FOR ONE HOUR**

## **TACOS – Select Three**

**Chicken Tinga**, Roja Style Tomato Sauce

**Pork Carnitas**, Pineapple, Roasted Jalapeno, & Cilantro

**Braised Beef**, Tomatillo Salsa Verde

**Roasted Vegetable & Black Bean**, Guajillo Salsa

Corn Tortillas, Shredded Queso Fresco, Sour Cream, Pico de Gallo

**\$18 PER GUEST FOR ONE HOUR**

## **CHINATOWN**

**Thai Noodle & Vegetables Salad** Chili Lime, XO Sauce

**Crab Rangoon**, Sweet Chili Sauce

**Vegetable Spring Roll**, Hoisin

**Steamed Shrimp Shu Mai**, Citrus Soy

**Chicken Lemongrass Dumplings**, Chili Lime

**Kung Pao Chicken & Asian Vegetable Stir Fry**, Spiced Peanuts

**\$19 PER GUEST FOR ONE HOUR**

## **SOUTHERN BARBECUE**

**CAROLINA STYLE PORK SHOULDER**

**SMOKEY BEEF BRISKET**

**SLOW COOKED SWEET BBQ CHICKEN**

Dirty Rice & Beans, Parker House Rolls, Mac & Cheese, and Collard Greens

**\$23 PER GUEST FOR ONE HOUR**

## **SUSHI**

**CALIFORNIA ROLL**

**PHILLY ROLL**

**SPICY SALMON**

**SPICY TUNA**

**YELLOWTAIL**

**EEL AVOCADO ROLL**

**VEGETABLE ROLL**

**SHRIMP AVOCADO ROLL**

Wasabi, Pickled Ginger, Soy Sauce, Wakame Salad

**\$23 PER GUEST FOR ONE HOUR**

**All Pricing Excludes Tax and Staffing Charge**

# PLATED DINNER

Minimum of 20 guests available after 4 PM

## APPETIZER COURSE

Select one based on your menu

**TRUFFLE GNOCCHI**, Wild Mushrooms, Roasted Tomato, Peas, Tomato Cream, Shaved Parmesan

**HEIRLOOM TOMATO & BURRATA**, Aged Balsamic, Garlic Crostini

**TURKEY MEATBALLS**, Spicy Tomato Sauce, Grana Padano, Calabrian Chilis, Grilled Bread

**TUNA TARTARE**, Masago Shrimp, Avocado, Crispy Wontons

**KOREAN FRIED CHICKEN**, Red Cabbage Slaw, Chili Lime Vinaigrette, Spiced Peanuts, Korean BBQ Sauce

**SEARED DIVER SEA SCALLOP**, Warm Potato Salad, Black Truffle Aioli

**JUMBO SHRIMP COCKTAIL**, Lemon, Endive Salad, Cocktail Sauce

**BRAISED BEEF SHORT RIB**, Smoked Cheese Grits, Caramelized Onions, Shallot Jus

## SOUP COURSE

Select one based on your menu

**LOBSTER BISQUE**, Shrimp Tarragon Salsa

**WILD MUSHROOM SOUP**, Brioche Croutons, Chives

**SUMMER GAZPACHO**, Available May – September

**BUTTERNUT SQUASH SOUP**, Available October – April

## SALAD COURSE

Select one based on your menu

**BABY GEM LETTUCE**, Roasted Tomatoes, Parmesan Crostini, Caesar Dressing

**MOSHULU SALAD**, Romaine, Red Grapes, Apples, Crispy Shallots, Cilantro Lime Dressing

**MIXED GREENS**, Belgian Endive, Roasted Beets, Candied Pecans, Balsamic Dressing

**ARUGULA SALAD**, Grape Tomatoes, Red Onions, Cucumbers, Honey Mustard

## ENTREE COURSE

Select one entrée or up to three entrées with pre-counts provided.

**ROASTED CRISPY SKIN NATURAL CHICKEN BREAST**, Red Pepper Cream

**STUFFED CHICKEN BREAST WITH HAM & CHEDDAR**, Truffle Rosemary Jus

**MAPLE LEAF DUCK BREAST**, Sweet & Sour Duck Sauce

**PAN SEARED SALMON**, Horseradish Butter, Tomato Dill Coulis

**ZATAR SPICE RUBBED SWORDFISH**, Cilantro Crème

JUMBO LUMP CRAB CAKE, Caper Remoulade, Chipotle Aioli\*\*

BRAISED ANGUS BEEF SHORT RIB, Caramelized Onions, Shallot Jus

ROASTED CENTER CUT FILET MIGNON, Black Truffle Vinaigrette\*\*

CERTIFIED ANGUS CENTER CUT NEW YORK STRIP, Blue Cheese Butter, Saba\*\*

### ENTRÉE DUETS

ROASTED CHICKEN BREAST AND JUMBO SHRIMP, Tarragon Citrus Nage

SWORDFISH AND BRAISED BEEF SHORT RIB, Bearnaise Aioli

SEARED DIVER SCALLOPS AND BRAISED BEEF SHORT RIB, Red Wine Sauce\*\*

CENTER CUT FILET MIGNON AND JUMBO LUMP CRAB CAKE, Red Wine Sauce, Caper Remoulade\*\*\*

Served with Chef's Selection of Seasonal Vegetable and Starch

### DESSERT COURSE

Select one dessert

SEASONAL CHEESECAKE, Fresh Fruit

OLIVE OIL CAKE, Freshly Whipped Cream, Strawberries

CLASSIC CRÈME BRULEE, Biscotti

CHOCOLATE MOUSSE CAKE, Vanilla Anglaise

TIRAMISU, Chocolate Sauce

TRIO OF MINIATURE DESSERTS, Chef's Selection

### COFFEE & TEA SERVICE

#### THREE COURSE \$75 PER GUEST

Includes Soup, Salad, or Appetizer Course, Entrée Course, Dessert Course and Coffee

#### FOUR COURSE \$85 PER GUEST

Includes Appetizer Course, Soup or Salad Course, Entrée Course, Dessert Course and Coffee

#### FIVE COURSE \$95 PER GUEST

Includes Appetizer Course, Soup Course, Salad Course, Entrée Course, Dessert Course and Coffee

\*ADD \$10 PER GUEST

\*\*ADD \$12 PER GUEST

\*\*\*ADD \$15 PER GUEST

All Pricing Excludes Tax and Staffing Charge

# ENTREE STATIONS

Minimum of 30 guests for one and a half hours. Select a minimum of three stations to create a reception style evening.

## ARTISANAL SALAD

**SEASONAL GREENS, ROMAINE & BABY SPINACH**, Parmesan Cheese, Goat Cheese, Croutons, Candied Nuts, Craisins, Cherry Tomatoes, Cucumber, Carrots, Shaved Red Onion, Balsamic Vinaigrette, Caesar, Blue Cheese, Honey Mustard Vinaigrette

**\$12 PER GUEST**

## PASTA

**CHEESE RAVIOLI**, Roasted Garlic Cream, Tomatoes, Basil, Shaved Parmesan

**\$15 PER GUEST**

**MUSHROOM RAVIOLI**, Wild Mushrooms, Goat Cheese, Truffle Mushroom Sauce

**\$17 PER GUEST**

**SUNDAY GRAVY**, Penne, Turkey Sausage, Turkey Meatballs, Spicy Tomato, Parmesan

**\$18 PER GUEST**

**GEMELLI PASTA**, S Roasted Vegetables, Ricotta Cheese, Tomato Fennel Cream

**\$16 PER GUEST**

## CARVING Served with Chef's Selection of Seasonal Starch and Vegetables

**CARVED WHOLE PORCHETTA STYLE BONELESS ROAST PIG**, Broccoli Rabe, Long Hot Peppers, Provolone, Natural Jus, Dinner Rolls

**\$22 PER GUEST FOR 30 - 50 GUESTS**

**\$19 PER GUEST FOR 51 GUESTS OR MORE**

**CARVED TURKEY BREAST** Cranberry Sauce, Sage Scented Turkey Gravy

**\$18 PER GUEST**

**CARVED HERB MARINATED WHOLE ROASTED FILET MIGNON**, Black Truffle Red Wine Jus

**\$26 PER GUEST**

**ROASTED BONELESS BEEF RIBEYE**, Horseradish Cream

**\$28 PER GUEST**

**ROASTED AUSTRALIAN BONELESS LAMB LEG**, Yellow Curry Lamb Jus

**\$29 PER GUEST**

## SAUTÉ Served with Chef's Selection of Seasonal Starch and Vegetables

**MINI JUMBO LUMO CRAB CAKE** Caper Remoulade

**\$27 PER GUEST**

**GRILLED CHICKEN MEDALLIONS** Mushrooms, Pearl Onions, Oven Dried Tomatoes, Rosemary Jus

**\$18 PER GUEST**

**BRAISED ANGUS BEEF SHORT RIB**, Caramelized Onions, Shallot Jus  
**\$24 PER GUEST**

**MUSTARD DILL RUBBED ATLANTIC SALMON**, Grain Mustard Aioli  
**\$19 PER GUEST**

**BLACKENED JUMBO SHRIMP SAUTÉ** Spanish Chorizo, Grilled Corn, Scallions, Paella Rice  
**\$24 PER GUEST**

**GRILLED NEW ZEALAND LOLLIPOP LAMB CHOPS** Black Olive Tapenade, Chili Oil  
**\$28 PER GUEST**

**ZA'ATAR SPICE CRUSTED ATLANTIC SWORDFISH**, Cilantro Cream  
**\$22 PER GUEST**

**SWEETS TABLE** Display of Miniature Desserts

- Cream Puffs
- Mocha Torte
- Flourless Chocolate Cake
- Carrot Cake
- Chocolate Mousse Cake
- Vanilla Raspberry Jam Cake
- Seasonal Cheesecake
- Seasonal Mousse Cups
- Chocolate Budino
- Tiramisu
- Lemon Meringue Tart
- Salted Caramel Chocolate Tart

**SELECT THREE, \$10 PER GUEST FOR ONE HOUR**

**SELCT FOUR, \$12 PER GUEST PER HOUR**

**All Pricing Excludes Tax and Staffing Charge  
Action Stations Require One Attendant, \$100 Each for Every 75 Guests**



# DESSERT STATION

Minimum of 30 Guests. Served for one hour

## MINIATURE DESSERTS

Cream Puffs

Mocha Torte

Flourless Chocolate Cake

Carrot Cake

Chocolate Mousse Cake

Vanilla Raspberry Jam Cake

Seasonal Cheesecake

Seasonal Mousse Cups

Chocolate Budino

Tiramisu

Lemon Meringue Tart

Salted Caramel Chocolate Tart

## COFFEE AND TEA SERVICE

SELECT THREE \$10 PER GUEST

SELECT FOUR \$12 PER GUEST

## CHEF'S TASTING TABLE

Display of Miniature Lemon Meringue Tart, Seasonal Cheesecake, Flourless Chocolate Cake, Carrot Cake and Chocolate Budino

## COFFEE AND TEA SERVICE

\$12 PER GUEST

All Pricing Excludes Tax and Staffing Charge

# SPECIAL OCCASION CAKES

Our Pastry Chefs offer house baked, custom decorated cakes for any occasion

## CAKES

Vanilla	Chocolate	Marble
Lemon	Red Velvet	Carrot Cake
Funfetti Pound Cake		

## FILLINGS

Lemon Curd	White Chocolate Mousse	Cream Cheese
Vanilla Buttercream	Chocolate Mousse	Chocolate Buttercream
Peanut Butter Mousse	Raspberry Mousse	Vanilla Buttercream and Fresh Raspberries
Mocha Buttercream	Funfetti Icing	Vanilla Mousseline with Fresh Strawberries
Raspberry Jam	Chocolate Ganache	

## ICINGS

Cream Cheese	Vanilla Buttercream	Chocolate Buttercream
Ganache (not for wedding)	Funfetti (not for wedding)	

6" Cake \$48 (serves up to 6)

8" Cake \$80 (serves up to 10)

10" Cake \$128 (serves up to 16)

12" Cake \$240 (serves up to 30)

ADD Ice Cream and Sauce, ADD \$3 PER GUEST

Multi-layered Cakes, Rolled Fondant, Ganache, Sugar Flowers, and Intricate Decoration are Available at an Additional Cost

All Pricing Excludes Tax and Staffing Charge