



8423 Research Boulevard, Austin, Texas 512.261.0142
www.SterlingAffairs.com

***Thank you for your inquiry in Sterling Affairs Catering & Events!
Sterling Affairs is the caterer of choice for the most stunning and
spectacular wedding event centers in central Texas.***

***In our 15 years of business, we've performed
over 10,000 events in the Austin-Central Texas area.***

*Enclosed is a list of our menu items.
After you have had the opportunity to review the menu,
contact us so that we can visit with you about your options.*



***Whether you are planning an intimate gathering or a gala,
Sterling Affairs Catering & Events can service all of your hospitality needs.***



HORS D'OEUVRES

GROUP ONE

VEGETARIAN

- 7-Layer Dip
Cheeses, Guacamole, Sour Cream, Refried Beans, Diced Tomatoes, Onions & Olives with Tostada Chips
- Assorted Party Crackers & Chips with Your Choice of Two of the Following:
Signature Sterling Hummus, Creole Ranch, Bacon Florentine Dip, Homemade Guacamole, Crab & Artichoke Dip, Shrimp & Crab Dip, Spinach & Shrimp Dip, Spinach & Artichoke Dip
- *Caprese Brochettes
Skewers of Marinated Mushroom, Roasted Tomato, Mozzarella
- *Cucumber Rounds
Stuffed with Boursin Cheese & Cranberries
- Baked Polenta Rounds
with Melted Mozzarella & Smoked Tomato Sauce
- Spiced Apple Brie Quesadilla
- *Stuffed Red Bliss Potatoes
- Brie with Fresh Strawberry Canapé
- *Grilled Portabella Mushroom & Boursin Cheese Baguette
- *Caprese Crostini
Roasted Tomato, Mozzarella & Basil
- Roasted Corn & Green Chili Tamale
with Salsa Verde
- *Chilled Melon Soup Sip

- Chef's Display
Fresh Fruit, Domestic & International Cheese, Marinated Pickled Vegetables, Traditional Hummus, Mix of Olives & Artichoke Hearts, Sliced French Bread & Assorted Crackers
- *Kalamata Olive Tapenade on Baguette
- Vegetarian Egg Roll
with Soy Dipping Sauce
- *Warm Potato Fennel Soup Sip
- Grilled Vegetable & Mixed Cheese Quesadilla
- Spanikopita
Savory Phyllo Pie of Spinach, Onion, Feta, Eggs, Seasoning
- *Herb-Crusted Panko Artichoke Hearts
- *Mushroom Rockefeller
- *Chilled Gazpacho Soup Sip
- *Spinach & Artichoke Tarts
- Green Chili & Jack Cheese Quesadilla
- Steamed Vegetarian Dumpling
with Asian Dipping Sauce
- *Miniature Home-Style Grilled Cheese Sandwich
- *Warm Tomato Basil Soup Sip
- *Fresh Fruit Skewer

BEEF

- Cabernet Mushroom Meatballs
- Sugar & Pepper Cured Beef
with Marinated Tomato on Miniature Texas Toast
- Grilled Chimichurri Beef Kabobs
- Tender Medallion of Beef
Choice-Cut of Beef with Demi Glace Sauce
- Beef Fajita Quesadilla
- *Burger Slider
with Bacon & Caramelized Onion
- Marinara Meatballs
- *Mini Corn Dogs

PORK

- *Apple-Smoked Bacon, Chive & Stilton Pinwheels
- *Pesto Grilled Pork Loin Medallions
on a Toasted Baguette
- *Smoked Mango Chipotle Pork Loin
on Toasted Baguette
- *Muffaletta Bites
Salami, Swiss, Olive Tapenade on Crostini
- *Pulled Pork BBQ Slider

**are items that pass well*



HORS D'OEUVRES

GROUP ONE

POULTRY

Pecan Chicken Tenders
with Roasted Corn Relish

*Sandwich Wedges
Two of the Following:

*Chicken Salad, Tuna Salad, Southwestern Spicy
Chicken, Cream Cheese & Cucumber*

Pecan Crusted Chicken Tenders
with Salsa Verde

*Curried Chicken Salad Canapé

Steamed Chicken Dumpling
with Asian Dipping Sauce

Grilled Marinated Chicken Kabobs

*Thai Chicken
in a Sesame Wonton Cup

Jamaican Jerk Chicken Kabobs

Chicken Fajita Quesadilla
with Salsa Verde

Sesame Crusted Chicken Tenders
with Peanut Dipping Sauce

*Green Chili Smoked Chicken Slider

Southwest Chicken Egg Roll
with Salsa Verde

Coconut Crusted Chicken Tenders
with Pineapple Dipping Sauce

SEAFOOD & FISH

*Smoked Salmon Lox
*with Lemon Crème Fraiche &
Capers on a Toasted Baguette*

*Thai Salmon on Sesame Wonton Crisp

Skewered Shrimp
BBQ, Herb Grilled or Blackened

Shrimp Zamora
*Red Chile Tomato Sauce topped with
Fresh Pico de Gallo, Gulf Shrimp, Guacamole
and Tortilla Chips*

Asian Shrimp Zamora
*with Gulf Shrimp, Pine Nuts, Sweet Chile,
Cilantro & Lime,*

*Green Curried Shrimp
in a Wonton Cup

*Sterling Shrimp Cakes
with Louisiana Remoulade

*Seafood Grilled Cheese Sandwich

Shrimp Egg Roll
with Soy Dipping Sauce

Traditional Shrimp Ceviche
with Tortilla Chips

*Tuna Tartar
on Wonton Crisp



HORS D'OEUVRES

GROUP TWO

VEGETARIAN

*Herb-Crusted Artichokes
with Goat Cheese Provencal Stuffing

*Stuffed New Potato Cup
with Crème Fraiche & Caviar

*Warm Smoked Tomato Soup Shooter
with Mini Grilled Cheese Sandwich

Chilled Vegetarian Spring Roll
with Thai Peanut Dipping Sauce

*Mini Three Cheese Mac 'n Cheese

BEEF, LAMB & PORK

Anti-Pasto Display
*Two Meats,
Three International Cheeses,
Pepperoncini & Roasted Peppers, Olive Salad & Assorted Crackers*
Minimum 75 People

Beef Satay

Miniature Beef Wellington

Steak Tartar on Crostini

*Miniature Cowboy Filet
*Topped with Blue Cheese
& Tobacco Onion
on Herb Grilled Potato Round*

*Smoked Sirloin
*with Caramelized Onions
& Cilantro Aioli
on a Toasted Baguette*

*Prosciutto & Asparagus Wraps

Moroccan Lamb Lollipop
with Mint Yogurt Dipping Sauce

Miniature Mac 'n Cheese
with Smoked Pork

Rosemary & Garlic Lamb Chops
Additional \$1 per guest

**are items that pass well*



HORS D'OEUVRES

GROUP TWO

POULTRY

*BBQ Smoked Duck Tarts

*Smoked Quail
*with Grape & Crabapple Relish
on Baguette*

*Mango & Rum Glazed Chicken
*with Tri-Colored Sweet Pepper Confit
on a Polenta Cake*

*Seared Duck Breast
*on Parmesan Polenta Round
with Cherry Demi Glace*

Chicken Satay

Duck Confit & Mushroom
Quesadillas
with Verde Salsa

*Sausage Stuffed Mushroom Cap

*BBQ Duck Confit Blini
with Lime Cilantro Sour Cream

Petite Chicken Pot Pies

Duck Confit Tamale
with Salsa Verde

SEAFOOD & FISH

*Crab-Stuffed Mushroom Caps

*Smoked Salmon & Dill Crème Fraiche Blini

*Blackened Mahi-Mahi Bites
with Crème Fraiche in Crispy Tortilla Boat

Caribbean Scallop Ceviche
with Tortilla Chips

Coconut Shrimp with Golden Pineapple Sauce

*BBQ Bacon-Wrapped Jalapeno Shrimp

*Pepper-Crusted Ahi Tuna
*on Crispy Wonton with
Ginger, Wasabi & Soy Reduction*

*New England Crab Cakes with Spicy Remoulade

*Caviar & Crème Fraiche Blini

Smoked Salmon Display
*with Crème Fraiche, Capers,
Feathered Onions,
Toast Points, & Crackers*

Whole Decorated Salmon
with Crème Fraiche & Toast Points
Minimum 75 people

Chilled Shrimp Spring Roll
with Thai Peanut Dipping Sauce

*Grilled & Chilled Shrimp Shooter

*Thai Crab Cake with Pineapple Chutney

*Mini Smoked Salmon & Gruyere
Grilled Cheese Sandwich

*Shrimp & Avocado Bites

Seared Rare Tuna Display
*Wasabi, Pickled Ginger
& Wonton Crisps*
Additional \$1 per guest

**are items that pass well*



ENTRÉES

GROUP ONE

Lasagna
*Hearty Layers of Pasta & Zesty
Sun-Dried Tomato Basil Marinara
Smoked Chicken, Italian Sausage or Vegetarian*

Chicken Picatta
*Sautéed Chicken
with Lemon Buerre Blanc & Caper Sauce*

Sterling Style Chicken Breast
*Caramelized Onions, Apple Smoked Bacon,
Porcini Mushrooms, Provolone Cheese
with a Champagne Cream Sauce*

Blackened Chicken Breast
*on a bed of Penne Pasta
with Alfredo Cream Sauce*

Pecan Crusted Chicken
*with a Roasted Corn &
Green Chili Cream Sauce*

Key West Chicken
*Citrus-Marinated Grilled Chicken
with a Tropical Fruit Salsa*

Citrus Glazed Pork Loin
*Seared & Glazed
with an Citrus Reduction*

Balsamic Grilled Portabella Mushroom
with Mediterranean Couscous

Smoke Roasted Pork Loin
with Apple Cider Reduction

Herbed Goat Cheese Stuffed Eggplant
with Roasted Tomato Ragout

Tender Medallions of Beef
*Choice-Cut Tenderloin of Beef with Demi Glace
Sauce*

Chicken & Sausage Jambalaya
*with Chicken, Sausage, Celery,
Onions, Bell Peppers, Tomatoes*
*Include Shrimp for additional \$1 per person

Herb Grilled Filet of Tofu
on a Bed of Braised Red Cabbage

Chicken Royale
*Sautéed Chicken Breast
with White Wine, Mushrooms,
Artichoke Hearts, Capers,
Lemon Butter Sauce*

Pesto Grilled Pork Loin
with Pesto Cream Sauce

Shrimp & Crawfish Cake
with Creole Remoulade

Chicken Marengo
*Flamed in Madeira Wine &
Braised in a Tomato Ragout*

Greek Chicken Paillard
*Stuffed with Kalamata Olives, Feta Cheese,
Fresh Oregano, Artichoke Heats,
Tomato Basil Cream Sauce*

Beef Forestière
*Caramelized Onions, Bacon, Mushrooms,
with Red Wine Demi Glace*

Nana's Turkey Pot Pie



ENTRÉES

GROUP ONE

Chicken Imperial

Chicken Stuffed with Shrimp, Crab, Saffron Rice, Bread Crumbs, Champagne Cream Sauce

Almond Crusted Salmon
with Champagne Cream Sauce

Chicken Tarragon
*Sun-Dried Tomatoes, Mushrooms,
Artichokes, Capers
Tarragon Cream Sauce*

Sun-Dried Tomato Pesto Shrimp
with Jasmine Rice

Ancho Rubbed Pork Loin
with Mushroom Chipotle Cream Sauce

Sesame Crusted Salmon
with Poblano-Curry Sauce

French Chicken
*Stuffed with Artichokes, Spinach,
Sun Dried Tomatoes, Feta Cheese, Dijon Sauce*

Italian Stuffed Chicken
*Mesquite Grilled Chicken Breast Stuffed with
Goat Cheese, Sun-Dried Tomatoes,
Porcini Mushrooms, Basil Tomato Cream Sauce*

Cherry Walnut Stuffed Chicken Breast
Stuffed with Spinach, Walnuts, Sun-Dried Cherries, Citrus-Basil Beurre Blanc

Mahi-Mahi
*Blackened or Herb Marinated
Grilled with Our Crab-Leek Sauce*

Almond Cilantro Pesto Braised Pork Tenderloin
with Cinnamon Spiced Roasted Sweet Potatoes

Chipotle Grilled Mahi-Mahi

Cabernet Braised Short Ribs



ENTRÉES

GROUP TWO

Filet of Beef
with Demi Glace Sauce

Pear Stuffed Quail with Apricot Glaze
Stuffed with Pears, Water Chestnuts, Fresh Parsley, Sherry, Bread Crumbs, Apricot Glaze

Cabernet Mushroom Tenderloin of Beef
Large Grilled Rib Eye
with Rich Red Wine Mushroom Sauce

Rib Eye Mushroom Ragout
Oven Roasted Rib-Eye
with Assorted Mushrooms in a Red Wine Basil Sauce

Tuna Au Poivre
Served Chilled
with Soy Ginger Slaw

Cowboy Filet
Choice-Cut Tenderloin of Beef
with Tobacco Onions & Blue Cheese Sauce

Duck Confit
with Cherry Demi Glace

Red Snapper Newburg
Fresh Sautéed Snapper Fillet
with Shrimp & Lobster White Wine Cream Sauce

Tournedos of Beef Tenderloin
with Bordelaise Sauce

Maple Glazed Quail
Oven Roasted, Boned Quail

Beef Tenderloin au Poivre

Chicken Wellington
Chicken, Mushrooms, Shallots Wrapped in Puff Pastry
with Champagne Cream Sauce

Traditional Paella
Chicken, Shrimp & Mussels

Moroccan Spiced Lamb



SIDE SELECTIONS

VEGETABLES

Corn on the Cob with Herbed Butter
 Green Beans Almandine
 Stir Fry Vegetables
 Chef's Seasonal Vegetables
 Corn Pudding
 Buttered Peas & Corn
 Traditional Green Bean Casserole
 Broccoli Casserole
 Sugar Snap Peas
 Baked Tomato Florentine
 Farmer's Style Green Beans
 Glazed Carrots
 Asparagus
 Artichoke Ratatouille
 Broccoli Crowns with Julienne Carrots
 Broccolini (*plated only*)

STARCHES

Wild Rice Pilaf
 Pesto Rice
 Saffron Rice
 Jasmine Rice
 Penne Pasta
 Seared Polenta Cake
 Creamy Parmesan Orzo
 Rosemary Roasted New Potatoes
 Roasted Garlic Mashed Potatoes
 White Cheddar Mashed Potatoes
 Cheesy Au Gratin Potatoes
 Dauphine Potatoes
 Baked Potatoes (additional \$1 per guest)
with Cheese, Sour Cream, Chives & Bacon
 Roasted Fingerling Tri-Color Potatoes
 (additional \$1 per guest)

SALAD SELECTIONS

STERLING HOUSE SALAD
 Spinach, Boston, Romaine Lettuces
 with Toasted Pecans, Sweet Red Bell Peppers,
 Red Onions, Feta Cheese
Two dressing selections

...

MESCLUN SALAD
 Spring Greens, Mushrooms, Sprouts,
 Artichoke Hearts, Cucumbers,
 Toasted Sesame Seeds
Two dressing selections

...

CLASSIC CAESAR
 Crisp Romaine Lettuce
 with Fresh Grated Parmesan & Croutons
 Caesar Dressing

...

SPINACH SALAD
 Baby Spinach, Red Onions
 Dried Cranberries, Walnuts
 Balsamic Vinaigrette

...

CITRUS SALAD
 Spring Lettuce Mix, Pine Nuts
 Feta Cheese, Citrus Segments
 Citrus Vinaigrette

...

ICE BERG WEDGE SALAD
 Bacon, Blue Cheese, Tomatoes
Two dressing selections
 (*plated only*)

SALAD DRESSINGS

Traditional Ranch
 Creole Ranch
 Balsamic Vinaigrette
 Chipotle Raspberry Vinaigrette
 Cracked Peppercorn Ranch
 Parmesan Ranch
 Blue Cheese



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CARVING STATIONS

GROUP ONE

Bone-In Steamship Round of Beef
Minimum of 200 guests
 Inside Round of Beef
Minimum of 75 guests
 Smoked or Roasted Breast of Turkey
 Smoked or Roasted Pork Loin
 Citrus Soy Glazed Pork Rib
 Any Style Stuffed Chicken

GROUP TWO

Roasted Prime Rib of Beef
 Marinated Beef Tenderloin
 Lamb Chops
 Boneless Leg of Lamb

**Carving Stations come with
 One Starch or Vegetable**

**Fun Station Receptions may select one of each,
 Vegetable & Starch**

All carving stations come with Assorted Rolls & Butter

VEGETABLES

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Corn on the Cob with Herbed Butter
 Green Beans Almandine
 Stir Fry Vegetables
 Chef's Seasonal Vegetables
 Corn Pudding
 Buttered Peas & Corn
 Traditional Green Bean Casserole
 Broccoli Casserole
 Sugar Snap Peas
 Baked Tomato Florentine
 Farmer's Style Green Beans
 Glazed Carrots
 Asparagus
 Artichoke Ratatouille
 Broccoli Crowns with Julienne Carrots

STARCHES

.....

Wild Rice Pilaf
 Pesto Rice
 Saffron Rice
 Jasmine Rice
 Penne Pasta
 Seared Polenta Cake
 Creamy Parmesan Orzo
 Rosemary Roasted New Potatoes
 Roasted Garlic Mashed Potatoes
 White Cheddar Mashed Potatoes
 Cheesy Au Gratin Potatoes
 Dauphine Potatoes
 Baked Potatoes (additional \$1 per guest)
with Cheese, Sour Cream, Chives & Bacon
 Roasted Fingerling Tri-Color Potatoes
 (additional \$1 per guest)



GRILLING STATIONS

GROUP ONE

Pork Ribs
 Chicken Breast
 Salmon Steak
 Pork Loin
 Flat Iron Steak
 Portabella Mushroom
 Ahi Tuna

GROUP TWO

Mahi-Mahi
 Duck Breast
 Yellow Fin Tuna
 Skewered Jumbo Shrimp
 Filet of Beef
 Maple Glazed Quail
 Wild Boar Medallions
 Lamb Chops

**Grilling Stations come with
 One Starch OR Vegetable**

**Fun Station Receptions may select one of each,
 Vegetable & Starch**

All grilling stations come with Assorted Rolls & Butter

VEGETABLES

Corn on the Cob with Herbed Butter
 Green Beans Almandine
 Stir Fry Vegetables
 Chef's Seasonal Vegetables
 Corn Pudding
 Buttered Peas & Corn
 Traditional Green Bean Casserole
 Broccoli Casserole
 Sugar Snap Peas
 Baked Tomato Florentine
 Farmer's Style Green Beans
 Glazed Carrots
 Asparagus
 Artichoke Ratatouille
 Broccoli Crowns with Julienne Carrots

STARCHES

Wild Rice Pilaf
 Pesto Rice
 Saffron Rice
 Jasmine Rice
 Penne Pasta
 Seared Polenta Cake
 Creamy Parmesan Orzo
 Rosemary Roasted New Potatoes
 Roasted Garlic Mashed Potatoes
 White Cheddar Mashed Potatoes
 Cheesy Au Gratin Potatoes
 Dauphine Potatoes
 Baked Potatoes (additional \$1 per guest)
with Cheese, Sour Cream, Chives & Bacon
 Roasted Fingerling Tri-Color Potatoes
 (additional \$1 per guest)



FUN STATIONS

GROUP ONE

TACO RIA

Select two .

Ground Beef, Pork Carnitas
or Tilapia

Served with:

Miniature Flour Tortillas
Cilantro Lime Sour Cream
Black Bean & Corn Salsa
Pineapple Pico de Gallo
Shrimp Salad
Cojita Cheese

THE POTATO BAR

Select:

Mini Baked Potatoes or
Roasted Mashed Potatoes

Includes:

Warm Broccoli Cheddar Sauce
Butter, Bacon
Sour Cream
Cabernet Mushroom Sauce

THE PIT BBQ

Select two:

Brisket, Chopped Beef
Pulled Pork, Smoked Chicken
Sausage or Pork Ribs

Select one:

Potato Salad, Cole Slaw
Ranch-Style Beans, Black Beans

Includes

Pickles, Onions, BBQ Sauce
& Sliced White Bread

GRILLED CHEESE SANDWICHES

Select two:

Three Cheese, Shrimp Sandwich
Bacon, Lettuce & Tomato or
Smoked Salmon

Served with your choice of
Chilled Gazpacho or

Roasted Tomato Basil Soup

ASIAN LETTUCE WRAPS

Select:

Soy Ginger Beef or
Peanut Chicken

Includes:

Boston Bibb Lettuce Cups
Soba Noodle Sesame Salad
Chopped Peanuts
Green Onions
Asian Sweet Chili
Vegetarian Egg Roll

SLIDER BAR

Select two

Mini Burger
with Mustard, Ketchup & Pickles

Crab Cake Slider
with Lemon Garlic Aioli
& Citrus Slaw

Pulled Pork

BBQ sauce, Onion, Pickles
& Traditional Cole Slaw or
Smoked Chopped Chicken
BBQ sauce, Onion, Pickles

MAC 'N CHEESE FOR GROWN-UPS

Select two:

Smoky Bacon & Asiago
Shrimp & Parmesan or
Red Bell Pepper & Green Chili
all topped with

Toasted Breadcrumbs

Served with

Miniature Corn Dog Bites &
Signature Shiner Bock Mustard

SAVORY KABOBS

Select two

Marinated Chicken
with Bell Pepper & Onions
Marinated Beef

with Bell Pepper & Onions
or Shrimp & Pineapple

Select one:

Cilantro Lime Rice
Sweet Thai Chili Sauce
or Chimichurri Sauce

CHEF'S VEGETARIAN TABLE

Cascading Seasonal Fruits
Domestic and International
Cheeses

Raspberry Pecan Baked Brie
adorned with

Pastry Embellishments
Marinated Vegetables or
Crudités with Dip

Artichoke and Olive Medley
Traditional Hummus

Pita Triangles
Gourmet Crackers

TASTE OF MEXICO

Beef Fajita & Chicken Breast
Grilled Onions & Bell Pepper
Fresh Salsa, Guacamole
Shredded Cheese, Sour Cream
Jalapenos



FUN STATIONS

GROUP ONE

RISOTTO BAR

Creamy Risotto

Includes:

Crispy Pancetta

Shredded Parmesan

Roasted Peppers

Sautéed Mushrooms

Mascarpone Cheese

Cabernet Mushroom Sauce

AVOCADO STATION

Haas Avocados

Includes:

Chipotle Cream

Oaxaca Cheese

Roasted Corn & Shrimp Salsa

Pineapple Mango Pico

PASTA BAR

Penne Pasta

Marinara & Alfredo Sauces

Meatballs & Italian Sausage

Grilled Vegetables

Italian Spinach & Artichoke Dip

Crackers

Grated Parmesan Cheese

Parmesan Garlic Bread

Tall Breadsticks

COMFORT FOOD

Select three:

Miniature Corn Dogs

served with Signature Shiner Bock Mustard

Personal Meatloaf

Three Cheese Mac n' Cheese

topped with Toasted Breadcrumbs

or Mini Grilled Cheese Sandwiches

GROUP TWO

SEAFOOD GALORE

Select two:

New England Crab Cakes

Shrimp & Crawfish Cakes

Salmon Cake

Grilled & Chilled Shrimp Shooter

BBQ Bacon Wrapped Jalapeno Shrimp

Includes:

Lemon Chive Crème Fraiche

New Orleans Remoulade

Chow Chow

Chicken & Sausage Jambalaya

CEVICHE TWO WAYS

Select two:

Caribbean Ceviche

Shrimp Ceviche

Escabèche

poached fish in spicy marinade and tomato base

Includes:

Citrus Salad

dressed at the table

with Tostada Chips



CARNIVAL STATIONS

Three hour stations with a minimum of 50 guests.*

COTTON CANDY

Carousel—\$3 per person

Select two non-alcoholic flavors

Lemon-lime, Orange, Coconut, Cherry

Strawberry, Bubblegum, Grape

Served in a paper cone

Tilt-a-Whirl—\$5 per person

Select two alcoholic flavors

White Chocolate, Kahlua, Coffee

Peppermint, Piña Colada

Strawberry, Vanilla Bean

Pomegranate, Cosmopolitan

Served on Reflections® forks

SNOW BALLS

Carousel—\$3 per person

Select two non-alcoholic flavors

Punch, Cherry

Watermelon, Strawberry

Tilt-a-Whirl—\$6 per person

Select two alcoholic flavors

Mango Margarita

White Chocolate Piña Colada

Kahlua White Russian

Blood Orange Mai Tai

POPCORN

\$3 per person

Select two types

Traditional Pop, White Cheddar

Caramel Corn, Peppercorn Ranch

Butter, Chipotle Cheddar

Cinnamon, Cherry

Confetti, Blueberry

THE ULTIMATE CARNIVAL

Any Two Stations

Carousel—\$5 per person

Tilt-a-Whirl—\$7 per person

All Three Stations

Carousel—\$7 per person

Tilt-a-Whirl—\$9 per person

**A minimum of three hours is required for Carnival Stations.*



DESSERTS

GROUP ONE

Homemade Cookies

Chocolate Chip, Peanut Butter, Chocolate Walnut Chunk Cookie Cakes

Brownies

Lemon Bars

Pecan Diamonds

Fried Raspberry Cheesecake Dumplings

with Crème Anglaise

Mix Berry Cobbler

Coconut Macaroons

Two Selections—\$3.99 per person

GROUP TWO

Chocolate Dipped Macaroons

Limoncello Parfait, Coconut Key Lime Parfait OR Oreo Parfait

Layered parfaits in individual colored flutes.

Lemon Meringue Tartlets, Fresh Fruit Tartlets

OR Sea-Salt Caramel Tartlets

Miniature Crème Brulee

Raspberry Cheesecake Squares

Triple-Chocolate Cake Squares

Pistachio Mousse Cones

Mocha Bites

Chocolate Truffles

Miniature Bread Pudding

with Bourbon Sauce

Banana Pudding Sliders

Miniature Crème Brulee

Three Selections—\$4.99



DESSERTS

PLATED DESSERTS

Texas Pecan Caramel Cheesecake

Cream Cheese and Caramel in an Pecan Crust with Toasted Texas Pecans

Burnt Orange Crème Brulee

Chocolate Cake

Greek Yogurt Panna Cotta

with Fruit Compote

Mocha Delight

Peach Croustada

Pistaccio Dacquoise

White & Dark Chocolate Mousse

in Lace Cannolis

\$5.99 per person for guests 75 and fewer

\$4.99 per person for more than 75 guests