

Dessert Selections



To enhance your lunch or dinner, select ONE of the following choices for your entire party at an additional charge per person.

Chocolate or White Chocolate Mousse\$3.50

Your choice of creamy mousse served in a chocolate cup and drizzled with raspberry sauce.

Ice Cream\$3.50

A scoop of vanilla or chocolate ice cream, served in a waffle cookie cup and drizzled with chocolate sauce.

Dutch Apple Pie\$3.95

A traditional favorite made with juicy apples, flavored with cinnamon and topped with streusel.

Carrot Cake with Cream Cheese Frosting\$3.95

Incredibly moist carrot cake made with walnuts and layered with our smooth cream cheese frosting. Just like Mom's, only better!

Strawberry Shortcake\$4.25

A new twist on a traditional favorite...luscious sponge cake with a layer of Bavarian cream topped with fresh strawberries and whipped cream.

Key Lime Pie with Raspberry Coulis\$4.25

Florida Key Lime Pie made with a graham cracker crust and garnished with raspberry coulis. A sweet-tart of a tangy dessert!

New York Style Cheesecake with Strawberries\$4.25

Cheesecake so creamy, so smooth, so satisfying it makes the Statue of Liberty smile!

Black Forest Torte\$4.25

Three layers of dark chocolate cake smothered with whipped cream and decorated with cherries and chocolate shavings.

Crème Brûlée Cheesecake\$4.25

Rich crème brûlée flecked with Madagascar vanilla beans and blended with the lightest cheesecake to create something unimaginably delicious.

Lemon Wedge\$4.25

White chiffon cake, layered with a light lemon cream and topped with lemon buttercream frosting.

Tuxedo Torte\$4.50

Marble cake with a layer of white and milk chocolate mousse topped with a chocolate ganache.

Italian Cream Torte\$4.50

Almond pound cake layered with amaretto mascarpone cream, frosted and covered with toasted almonds.

Chocolate Lovin' Spoonful Torte\$4.50

Heavenly chocolate pudding between two layers of moist, dark chocolate cake. Scrumptious!

Kahlua Cream Puff with Chocolate Sauce\$4.50

A large cream puff filled with rich Kahlua chocolate mousse and topped with chocolate sauce. A dreamy, creamy delight!

Toasted Coconut Snowball Sundae in a Cookie Cup ..\$4.75

A ball of vanilla ice cream rolled in toasted coconut and served in a waffle cookie cup with hot fudge, whipped cream, and a cherry. A U-Club favorite!

Hot Fudge Turtle Pie\$4.95

Vanilla ice cream in a cookie crust layered with caramel sauce, hot fudge, and pecans. This is one turtle that won't go slowly!

Spartan Mile High Pie\$5.25

Vanilla ice cream mixed with a splash of Crème de Menthe in a graham cracker crust, topped with meringue and garnished with hot fudge and a Spartan flag. Spartan spirit never tasted so good! (Service is limited to a maximum of 50 guests.)

Dessert Selections (cont'd)



Pastry & Dessert Displays

An elegant finale for an evening reception or dinner buffet.
(Charges are per person, with a 50-person minimum.)

All-American Dessert Buffet\$6.75
Chef's selection of two scrumptious cakes, two bakery fresh pies, and strawberry shortcake, served with whipped cream.

Ice Cream Parlor Favorite\$7.50
Make your favorite sundae with all the toppings, including Oreo crumbles, Jimmies, M & M's, toasted coconut, chopped nuts, fresh strawberries, pineapple, caramel and hot fudge toppings.

Magnificent Miniatures\$8.50
Delectable delights, including miniature cheesecakes, miniature fruit and pecan tarts, mini-mousse cups, gourmet petite cookies and brownies and chocolate dipped berries.

Sweetest of the Sweet\$9.50
A splendid selection of miniature Viennese pastries, whole tortes, pies and cheesecakes, and chocolate-dipped berries.

Chocolate Dipped Strawberries\$4.25
Large, juicy, fresh strawberries, hand-dipped in luscious rich chocolate; two berries provided per person.

Chocolate Fountain \$6.25*
Bite-sized treats for dipping in your choice of mouth-watering dark chocolate: cubes of angel food cake, pound cake, cream puffs, Rice Krispie Treats, pretzel rods, marshmallows, and fresh fruit and berries.
*A set-up charge of \$200 also applies.

U-Club Signature Cinnamon Bread Pudding

Add the University Club's Signature Bread Pudding to your dessert buffet! Buttery croissants, egg bread, and cinnamon rolls are cooked in an egg custard and topped with a caramel cream sauce.
Serves 25-30 people\$90.00 per pan

Desserts with Flair

These made-to-order desserts will add flair to your event, and a tasty grand finale to your menu!

(Charges are per person, with a 30-person minimum)
A Chef's Fee of \$60 per hour (two-hour maximum) will apply.

Chocolate Crepes Station\$7.50
Heavenly crepes, served warm with Godiva chocolate liquor, brandy, chocolate ganache, chocolate shavings, whipped cream, and vanilla ice cream.

Bananas Foster\$7.50
A warm and delicious blend of brown sugar, butter, crème de banana, banana brandy, and cinnamon, flambéed and served over vanilla ice cream.

Cherries Jubilee\$7.50
Bing cherries, flambéed with butter, brown sugar, brandy, and cherry liqueur, served over vanilla ice cream and topped with chocolate shavings.

Strawberries Romanoff\$7.50
Fresh strawberries, flambéed with brown sugar, butter, brandy, and crème de strawberry, served over vanilla ice cream and topped with whipped cream.

Sheet Cakes

Top off your special function with a decorated sheet cake created especially for you!

Single Layer:
One-half Sheet Cake (serves 36-48 people)\$85.00
Full Sheet Cake (serves 70-96 people)\$150.00
Double Layer:
One-half sheet cake (serves 48-64 people)\$125.00
Full Sheet Cake (serves 96-120 people)\$195.00