

Breakfast Buffets

Continental Breakfast

\$21 per person

Muffins, Croissants, Danish
Fresh Fruit Display

Executive Continental

\$28 per person

Coffee Cake, Muffins
Croissants, Danish
Bagels with Cream Cheese
Assorted Fruit Yogurts
Fresh Fruit Display

Breakfast Buffet

\$30 per person

Coffee Cake, Muffins
Croissants, Danish
Bagels with Cream Cheese
and Fruit Preserves
Assorted Fruit Yogurts
Fresh Fruit Display
Fluffy Scrambled Eggs
Bacon Strips
Grilled Sausage Links
Roasted Breakfast Potatoes

Beverage Station

included in all breakfast buffets

Assortment of Juices
Regular and Decaf Coffee
Selection of Hot Teas

Enhancements

Assorted Granola Bars granola,
energy, and breakfast bars
\$4 each

Assorted Cold Cereals
with regular and skim milk
\$4 per person

Oatmeal
with regular and skim milk
\$4 per person

Creme Brulee French Toast
vanilla sauce, fresh berries
\$6 per person

Eggs Benedict
poached eggs with canadian bacon
and hollandaise sauce
\$12 per person

Smoked Salmon
bagels, cream cheese, red onion,
capers, tomatoes
\$14 per person

Omelet Station
organic eggs, ham, bacon, sausage,
onions, cheese, mushrooms, spinach
tomatoes, peppers
\$14 per person, plus \$125 chef fee

Bloody Mary Bar
\$12 per person, plus \$175 bartender fee

Desert Willow
Golf Resort



Breakfast buffets require a minimum of 20 guests

Brunch Buffets

Brunch Buffet

\$46 per person

Salads

Caesar Salad
Caprese Salad

Entrees

Fluffy Scrambled Eggs
Classic Eggs Benedict
Chicken Piccata
chicken medallions, linguini tossed in a white wine lemon caper sauce

Sides

Fresh Fruit Display
Bacon and Sausage Links
Roasted Breakfast Potatoes
Seasonal Vegetable Medley

Desserts

Chocolate Decadence Cake
Assorted Fruit Tarts
New York Cheesecake
drizzled with strawberry sauce

Enhancements

Gravlox
bagels, cream cheese, red onion, capers, sliced tomato
\$14 per person

Cook-to-Order Omelet Station
organic eggs, ham, bacon, sausage, cheese, onions, mushrooms, tomatoes, spinach, peppers

\$14 per person, plus \$125 chef fee

Ribeye Carving Station (serves 50)
dry rubbed, au jus, creamy horseradish
\$750 per order, plus \$125 chef fee

Ultimate Brunch

\$68 per person

Salads and Displays

Shrimp Cocktail
Boston Lettuce Salad
shaved carrots, cucumber, tomato, served with an herb vinaigrette

Entrees

Fluffy Scrambled Eggs
Gravlox
bagel, cream cheese, red onion, capers, sliced tomato
Veggie Frittata
chicken medallions and linguini tossed in a white wine lemon caper sauce
Crab Cake Benedict
on an english muffin with lobster butter and hollandaise sauce
Dry Rub Top Sirloin Steak
cabernet demi-glaze, parsnip puree

Sides

O'Brien Potatoes
bell peppers and onions
Bacon and Sausage Links
Fresh Fruit Display

Desserts

Bread Pudding
Mini Cream Puffs
Chocolate Truffle Cake
Chocolate Strawberries

Beverage Station

included in brunch & ultimate brunch buffets
Assortment of Juices
Regular and Decaf Coffee
Hot and Iced Teas
Bottomless Mimosas (ultimate brunch)

Brunch buffets require a minimum of 20 guests

Plated Lunch

Fixed Price Menu

\$38 per person inclusive

includes bread and butter served to the tables, iced tea, water, coffee.
Select up to two Entrees OR select one Chef's Combos for all guests.
Entree count due one week prior to event.

Entrees

Chicken Salad Wrap

chef Francois' signature chicken salad, shredded iceberg, tomatoes, and a spinach ranch sauce in a flour tortilla served with a fruit cup

Pesto Chicken Sandwich

mediterranean style chicken, spinach, red onion, tomatoes, pesto sauce on focaccia bread, served with a fruit cup

Cranberry Avocado Wrap

roasted turkey breast, avocado, shredded iceberg, monterey jack cheese, and cranberry sauce in a flour tortilla served with a fruit cup

Grilled Chicken and Pear Salad

oven roasted chicken breast, red wine marinated pears, candied walnuts, bleu cheese crumbles, and field greens served with a walnut vinaigrette

Chicken Caesar Salad

grilled chicken breast, romaine lettuce, parmesan cheese, focaccia croutons tossed in a traditional caesar dressing

Enhancements

Soups

Tortilla Soup

French Onion Soup

Chefs Choice Seasonal Soup

add \$6 per person

Family Style Desserts

Assorted Miniature Desserts

add \$10 per person

Chef's Combos

Chicken Supreme

chicken supreme served with a greek salad tossed in confit lemon dressing with choice of topping

(select one):

- basil mozzarella bruschetta
- poblano and corn
- feta and spinach

Mountain View Combo

roasted chicken supreme served with a greek salad tossed in confit lemon dressing

Lakeview Combo

quiche lorraine served with a caprese salad atop a petite house green salad

Individual Desserts

Chocolate Decadence Cake

whipped cream, raspberry sauce drizzle

add \$12 per person

Date Toffee Cake

vanilla ice cream, brown sugar drizzle

add \$10 per person

Ice Cream or Sorbet

fresh berries in an almond tuile cup

add \$10 per person



Lunch Buffets

Wellness Buffet \$48 per person inclusive

Starters (select two)

- Spinach Salad
roasted red pepper vinaigrette
- Kale and Quinoa Salad
with candied lemon dressing
- Caprese Salad
- Quinoa Salad
- Tortilla Soup

Entrees (select two)

- Chicken Brochette Skewers
roasted bell pepper spread
- Miniature Bistro Steak
with roasted shallot sauce
- Grilled Salmon
with tomato confit
- Stuffed Eggplant
vegetarian friendly

Sides (select two)

- Steamed Vegetables
- Forbidden Rice Risotto
- Roasted Rosemary Potatoes
- Garlic Mashed Potatoes

Dessert

- Assorted Fruit Pies

Deli Buffet \$42 per person inclusive

Prepared Sandwiches

- Chicken Salad Sandwich
served on wheat bread
- Roasted Vegetable Wrap
flour tortilla (vegetarian friendly)
- Italian Baguette
ham, salami, provolone, pepperoncini
- Turkey Avocado Sub
cheddar jack cheese, brioche bun

Sides

- Pasta Salad and Caprese Salad
- Selection of Potato Chips
- Fresh Fruit Display

Dessert

- Italian Fruit Salad
- Cookies and Brownies

Old World Buffet \$48 per person inclusive

Starters (select two)

- Greek Salad
with candied lemon dressing
- Caesar Salad | Veggie Cobb
- Tomato Bisque Soup

Entrees (select two)

- Chicken Parmesan
with pasta and marinara sauce
- Braised Short Rib
- Shrimp Scampi Fettuccini
- Vegetable Lasagna

Sides (select two)

- Roasted Vegetables
- Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Sauteed Green Beans
with roasted almonds

Dessert

- Black Forrest Cake

Lunch buffets require a minimum of 20 guests

Plated Dinner

Starters select one soup OR one salad

Soups

French Onion Chef's Seasonal

Salads

Caesar Salad

romaine, focaccia croutons, parmesan cheese, parmesan crisp, cesar dressing

Iceberg Wedge Salad

bacon crumbles, tomatoes, bleu cheese

Boston Bibb Salad

boston lettuce, shaved carrots, cucumber, tomato, herb vinaigrette

Caprese Salad

buffalo mozzarella, tomatoes, basil, olive oil, balsamic reduction drizzle

Entrees select up to two

Entrees (count due one week prior)

Pesto Portobello Pasta **\$45 per person**
sundried tomatoes, spinach linguine, pesto

Chicken Piccatta **\$52 per person**
linguini, white wine lemon caper sauce

Chicken Supreme **\$52 per person**
roasted airline chicken, balsamic au jus, mashed potatoes, vegetable medley

Braised Short Ribs **\$60 per person**
red wine reduction, garlic mashed potatoes, seasonal vegetable medley

Bone-In Pork Chop **\$53 per person**
bacon beer demi-glaze, cast iron potatoes, glazed carrots

Scottish Salmon **\$57 per person**
pan seared salmon, cream of parsley sauce, forbidden rice, sauteed green beans, almonds

Desserts select one

Tiramisu

espresso sauce, chocolate crisp

Fruit Tart

vanilla custard, sweet crust, fresh fruit

NY Style Cheesecake

fresh berries, whipped cream

Chocolate Decadence Cake

raspberry sauce drizzle, whipped cream

Lobster Bisque **add \$8**

Walnut Pear Salad **add \$6**

mixed greens, candied walnuts, pears, gorgonzola cheese, walnut vinaigrette

Coachella Valley Salad **add \$6**
mixed greens, orange supremes, dates, raspberries, jicama, passion fruit dressing

Beet Goat Cheese Salad **add \$6**

roasted beets, mixed greens, goat cheese, scallions, garlic crumbles, balsamic reduction

Angus Filet Mignon **\$80 per person**

6oz filet with bordelaise sauce, red onion jam, scalloped potatoes, sauteed asparagus

Chilean Seabass **Market Price**

lemon beurre blanc, fennel salad, parsnip puree, steamed asparagus

Chicken + Prawns **\$60 per person**

mild chili and paprika, butter, potato mushroom risotto, english pea ragout

Filet Mignon +

Crab Cakes **\$73 per person**

4oz filet with peppercorn sauce, crab cakes with romesco sauce, chateau potatoes, roasted tomatoes, asparagus

Grand Marnier Chocolate Cup

white + dark chocolate cup with berries, grand marnier sabayon

Mango Sorbet **add \$4**

roasted pineapple, vanilla sauce, almond tuile

Vanilla Pistachio Creme Brulee **add \$4**

Molten Chocolate Cake **add \$4** with dulce de leche ice cream

Desert Willow
Golf Resort



Dinner Buffets

Comfort Buffet

\$58 per person

Starters (select three)

- Turkey Wild Rice Soup
- French Onion Soup
- Caesar Salad
- Wedge Salad
- Pesto Pasta Salad
vegetables and sundried tomatoes
- Sliced Fresh Fruit Display

Entrees (select three)

- Beef Stew
over egg noodles
- Chicken Pot Pie
- Seafood Newburg
bay shrimp, bay scallops, salmon
- Top Sirloin
with green peppercorn sauce
- Beer Can Chicken
- Vegetable Primavera Pasta
vegetarian friendly

Sides (select three)

- Yukon Gold Mashed Potatoes
- Mac and Cheese
- Potatoes Au Gratin
- Vegetable Medley
- Bacon Green Beans

Dessert

- Apple Cobbler a la Mode
- Pecan Pie
- Warm Bread Pudding
with vanilla sauce

Wellness Buffet

\$58 per person

Starters (select three)

- Tomato Bisque Soup
- Mixed Green Salad
cucumber, tomato, lemon herb vinaigrette
- Greek Salad
lemon dressing
- Marinated Chilled Vegetables
- Spinach Salad
- Quinoa Salad

Entrees (select three)

- Roasted Chicken
with rosemary sauce
- Grilled Bistro Steak
roasted red pepper harissa
- Grilled Salmon
with a lemongrass sauce
- Chicken Skewers
chicken thighs, onion tajine
- Butternut Squash Ravioli
with creamy chestnut sauce

Sides (select three)

- Broccoli Stuffed Portobello
- Steamed Asparagus
- Chilled Roasted Tomatoes
- Roasted Red Potatoes
with rosemary and garlic
- Saffron Risotto
with parmesan cheese

Dessert

- Seasonal Fruit Tarts
- Flourless Chocolate Cake
- Yuzu Lemon Creme Cup

Desert Willow
Golf Resort



Dinner buffets require a
minimum of 20 guests

Dinner Buffets

Southwest Buffet

\$62 per person

Starters (select three)

- Tortilla Soup
- South of the Border Ceasar
- Ceviche
- Baja Cole Slaw
- Roasted Veggie Wrap with chipotle sauce
- Calamari Salad

Entrees (select three)

- Carne Asada
- Chicken Enchiladas
- Pork Carnitas
- Spicy Grilled Chicken Thighs
- Shrimp Fajitas
- Al Pastor Tacos

Sides (select three)

- Mexican Rice
- Refried Beans
- Calabacitas
- Vegetable Medley

Dessert

- White Chocolate Coconut Cream with cactus pear gelee
- Vanilla Caramel Flan
- Tres Leches Cake

Old World Buffet

\$61 per person

Starters (select three)

- Caprese Salad
- Caesar Salad
- Nicoise Salad
- Panzanella Salad
- Butter Lettuce Salad with dijon dressing
- Chicken Veloute Cream

Entrees (select three)

- Beef Bourguignon
- Beef Bolognaise over fresh tagliatelle
- Veal Weinerschnitzle
- Top Round Steak
- Parmesan Chicken
- Chicken Stew with a red wine bacon sauce
- Roasted Chicken Minestrone
- Wild Mushroom Cheese Ravioli
- Crab Crusted Salmon with parsley sauce

Sides (select three)

- Cast Iron Bacon Potatoes
- Seasonal Vegetable Medley
- Roasted Fingerling Potatoes
- Carrot Kaffir Lime Mash
- Tomato Provencal
- Cauliflower Au Gratin

Dessert

- Tiramisu
- Chocolate Tart
- Strawberry Cream Puffs

Dinner buffets require a minimum of 20 guests

Reception Stations

Carving Stations

serves 50 per order

Beef Wellington

filet of tenderloin and mushroom duxelle in a puff pastry crust, red wine demi glaze

\$750, plus \$125 chef fee

Whole Glazed Virginia Ham

pineapple and maple brown sugar glaze served with creamy horseradish and silver dollar brioche rolls

\$365, plus \$125 chef fee

Turkey Breast with Gravy

cranberry sauce, sliced country bread

\$350, plus \$125 chef fee

Herb Rubbed Rib Eye of Beef

au jus and creamy horseradish

\$750, plus \$125 chef fee

Dry Rubbed Tri Tip

served with bearnaise sauce

\$425, plus \$125 chef fee

Action Stations

Pasta Station

choose two pastas

Penne, Spinach, Tortellini, Farfalle, Tri-Color Rotini

sautéed to order with creamy alfredo or pomodoro sauce, yellow and green zucchini, mushrooms, garden fresh herbs, tomatoes, parmesan cheese

\$30 per person, plus \$125 chef fee

add chicken add \$6

add shrimp scampi add \$8

Street Taco Station

southwest marinated chicken and marinated flank steak tossed with grilled onions and bell peppers, flour tortillas, guacamole, blackened tomato salsa, salsa verde, sour cream

\$30 per person, plus \$125 chef fee

Risotto Station

sautéed to order with asparagus tips, mushrooms, roma tomatoes, garden fresh herbs, parmesan cheese

\$30 per person, plus \$125 chef fee

add shrimp add \$6

Mac and Cheese Station

elbow pasta, blended cheese, choice of chicken, bacon, truffle mushrooms, chives, tomatoes

\$30 per person, plus \$125 chef fee

Seafood Station

crabcakes, scallops, shrimp skewers with cioppino sauce, garlic bread

\$40 per person, plus \$125 chef fee

Desert Willow
Golf Resort





Hors d'oeuvres

Displays

serves 50 per order

International Cheese Display

assorted cocktail breads, crackers

\$650

Chilled Seafood Display

shrimp, oyster on the half shell, cocktail sauce, tabasco sauce, lemon wedges

\$975

Sushi Display

california roll, tuna roll, salmon roll, veggie roll, pickled ginger, wasabi, soy sauce

\$950

Roasted Vegetable Antipasto

(served chilled) marinated olives, peppers, lime marinated jicama, ginger infused carrots, balsamic marinated mushrooms, yellow and green zucchini, roasted roma tomatoes, roasted garlic bulbs, bread sticks

\$450

Antipasti Display

italian salami, mortadella, parmesan prosciutto, spanish picante chorizo, smoked duck prosciutto with orange cranberry sauce, artichokes, marinated olives and tomatoes

\$675

Local Favorites Display

date crostini with prosciutto and warm onion date dip, bacon wrapped dates, olives, meyer lemon date tapenade with pita bread, warm brie crostini with date chutney

\$495

Chips and Dips Display

handcrafted potato chips, ranch dip, chipotle dip, pita chips, warm spinach artichoke dip

\$350

Vegetable Crudite Display

assorted dips

\$325

Passed Hors d'oeuvres

serves 75 pieces per order

Served Cold

Ahi Tuna Poke **\$350**

with yuzu flakes on a crispy wonton

Tomato Basil Bruschetta **\$295**

on a petite baguette

Goat Cheese Nougat **\$325**

pistachio walnut goat cheese on a cracker, red wine reduction drizzle

California Roll **\$295**

crab, avocado, wasabi cream, soy sauce

Chicken Salad **\$295**

stuffed in a cucumber

Gazpacho Shooter **\$285**

with basil ice cubes

Chilled Shrimp **\$350**

with avocado espuma

New York Steak Crostini **\$325**

tomato and lemon spread

Served Hot

Miniature Crab Cake **\$325**

with creme fraiche

Chicken Satay **\$275**

honey herb mustard

Kobe Beef Brie Sliders **\$325**

open-faced, with an onion pear puree

Cheese Puff Baguette **\$250**

Coconut Shrimp **\$300**

papaya salsa

Mushroom Caps **\$275**

spinach stuffing

Mini Beef Wellington **\$350**

Bacon Wrapped Dates **\$300**

bleu cheese sauce

Bar Packages

Hosted Bar Packages

prices are per person, per hour,
plus \$175 bartender fee

Premium Hosted Bar

premium liquors (shots not included)
house wines, sparkling wine, beer, non-alcoholic beverages

one hour **\$32 per person**

additional hours **\$15 per person**

Well Hosted Bar

well liquors (shots not included)
house wines, sparkling wine, beer, non-alcoholic beverages

one hour **\$25 per person**

additional hours **\$12 per person**

Soft Hosted Bar

house wines, sparkling wine, beer, non-alcoholic beverages

one hour **\$18 per person**

additional hours **\$10 per person**

Non-Alcoholic Beverages

soft drinks, fruit juices, mineral water

\$15 per person - all evening

Hosted on Consumption

prices are per beverage consumed

Premium Drinks **\$15**

Well Drinks **\$12**

House Wine (by the glass) **\$10**

House Sparkling Wine (by the glass) **\$10**

Beer **\$10**

Non-Alcoholic Beverages **\$5**
soft drinks, fruit juices, bottled water, mineral water





Golf Outing Breakfast



Golf outing breakfast buffets require a minimum of 20 guests

Continental Breakfast

\$19 inclusive per person

Freshly Baked Muffins
Whole Fresh Fruit
Orange Juice
Regular and Decaf Coffee

Grab n' Go Breakfast

\$21 inclusive per person

Coffee Station
includes to-go cups
Breakfast Burrito
scrambled eggs, sausage, bacon, cheese, onions, peppers in a flour tortilla with a side of roasted salsa
OR
Breakfast Sandwich
fried egg, ham and cheese on a croissant

Breakfast Buffet

\$31 inclusive per person

Fresh Fruit Display
Breakfast Pastries
Bagels with Cream Cheese
Scrambled Eggs
OR Huevos Rancheros
Bacon Strips
Grilled Sausage Links
Roasted Breakfast Potatoes
OR Hash Browns
Orange and Cranberry Juices
Regular and Decaf Coffee

Enhancements

price inclusive per person

Water Bottles
to-go or staged on golf carts
\$5 each

Blood Mary Station
\$12 per person, plus
\$125 bartender fee

Assorted Bars
granola, energy, breakfast bars
\$4 per person

Cold Cereals
with regular and skim milk
\$3 per person

French Toast
with maple syrup
\$4 per person

Eggs Benedict
poached eggs, canadian bacon, english muffin, hollandaise sauce
\$11 per person

Omelet Action Station
fresh eggs, ham, bacon, sausage, cheese, onions, mushrooms, tomatoes, spinach, peppers
\$13 per person, plus \$125 chef fee

Golf Outing Boxed Lunch

Boxed Lunch

\$22 inclusive per person

TWO OPTIONS add \$3

TWO+ OPTIONS add \$5

Selections

select one for all golfers

Smoked Turkey

sliced turkey, monterey jack cheese, lettuce, tomato, wheat bread roll

Ham

smoked ham, swiss cheese, vinaigrette coleslaw, deli bread roll

Roast Beef

roast beef, cheddar cheese, lettuce, tomato, horseradish, baguette

Italian Vegetable Wrap

buffalo mozzarella, tomatoes, roasted zucchini, shredded lettuce, pesto aioli

Sides

Freshly Baked Cookie

Bag of Chips

Whole Apple or Orange

Beverages

Water Bottle add \$5 each

Sports Drink add \$5 each

Premium Boxed Lunch

\$26 inclusive per person

TWO OPTIONS add \$3

TWO+ OPTIONS add \$5

Selections

select one for all golfers

Grilled Chicken Breast

grilled chicken breast, monterey jack cheese, lettuce, tomato, brioche roll

Muffuletta

chopped salami, provolone cheese, mortadella, tomatoes, olives, lettuce, pepperoncini, bell peppers, onion, ciabatta roll

Steak Wrap

chopped steak, pepper jack cheese, corn, shredded lettuce, roasted peppers, cilantro, tortilla wrap

Italian Sub

salami, roast beef, chorizo, mozzarella, lettuce, tomato, roasted bell peppers, submarine bread roll

Sides

Brownie

Bag of Chips

Whole Apple or Orange

Beverages

Water Bottle add \$5 each

Sports Drink add \$5 each



Golf outing boxed lunches
require a minimum
of 20 guests



Golf Outing Lunch Buffets



Golf outing lunch buffets require a minimum of 20 guests

Deli Buffet

\$32 inclusive per person

Deli Meats

Sliced Smoked Turkey
Country Ham
Roast Beef

Toppings

Cheddar and Swiss Cheese
Sliced Tomatoes
Onions
Lettuce
Pickle Spears
Mustard and Mayonnaise
Assorted Bread and Rolls

Sides

Caesar Salad
Coleslaw
Pasta Salad
with fresh vegetables
Assorted Chips

Desserts

Freshly Baked Cookies
Brownies

Beverage Station

Iced Tea
Lemonade
Water

Off the Grill Buffet

\$34 inclusive per person

Salads

Coleslaw
Potato Salad

Meats

Hamburgers
Jumbo Hot Dogs

Toppings

Sliced Cheeses
Sliced Tomatoes
Onions
Lettuce
Pickle Relish
Sauerkraut
Mustard, Ketchup, Mayonnaise
Assorted Rolls and Buns

Sides

Assorted Chips

Desserts

Freshly Baked Cookies
Brownies

Beverage Station

Iced Tea
Lemonade
Water

Golf Outing Lunch Buffets

Taco Bar

\$38 inclusive per person

Salads

Caesar Salad
south of the border style

Entrees

Carne Asada and Chicken
southwest marinated carne asada
and chicken, onion cilantro salsa

Sides

Flour Tortillas
Spanish Rice
Beans
Tortilla Chips
salsa, guacamole, sour cream

Desserts

Churros
Tres Leches Cake
Arroz Con Leche

Beverages

Soft Drinks *add \$5 each*

BBQ Buffet

\$46 inclusive per person

Starters

Cesar Salad
Coleslaw
Potato Salad

Meats

Dry Rubbed Tri Tip
Texas Style BBQ Pork Ribs
Country BBQ Chicken

Sides

Corn on the Cob
Chili
Country Style Corn Bread

Desserts

Freshly Baked Pies
apple, cherry, peach

Beverage Station

Iced Tea
Lemonade
Water
Soft Drinks *add \$5 each*



Golf outing lunch buffets
require a minimum
of 20 guests



Coffee + Snack Breaks

Executive Coffee Break

Assorted Coffee Cakes
Cookies and Brownies
Fresh Fruit Display
Regular + Decaffeinated Coffee
Assorted Teas
\$18 per person

Fruit Veggie Break

Celery Sticks
Whipped Herb Cream Cheese
Peanut Butter
Hummus
Pita Chips
Fresh + Dried Fruit Kabobs
Iced Tea
\$15 per person

Sweet Coffee Break

Regular + Decaffeinated Coffee
Chocolate Swizzle Sticks
Assorted Mini Biscotti
Chocolate Whipped Cream
Vanilla Whipped Cream
Cinnamon + Nutmeg Garnish
\$19 per person

Savory Snack Break

Soft Pretzel
Mustard
Pigs in a Blanket
Housemade Cottage Chips
Ranch Dip
\$16 per person

The Chocolate Break

Chocolate Toffee
Chocolate Mousse Shots
Chocolate Covered Strawberries
Assorted Chocolate Cake
\$18 per person