



# 2018

## Wedding Menu



Jennifer's Garden Banquets  
555 Gore Road  
Morris, IL 60450

## **Jennifer's Garden Banquets Wedding Menu**

*"Home of the all -inclusive wedding packages"*

### **Your Wedding Reception Will Include:**

*- An open standard bar for four hours with a five and one half hour reception  
(Bar is open one hour before dinner and three hours after)*

*-Crisp, clean linen tablecloths and folded napkins*

*-Fine quality china, flatware, and stemware*

*-A beautifully skirted bridal table*

*- A private suite for bridal party to use during reception*

*-A tastefully decorated wedding cake of your design*

*-Convenient, accessible, free parking*

*- Warm, fresh baked rolls and bread sticks, served with butter, at each table*

*-Choice of Soup or Salad*

*-A Coffee and Tea Station service*

*-A beautiful array of silk flower centerpieces, in our vases, on each table*

*-A bottle of house champagne for the Bride and Groom*

*\*Jennifer's Garden requires a \$1000 non-refundable deposit to reserve the date\**

*\*Wedding Ceremonies on site require a \$500 non-refundable deposit to reserve the date\**

## PLATED MEALS

### Chicken Plates

*Comes with choice of one starch and one vegetable.*

**Chicken Mornay:** *Boneless Skinless chicken breasts, dredged in a seasoning blend of onion, clove, salt and pepper. Seared to perfection and topped with melted Swiss cheese and a Parmesan cream sauce.*

**Chicken Marsala:** *Boneless skinless chicken breasts, Marinated in Marsala wine and then dredged in a seasoning blend of oregano, garlic, salt and pepper. Seared to perfection and topped with a sautéed mushroom and Marsala wine reduction.*

**Chicken Vesuvio:** *Boneless skinless chicken breasts, marinated in a mixture of oil, butter and wine, dredged or breaded in a mixture of garlic, onion, rosemary and oregano and served with a thyme, rosemary and garlic infused white wine and oil sauce.*

**Chicken Milanese:** *Boneless skinless chicken breasts, marinated in lemon juice and white wine, breaded and seared then baked and served with a lemon butter reduction.*

**Chicken Hawaii:** *Boneless skinless chicken breasts marinated in a pineapple and BBQ marinade and grilled to perfection. Served with a Pineapple and Black Bean Salsa.*

**Chicken Picatta:** *Boneless skinless chicken breasts dredged in a mixture of lemon pepper and parsley and seared to perfection. Served with a white wine, lemon butter and caper sauce.*

**Pollo Espanola:** *Boneless skinless chicken breasts, seasoned with dried chilies, dredged in flour and seared. Finished in the oven and topped with a spicy tomato sauce and chipped jalapeno peppers.*

**Additional Starch \$2.00/pp**

*Choose your starches and Vegetables on Page 8*

## Stuffed Chicken Plates

*Comes with choice of one starch and one vegetable.*

**Cran Apple Brie Stuffed Chicken** – *Butterflied, boneless skinless chicken breast, stuffed with a mixture of brie cheese, thyme, raisins and apples. Served with a cranberry cream sauce.*

**Spinach and Ricotta Stuffed Chicken** – *Butterflied, boneless skinless chicken breast stuffed with a mixture of ricotta, fresh spinach and Parmesan cheese. Served with a bacon and portabella sauce.*

**Stuffed Chicken Alexander** – *Butterflied, boneless skinless chicken breast stuffed with a shrimp and crab mixture then breaded in Parmesan cheese, seared and finished in the oven. Served with a dill cream sauce.*

**Greek Stuffed Chicken**- *Butterflied boneless skinless chicken breast, stuffed with Greek and green olives, sun dried tomatoes and feta cheese. Dredged in flour and seared. Finished in the oven and topped with a cucumber cream sauce.*

### **Additional Starch \$2.00/pp**

*Choose your starches and Vegetables on Page 8*

## Seafood Plates

*Comes with choice of one starch and one vegetable.*

**Parmesan Encrusted Tilapia** - *6 ounces of Tilapia topped with a Parmesan cheese and bread crumb mixture and baked until golden brown.*

**Hoisin Glazed Salmon** - *Skin on portion of fresh salmon glazed with a Chinese barbeque sauce and broiled to perfection.*

**Shrimp Alexander** – *Jumbo, butter flied, tail on shrimp, breaded in Parmesan cheese and baked. Served over a white wine sauce.*

**Blackened Swordfish** - *Swordfish steaks, seasoned with Cajun spices. “Blackened” on the broiler. Served with a citrus cream sauce.*

### **Additional Starch \$2.00/pp**

*Choose your starches and Vegetables on Page 8*

## Beef Plates

*Comes with choice of one starch and one vegetable.*

**Filet of Beef Tenderloin-** *USDA Grade beef tenderloin steaks marinated in oil, garlic and rosemary overnight. Broiled to a medium rare and topped with your choice of a traditional Demi-Glace, Bordelaise Sauce, or Parmesan Cream Sauce.*

**6oz**

**8oz**

**10oz**

**Additional Starch \$2.00/pp**

*Choose your starches and Vegetables on Page 8*

**Slow Roasted Prime Rib-** *USDA Grade Boneless ribeye roasts seasoned to perfection and slow roasted.. Served with choice of traditional Demi-Glace, Bordelaise Sauce or Prime Sauce*

*Queen Cut (10oz)*

*King Cut (16oz)*

*\* \*King cuts will have bone in and boneless cuts.*

**Additional Starch \$2.00/pp**

*Choose your starches and Vegetables on Page 8*

**Beef Tenderloin Tournedos (Medallions) -** *USDA Grade beef tenderloin tournedos seasoned and seared on the broiler and topped with your choice of traditional Demi-Glace, Bordelaise Sauce, or Parmesan Cream Sauce.*

**Additional Starch \$2.00/pp**

*Choose your starches and Vegetables on Page 8*

## Pork Plates

*Comes with choice of one starch and one vegetable.*

**Chili Rubbed Pork Tenderloin-** *Trimmed pork tenderloins, marinated overnight in our blend of chili and seasonings. Topped with a pineapple and black bean salsa.*

**Pork Tenderloin Brandy-Pear-** *Pork tenderloin broiled and served “pink” with a brandy and pear pureed sauce.*

**Roasted Pork Loin with Spiced Apples -** *Whole pork loin seasoned with a spice blend of cinnamon, brown sugar, cloves, cumin and cayenne pepper. Slow roasted and served with sweet spiced apple chunks or apple sauce.*

**Additional Starch \$2.00/pp**

*Choose your starches and Vegetables on Page 8*

## COMBO PLATES

*1-Chicken Plate Choice (page 3)*  
*1-6oz Beef Tenderloin Filet*  
*1-Starch*  
*1-Vegetable*

**Additional Starch \$2.00/pp**

*Choose your starches and Vegetables on Page 8*

*1-Stuffed Chicken Plate Choice (page 4)*  
*1-6oz Beef Tenderloin Filet*  
*1-Starch*  
*1-Vegetable*

**Additional Starch \$2.00/pp**

*Choose your starches and Vegetables on Page 8*

*1-Seafood Plate Choice (page 4)*  
*1-6oz Beef Tenderloin Filet*  
*1-Starch*  
*1-Vegetable*

**Additional Starch \$2.00/pp**

*Choose your starches and Vegetables on Page 8*

## Buffet and Family Style Entrees

**Boneless Chicken Breast** - *Boneless skinless chicken breasts seasoned by choice of sauce and prepared by flour dredging, breading or grilling. Choice of sauce: Mornay, Marsala, Picatta, Vesuvio.*

**Sliced Sirloin of Beef** - *USDA grade sirloin, slow roasted and shaved thin. Served with Au-Jus and a Demi-Glace Sauce.*

**Pineapple -Clove Glazed Ham** - *Boneless smoked pit style ham, glazed with a pineapple, brown sugar and clove mixture.*

**Roasted Pork Loin with Spiced Apples** - *Whole pork loin seasoned with a spice blend of cinnamon, brown sugar, cloves, cumin and cayenne pepper. Slow roasted and served with sweet spiced apple chunks or apple sauce.*

**Roast Turkey Breast** - *All White meat boneless turkey breast slow roasted and served with natural gravy.*

**Italian Sausage with peppers** - *Chunks of Italian sausage mixed with a sauté of green and red bell peppers and yellow onions.*

**Polish Sausage with Sauerkraut**- *Smoked or fresh kielbasa served with a sweet, house made kapusta.*

**Roast of Beef Tenderloin** - *USDA Graded whole beef tenderloin, trimmed and skinned and slow roasted with a mixture of rosemary and garlic till medium rare. Sliced and served with your choice of Demi- Glace, Bordelaise Sauce or Parmesan Cream Sauce. \* **Additional \$5/per person***

**1 Entree, 2 Starch, 1 Vegetable**      *Buffet:*  
*Family Style:*

**2 Entree, 2 Starch, 1 Vegetable**      *Buffet:*  
*Family Style:*

**Additional Starch or Vegetable**                      **\$2.00/pp**

**Action Carving Station (Buffet Only)**              **\$3.00/pp**  
*Choose your starches and Vegetables on Page 8*

## Starch Selections

**Garlic Whipped Potatoes**

**Boursin Whipped Potatoes**

**Whipped Potatoes**

**Herb Bliss Roasted Potatoes**

**American Style Potatoes**

**Rice Pilaf**

**Sun dried tomato and Basil Risotto**

**Baked Cheese Mostaccioli**

**Cranberry Wild Rice**

**Mac and Cheese Casserole**

**Traditional Bread Stuffing**

**Duchess Potatoes\***

**Garlic Duchess Potatoes\***

\* Plated meals only

## Vegetable Selections

*Depending on the time of year, some selections might not be available.*

**Fresh Green Beans** - *Garnished with carrot shreds.*

**Garlic Green Beans** - *Fresh garlic and garnished with carrot shreds.*

**Sunshine Vegetables** - *Fresh green and yellow beans, cut carrot sticks.*

**Broiled Asparagus** - *Kosher salt and olive oil (Additional \$1 Per Person)*

**Bacon Wrapped Asparagus** – *Cherrywood smoked bacon (Additional \$1.25 Per Person)*

**Carrots Vichy** - *Baby carrots with a champagne bath*

**Glazed Carrots** - *Honey kissed baby carrots*

**California Medley** - *Fresh green and yellow beans with carrots and red pepper.*

**Buttered Corn** - *Garnished with a red pepper dice*

**Broccolini** - *Baby broccoli sautéed with garlic and oil*



## Soup Selection

**Chicken Wild Rice**  
**Chicken Florentine with Gnocchi**  
**Minestrone**  
**Cheddar Broccoli**  
**Cream of Potato**  
**Loaded Baked Potato**  
**Italian Wedding Soup**  
**Roasted Corn Chowder**  
**Italian Wedding**  
**Shrimp Bisque**  
**Chicken Noodle and Vegetable**

## Salads

**House Salad** - *A mixture of romaine, iceberg and radicchio lettuces, topped with sliced cucumbers and shredded carrots. Served with choice of 3 dressings.*

**Seasonal Salad\*** - Seasonal salads can be found below. Seasonal salads are only available during the designated months.

\* Additional \$2 per person

**Spring Salad** (*March-May*): *A mixture of arugula and mesculn greens with grilled asparagus, snap peas, and sweet onions topped with feta cheese and sweet citrus vinaigrette.*

**Summer Salad** (*June-August*): *Mesculn greens with cherry tomatoes, strawberries, summer squash and cucumbers topped with gorgonzola crumbles and watermelon lime vinaigrette.*

**Fall Salad** (*September-November*): *Mixture of fennel and radicchio and romaine lettuces with grilled butternut squash, bell peppers, raisins and toasted pecans topped with parmesan chips and pomegranate vinaigrette.*

**Winter Salad** (*December-February*): *Mixture of Romaine, escarole, and spinach topped with shaved broccoli, carrots, leeks and mandarin oranges tossed in red wine vinaigrette.*

## Appetizers/Hors d'oeuvres

*All prices listed are a per person price (which will be added to the plate cost before tax and service) based on the number of guests at your event*

**Andouille Stuffed Mushrooms**

**Artichoke Parmesan Crostinis**

**Asian Beef Skewers with Hoisin Glaze**

**Balsamic Chicken and Portabella skewers**

**Bananas Foster Cheesecake Bites**

**Beef Tenderloin Crostini with Arugula and Prime Sauce**

**Blackened Shrimp with blue cheese**

**BLT Stuffed Cherry Tomatoes**

**Boneless Buffalo Wings**

**Bone In Buffalo Wings**

**Cocktail Meatballs (BBQ, Swedish, or Sweet and Sour)**

**Coconut Chicken with Plum Sauce**

**Crudités Shooter w/ red pepper and garlic aioli**

**Cucumber Boursin**

**Flatbread Pizzas**

**Korean BBQ Pork “Wings”**

**Mini Beef Wellington**

**Mini Crab Cakes**

**Mini Reuben**

**Quesadillas, Cheese**

**Quesadillas, Chicken and peppers**

**Quesadillas, Chorizo**

**Rumaki, Date**

**Rumaki, Scallop**

**Shrimp Cocktail Shooters**

**Spanakopita**

**Spinach and Artichoke Bites**

**Toasted Cheese Ravioli**

**Zucchini Bites with Garlic Lemon Aioli**

## **Wedding Hors d'oeuvres Package (5.5 Hours)**

*Buffet Style or Butler Style – Your choice of eight (8)*

- Andouille Stuffed Mushrooms**
- Artichoke Parmesan Crostinis**
- Asian Beef Skewers**
- Baked Potato Bar**
- Balsamic Chicken and Portabella Skewers**
- Bananas Foster Cheesecake Bites**
- Beef Tenderloin Crostini (Counts as two choices)**
- Blackened Shrimp with Blue cheese (Counts as two Choices)**
- BLT Stuffed Cherry Tomatoes**
- Boneless or Bone In Buffalo Wings**
- Bruschetta Station**
- Chocolate Covered Strawberries**
- Cocktail Meatballs**
- Coconut Chicken w/ Plum Sauce**
- Cucumber Boursin**
- Domestic and Imported Cheese Platter**
- Flatbread Pizzas**
- Fresh Fruit Platter**
- Mini Beef Wellington (Counts as two choices)**
- Mini Crab Cakes (Counts as two choices)**
- Mini Reuben**
- Quesadillas**
- Rumaki, Date**
- Rumaki, Scallop (Counts as two choices)**
- Shrimp Cocktail Platter (Counts as two choices)**
- Shrimp Cocktail Shooters (Counts as two choices)**
- Spanakopita**
- Spinach Artichoke Bites**
- Toasted Cheese Ravioli**
- Torte, Choice of**
- Vegetable Crudités Platter**
- Zucchini Bites with Garlic Lemon Aioli**
  
- Jambalaya (\$4.95 extra per person)**
- Lasagna (\$4.95 extra per person)**
- Mini Sweet Table (\$4.95 extra per person)**

*Food on Display for 2 hours*

## **Wedding Brunch Menu**

*11:00am to 3:00pm*

*Includes Well Bar for three (3) Hours*

### **Fruit Platter**

**House Salad with assorted Dressings and Rolls**

*-or-*

**Pasta Salad with grilled vegetables**

**Hash browns**

**Scrambled Eggs**

**French Toast**

**Bacon –or- Sausage Links**

**Quiche Lorraine (\$1.00 extra per person)**

**Roast Turkey –or- Honey Ham**

**Garlic Mashed Potatoes**

*\*You may substitute Au Gratin Potatoes to accompany ham*

**Bread Stuffing with Gravy**

**Buttered Corn**

**Green Bean Casserole**

**Mostaccioli**

**Coffee, Hot Tea, Bottled Water**

### **Action Station Upgrades**

*Ham, turkey or Sirloin of Beef carving Station ~ \$2.00 Per Person*

*Beef Tenderloin Carving Station ~ \$4.00 Per Person*

*Chef Action Omelet / Egg Station ~ \$2.50 Per Person*

**Buffet Platters**

*All Items listed below will specify the amount of people able to be served by the platter and the cost for the platter*

Bruschetta Station with Toasted Baguette Bread ~ (Serves 100)

Fresh Vegetable Crudités Platter with Ranch Dressing ~ (Serves 100)

Fresh Fruit Platter with Yogurt Dip ~ (Serves 100)

Domestic and Imported Cheese Platter with Flatbreads and Crackers ~ (Serves 100)

Fruit Platter (or) Vegetable Crudités Platter *and* Cheese Platter ~ (Serves 100)

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Jumbo Shrimp Platter with Cocktail Sauce ~ (For 100 Pieces)

Hand Dipped Chocolate Covered Strawberries ~ (For 150 Pieces)

Bone in (or) Boneless Buffalo Wing Platter with Blue Cheese ~ (For 100 Pieces)

Roasted Red Pepper Cheese Torte with Flatbreads and Crackers ~ (Serves 50)

Artichoke Boursin Cheese Torte with Flatbreads and Crackers ~ (Serves 50)

Spinach and Artichoke Dip with Toasted Crostinis ~ (Serves 50)

## Late Night Snacks

*All prices listed are a per person price (which will be added to the plate cost before tax and service) based on the number of guests at your event*

**Pizza Bites** - *Bite-sized pizza slices with your choice of cheese, sausage, pepperoni, veggie (peppers, onion, mushrooms, olives) or Supreme (Everything)*

**Mini Hotdogs** - *Miniature sized franks on buns with Chicago Style Condiments.*

**Corn Dogs** - *Bite Sized or full sized on a stick, your choice. Franks wrapped in cornbread. Served with regular or spicy mustard.*

**Mini Deli Sandwiches** - *Roast Beef and Provolone, Ham and Cheddar, and Turkey and Swiss on Sweet Rolls served with Lettuce, Tomato, Onion, Pickles, Mayo and Mustard.*

**Mini Slider Hamburgers** - *Miniature beef patty on a bun with condiments on side. (Cheddar burgers)*

**Mini Italian Beef Sandwiches**- *Shaved inside round of beef, slow cooked to perfection and served on a mini french roll with choice of sweet or hot peppers and mozzarella cheese. ~*

**Omelet Station** - *Chef Action Station with choice of ham, bacon, peppers, onions, tomatoes, mushrooms and cheese.*

**Ultimate Snack Time** - *\*For parties of 200 or more\* Tray of 50 chocolate covered strawberries, Omelet Station, Mini Hamburgers, Pizza Bites, Sweet Table Assortment(Cookies, Brownies, Cakes) and fresh fruit tray.*

## **Liquor Packages**

### **~Standard Bar~**

*(4-hour standard bar included in wedding packages unless otherwise specified)*

Bud Light and Miller Lite on tap  
 Budweiser, Miller Genuine Draft, and O'Doul's(NA) in Bottles  
 Assorted Soft Drinks  
 Bloody Marys'  
 Blended Drinks  
 Chardonnay, White Zinfandel, and Merlot

### *~Choice of Spirits to Include~*

Whiskey, Bourbon, Brandy, Gin, Rum, Spiced Rum, Coconut Rum, Tequila, Vodka, Amaretto, Assorted Schnapps, Southern Comfort, Coffee Liquor, Irish Cream

### **~Wine Service~**

Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Grigio, Pinot Noir, Riesling, Moscato, Sauvignon Blanc

### **~Champagne and Sparkling Wine~**

Andre Strawberry, Andre Dry, Allure Peach, Allure Mango, Moscato D'Asti, Prosecco, Wycliff Brut

### **~Champagne or Sparkling Wine Fountain~**

*Includes Fountain*

**3 Gallon Fountain** *(15 bottles)*

**5 Gallon Fountain** *(28 bottles)*

### **~Imported and Craft Beers~**

*Other beers available upon request*

Corona, Corona Light, Samuel Adams Boston Lager, Heineken, Amstel Light, Blue Moon

*Specific wine/vintages based on availability. Inquire for custom pricing.*

## Liquor Packages (cont'd)

### ~Premium Bar~

Tito's Handmade Vodka  
 Bacardi Silver Rum  
 Bailey's Irish Cream  
 Captain Morgan Spiced Rum  
 Dewar's Scotch White Label  
 J & B Scotch  
 Jack Daniel's Whiskey  
 Jameson Irish Whiskey  
 Jose Cuervo Gold Tequila  
 Kahlua Coffee Liquor  
 Malibu Coconut Rum  
 Old Forester Bourbon  
 Seagram's Crown 7 American Whiskey  
 Southern Comfort  
 Tanqueray Gin

### ~Premium Bar Upgrades~

(Add \$2 Per Person)

Corona  
 Heineken  
 Sam Adams Boston Lager  
 Amstel Light  
 Blue Moon

### ~Local Craft Beer Upgrade~

(Add \$3 Per Person)

Two (2) selections of local and seasonal craft beers.

(Note: Based on Availability through our vendors. We will do our best to accommodate.)

### ~Luxury Upgrades~

(Charged Per Bottle Price)

Amaretto Disaronno  
 Chivas Regal Scotch  
 Crown Royal Canadian Whiskey  
 Dewar's 12 Year Scotch  
 Grey Goose Vodka  
 Johnnie Walker Black Label Scotch  
 Makers Mark Bourbon  
 Don Julio Blanco

*Other craft/import beers available by case/barrel. Additional spirits available by bottle. Inquire for custom pricing.*

6.25% Sales Tax. 22% Service Charge  
 All prices are subject to change without notice.



## **Jennifer's Garden On Site Wedding Ceremonies**

*Bride and Groom can arrive two (2) hours prior to event on the day of wedding*

*\*Requires a \$500 non-refundable deposit to reserve the date.*

Jennifer's Garden on-site ceremonies can be performed inside the facility in our lovely Foyer area (Seats 80 Guests) or outside in the Garden Gazebo (Seats 225 Guests). Officiant Julie is included; however, you may hire your own officiant if you so choose. There will be no discounts for hiring your own officiant. You must obtain your marriage licenses from the Grundy County Court House. The Grundy County Court House phone number is (815) 941-3222.

Jennifer's Garden's outdoor ceremonies bring together the best of nature, elegance, and unforgettable memories. Each year, Jennifer's Garden works diligently to plant perennials in all different colors and shapes. These flowers give the outdoor ceremony an inviting feeling, can match any couple's theme colors, and make a perfect backdrop for that timeless photo.

Imagine your dearest friends and families gathered together as they await your arrival down the garden aisle. Your altar and best friend await your arrival underneath the stunning gazebo. The sound of fountains ring in the background and the sun smiles as you take those final steps down the aisle, on the happiest day of your life.

### **Foyer Ceremony ~ \$1000.00**

Includes:

- Rehearsal (Evening Before for one (1) hour) *(5pm to 6pm or 5:30pm to 6:30pm)*
- Setup
- 80 Chairs
- 1 Table
- Podium
- Cleanup

### **Garden Gazebo Ceremony ~ \$1000.00**

Includes:

- Rehearsal (Evening Before for one (1) hour) *(5pm to 6pm or 5:30pm to 6:30pm)*
- Setup
- 225 Chairs
- 1 Table
- Podium
- Cleanup

Priestess Julie, Officiant: **Included in package.** (No discounts for providing own officiant)

(Music and sound to be provided by your DJ)

**Jennifer’s Garden Bakery**

~Basic Wedding Cake is Included in all wedding packages~

Buttercream or Chocolate Buttercream filling in all layers

Basic Batter Flavors:  
White, Chocolate, Yellow, Marble

Premium batter flavors (page 18) ~ **\$1.00 per slice**

Premium filling flavors (page 18) ~ **\$1.75 per slice**

Fondant Wrap ~ **\$1.50 per slice**

Fondant Ribbon ~ **\$80**

Fondant Strings ~ **\$50**

Fondant Bow ~ **\$80**

Fondant Applications\* ~ **\$50**

5ct Butterflies ~ **\$40**

Edible Pearls (4 layer cake) ~ **\$50 (\$15 each additional layer after 4)**

Drapes ~ **\$75**

Monogram ~ **\$25**

Gum paste Flowers (5-15)\* ~ **\$80**

Additional Cake Labor Hours ~ **\$30/hr**

*\* Not to exceed one (1) cake labor hour. Fondant applications and more extensive and additional gum paste flowers will be subject to additional cake labor hours.*

~ Bride and Groom are responsible for flowers, ribbon and cake toppers ~

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**Bridal Hors d’oeuvre and Cake Special**

*Chair Covers and Bows  
One Hot and One Cold Appetizer  
Sweet Table with assorted desserts  
Premium Filling Upgrade for all cake layers*

**\$18.00 Per person** (Subject to tax and service charges)

## Premium Cake Batters

*German*  
*Strawberry*  
*Carrot*  
*Spice*  
*Lemon*  
*Red Velvet*  
*Coconut*  
*Tres Leches\*\*\**  
*Orange*  
*Banana*

*Banana Nut*  
*Tiramisu\*\*\**  
*Cheesecake\*\*\**  
*Flan\*\*\**  
*Pumpkin*  
*Angel Food\*\*\**  
*Chocolate Angel Food\*\*\**  
*Almond Cake*  
*Apple*  
*Pistachio*

\*\*\*Restrictions on layering and placement of these cakes.

## Premium Fillings

*Mocha Chocolate Chip Butter Cream*  
*Cream Cheese*  
*Lemon Preserves*  
*Strawberry Preserves*  
*Blueberry Preserves*  
*Pineapple Preserves*  
*Apricot Preserves*  
*Raspberry Preserves*  
*Ganache*  
*Chocolate Mousse*

*Vanilla Mousse*  
*Raspberry Mousse*  
*Hazelnut*  
*German*  
*Fudge*  
*Bavarian*  
*Chocolate Bavarian*  
*Fresh Strawberries*  
*Banana*

## Cake Shapes

*Round*  
*Square*  
*Octagon*  
*Comma*  
*Oval*

*Heart*  
*Hexagon*  
*Sheet*  
*Combined*

## Gift/Favor Ideas

Decorated Cake Pops:

**Starting at \$3.75/ per pop**

Decorated Cookies:

**Starting at \$2.95/cookie**

## Rentals / Extras

### Media

LCD Projector:	<b>\$110.00</b>
5x7 Screen:	<b>\$45.00</b>
5x7 Screen and LCD Combo:	<b>\$145.00</b>
Easel Fee:	<b>\$15.00/each</b>
Envelope Box:	<b>\$15.00 each</b>

### Upgraded Centerpieces

Roses with Calla Lilies:	<b>\$20.00/per table</b>
Candelabras:	<b>\$20.00/per table</b>
LED branches Added:	<b>\$20.00/per table</b>

### Things of Interest

Shuttle Service all night to local hotels:	<b>\$200.00</b>
(Holiday Inn Express, Quality Inn, Comfort Inn, Days Inn, Motel 8)	