

Wedding Dessert Menu:

- *Pricing is per person and is based on a minimum of 20 guests. Please add a \$20.00 surcharge of groups of 10 -19 guests.*
- *The Irregardless Café would be pleased to provide service at 18% or \$20.00/hour per server*
- *Pick-up or Delivery with or without set-up is an option*
- *Sales tax is 8%*
- *Full bar of Irregardless fine wine, beers and mixed drinks available, please see separate Bar listings*
- *The Irregardless Café would be happy to arrange for either disposable or rental dishes, tables, chairs, linens, tents..., flowers and musicians at the corresponding cost*

Dessert Bites:

Limited Selection: Brownies, Cookies, Chocolate Chip \$2.75/person
Coconut Bars, Lemon Bars & Coconut Macaroons

Party selection: \$4.00/person

All items in limited selection plus... a variety of the following:

Almond Apricot Bars, Almond Crescents, Poppy Seed Cake, Banana Nut Bread, Rugelach, Caramel Chocolate Bars, Tiramisu Cookies, Mocha Viennese Swirls, Pecan Toffee Shortbread, White Chocolate Macadamia Nut slices, Cinnamon Pinwheels, and Pralines

UPGRADES AVAILABLE: Mini Cheesecakes, French Pastries, Baklava, Strudel, Cannolis, or special requests starting at \$5.25/person

FRUIT DESSERTS - \$3.50

- Fresh Fruit Skewers with Chocolate Fondue
- Baked Brie, layered with Apples, Raisins, Raspberry Sauce and Almonds, wrapped in Puff Pastry
- Seasonal Fruit Platter

Fruit Desserts: \$3.50 per person

- Fresh Fruit Skewers with Chocolate Fondue
- Baked Brie, layered with Apple, Raisins, Raspberry Sauce & Almonds and wrapped in a Puff Pastry
- Seasonal Fruit Platter

Dessert Table - *individually priced depending on size and cake*

CAKES –

- Blackout Cake – rich chocolate cake layers filled with creamy chocolate pudding and covered in a melted Ganache with just a hint of coffee flavor
- Chocolate Truffle Cake
- Chocolate Praline Cake
- Chocolate Butterscotch Cake
- Chocolate Grand Marnier Cake
- Black and White Cake – served with a fresh Raspberry Coulis
- Lemon Custard Cake
- Pineapple Upside Down Cake
- Carrot Cake
- Vegan Mocha Raspberry Cake

PIES

- Macadamia Nut Pie
- Key Lime Pie
- Apple Walnut Raisin
- Caramel Apple
- Peach Blueberry Pie
- Boston Crème
- Chocolate Mousse
- Peanut Butter
- Crumb topped Fruit pies (Apple, Blueberry, Peach, Raspberry or any combination of)

CHEESECAKES

- New York Style with assorted fruit toppings
- Turtle Cheesecake – caramel, chocolate and asst. nuts
- Black Forest – Cherry and Chocolate
- Oreo
- Chocolate Cheesecake

ADDITIONAL DESSERTS

- Fruit Cobblers or Crisps (Vegan option available)
- Assorted Crostadas – (Vegan option available)
- Tira Misu
- Bread Pudding – Toasted Almond, Chocolate, Apricot, Raspberry, Espresso

BREAKFAST ITEMS - \$2.50PP

- Poppy Seed Coffee Cake
- Crumb topped Coffee Cake

- Banana Nut Bread
- Chocolate chip or Blueberry Scones
- Assorted Muffins
- Cheddar Biscuits

Revised: October 2007