



BANQUET MENU

HORS D'OEUVRES
DINNER
LATE NIGHT
DESSERT



THE
INGLESIDE
HOTEL

HORS D'OEUVRES

CHILLED

BRIE BITES | \$21 PER DOZEN

SHORTBREAD | BRIE MOUSSE | STRAWBERRY-MANGO
CHUTNEY | MINT CHIFFONADE

CAPRESE SKEWER | \$30 PER DOZEN

BUFFALO MOZZARELLA | CHERRY TOMATO
FRESH BASIL | BALSAMIC

STEAK HOUSE WEDGE SALAD SKEWER | \$22 PER DOZEN

ICEBERG LETTUCE | CHERRY TOMATO | BACON | EGG |
BUTTERMILK RANCH

FARM HARVEST CROSTINI | \$29 PER DOZEN

WHIPPED FETA | CLOVER HONEY | SLICED GALA APPLE
GLAZED WALNUTS

CHEESE TARTLET | \$24 PER DOZEN

SPICY ONION | TOMATO | PEPPER RELISH

RUSTIC ITALIAN BRUSCHETTA | \$20 PER DOZEN

MEDLEY OF ROMA TOMATO | GARLIC
FRESH BASIL | OLIVES

WARM

STUFFED MUSHROOM CAPS WITH ITALIAN SAUSAGE | \$24 PER DOZEN

WISCONSIN BUTTON MUSHROOMS | HAND-STUFFED
WITH ITALIAN SAUSAGE

BACON WRAPPED WATER CHESTNUTS | \$25 PER DOZEN

SERVED WITH A HOT HONEY DRIZZLE

COCONUT SHRIMP SKEWERS | \$38 PER DOZEN

SWEET CHILI DIPPING SAUCE

BACON CHEDDAR TATER KEG | \$25 PER DOZEN

TOMATO GASTRIQUE

MEATBALLS | \$25 PER DOZEN

SWEDISH OR BBQ

BAKED BRIE & RASPBERRY BITE | \$32 PER DOZEN

PHYLLO SHELL | BRIE | RASPBERRY PRESERVES

ARTICHOKE BEIGNET | \$28 PER DOZEN

SERVED WITH POMEGRANATE GASTRIQUE

VEGETABLE POT STICKERS | \$33 PER DOZEN

SERVED WITH RED CHILI CREAM

Prices are subject to service charge at prevailing rate and 5% sales tax

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TABLED SELECTIONS

ALL TABLED SELECTIONS COME IN SMALL (SM) AND LARGE (LG) PLATTER OPTIONS. SMALL PLATTERS SERVE APPROX. 25 PEOPLE AND LARGE PLATTERS SERVE APPROX. 50 PEOPLE.

CHARCUTERIE BOARD | SM: \$160 LG: \$300

CHEDDAR | DILL HAVARTI | FONTINA | MANCHEGO | WHITE CHEDDAR CURDS | MARINATED OLIVES | PRESENTED WITH PROSCIUTTO | SALAMI | CRISP FLATBREADS | CHEESE TWISTS | ASSORTED CRACKERS

MEDITERRANEAN BOARD | SM: \$180 LG: \$320

ROASTED GARLIC HUMMUS | BABA GANOUSH | TAPENADE | TABOULI | WARM SPINACH ARTICHOKE DIP | MARINATED OLIVES | GRILLED VEGETABLES | TOASTED PITA CHIPS | CRISP FLATBREAD | ASSORTED CRACKERS

SMOKED SALMON DISPLAY | \$195 EACH

SERVES APPROX. 25 PEOPLE | SMOKED SALMON | CHEF'S GARNISHES | LEMON | FLATBREADS | CRACKERS

FRESH FRUITS PRESENTATION | SM: \$180 LG: \$320

SEASONAL DISPLAY OF FRESH FRUITS | PINEAPPLE | HONEYDEW | CANTALOUPE | WATERMELON | STRAWBERRIES | BLACKBERRIES | RED GRAPES

FROM THE MARKET | SM: \$135 LG: \$270

SEASONAL FRESH CRUDITÉS | RADISHES | BELL PEPPERS | CELERY | BABY CARROTS | BROCCOLI | CAULIFLOWER | SUGAR SNAP PEAS | GRAPE TOMATOES | ASPARAGUS SPEARS | DILL DIP

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BUFFET PACKAGES

EACH BUFFET COMES WITH YOUR CHOICE OF PROTEIN, SEASONAL VEGETABLE, ROLLS AND BUTTER, AND ACCOMPANYING STARCH FOR YOUR ENTRÉE SELECTION(S). WE'VE TAKEN THE TIME TO CRAFT A HANDFUL OF PACKAGES FOR EVENTS OF DIFFERENT SIZES AND STYLES. USE THEM AS INSPIRATION TO BRING YOUR OWN VISION TO LIFE OR SIT BACK AND RELAX KNOWING YOU'VE SELECTED A MENU PRIMED FOR SUCCESS. INCLUDES COFFEE, TEA, MILK AND ICED TEA.

TIMELESS | \$39 PER PERSON

YOUR CHOICE OF TWO ENTRÉES
YOUR CHOICE OF ONE GARDEN SALAD
YOUR CHOICE OF ONE BUFFET SALAD
YOUR CHOICE OF ONE SEASONAL VEGETABLE

DELUXE | \$42 PER PERSON

YOUR CHOICE OF TWO ENTRÉES
YOUR CHOICE OF ONE GARDEN SALAD
YOUR CHOICE OF TWO BUFFET SALADS
YOUR CHOICE OF ONE SEASONAL VEGETABLE

EXTRAVAGANT | \$45 PER PERSON

YOUR CHOICE OF TWO ENTRÉES
YOUR CHOICE OF ONE GARDEN SALAD
YOUR CHOICE OF TABLE DISPLAY BOARD
YOUR CHOICE OF TWO BUFFET SALADS
YOUR CHOICE OF ONE SEASONAL VEGETABLE

LAVISH | \$53 PER PERSON

CHEF CARVED PEPPERCORN CRUSTED BEEF TENDERLOIN OR PRIME RIB
RED WINE DEMI | TARRAGON HORSERADISH CREAM
YOUR CHOICE OF TWO ADDITIONAL ENTRÉE SELECTIONS
YOUR CHOICE OF ONE TABLE-SERVED SALAD
YOUR CHOICE OF TWO BUFFET SALADS
YOUR CHOICE OF ONE SEASONAL VEGETABLE

ENTRÉE SELECTIONS ARE ON PAGE 4. GARDEN SALAD SELECTIONS ARE ON PAGE 5. BUFFET SALADS ARE ON PAGE 6. SEASONAL VEGETABLE OPTIONS ARE ON PAGE 7. TABLE DISPLAY BOARD SELECTIONS ARE ON PAGE 2.

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BUFFET OPTIONS

BUFFET ENTRÉE SELECTIONS

ROASTED PORK LOIN

MUSTARD CRUSTED PORK LOIN | DIJON PEPPERCORN IVORY SAUCE | LYONNAISE POTATOES

ROASTED BEEF SIRLOIN

HERB CRUSTED BEEF SIRLOIN | TARRAGON HORSERADISH CREAM | CHEDDAR CHIVE MASHED POTATOES

SMOKED TURKEY BREAST

BLACK CHERRY SMOKED TURKEY BREAST | HERB CITRUS TURKEY GRAVY | CRANBERRY ORANGE RELISH | CORNBREAD STUFFING

SUNSET CHICKEN

GRILLED WITH BASIL-PESTO BUTTER | LEMON | HEIRLOOM TOMATOES | HERBED BASMATI RICE

CHICKEN RUSTICO

PARMESAN CRUSTED | TOPPED WITH CRISPY PROSCIUTTO | AGED PARMESAN | LEMON PAN JUS
GARLIC BUTTERED GEMELLI

CHICKEN FORESTIERE

BONELESS CHICKEN BREAST | MUSHROOM HERB DEMI GLACE | GARLIC MASHED POTATOES

BRAISED SHORT RIBS

BRAISED BEEF SHORT RIBS | HORSERADISH MASHED POTATOES

BISTRO STEAK MEDALLIONS

GREEN PEPPERCORN IVORY SAUCE | GOLDEN FINGERLING POTATOES | GARLIC AND HERBS

SEARED MAHI MAHI

SEARED MAHI MAHI | LEMON BEURRE BLANC | CRISPY FINGERLING POTATOES

BLACKENED SALMON

TOMATO | CAPER | CRAWFISH SAUTÉ | PINEAPPLE DIRTY RICE

WILD MUSHROOM ALFREDO

TRI-COLOR CHEESE TORTELLINI | PESTO ALFREDO | ROASTED WILD MUSHROOMS

GLUTEN FREE OPTIONS ARE AVAILABLE TO ADD ON FOR AN ADDITIONAL \$2 PER PERSON.

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BUFFET OPTIONS

GARDEN SALAD SELECTIONS

THE FOLLOWING SALADS WILL BE SERVED WITH ASSORTED ARTISAN ROLLS AND WILL BE ACCOMPANIED BY WISCONSIN BUTTER.

SWEET SONOMA

CHOPPED ROMAINE | SWISS CHARD | BABY KALE | FIRE ROASTED PEPPERS | RED AND GOLDEN BEETS | GOAT CHEESE | TOASTED ALMONDS | HOMEMADE MAPLE DIJON VINAIGRETTE

WEDGE

ICEBERG WEDGE | CRISPY SMOKED BACON | GRAPE TOMATO | BLUE CHEESE CRUMBLES
HOMEMADE BUTTERMILK BLUE CHEESE DRESSING

STACCATO SYMPHONY

FRESH SPRING MIX | CHOPPED ROMAINE | DRIED CRANBERRIES | MACADAMIA NUTS | SHAVED PARMESAN |
HOMEMADE APPLE CIDER VINAIGRETTE

HEART OF ROMAINE

ROMAINE | TOASTED CROSTINI | PARMESAN FRICO | HOMEMADE CAESAR DRESSING

SWEET LEAVES

MIXED GREENS | FRESH STRAWBERRIES | PECANS | TEARDROP TOMATOES | GORGONZOLA
HOMEMADE LEMON POPPY SEED VINAIGRETTE

AUTUMN HARVEST SALAD

MIXED BABY GREENS | CRAISINS | FUJI APPLES | CRUMBLed FETA CHEESE | TOASTED WALNUTS | HOMEMADE
CRANBERRY VINAIGRETTE

CAPRESE STACKED (ADD \$1 PER PERSON)

HEIRLOOM TOMATOES | FRESH MOZZARELLA | MICRO BASIL | AGED BALSAMIC | EXTRA VIRGIN OLIVE OIL | SMOKED
SALT | CRACKED BLACK PEPPER

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BUFFET OPTIONS

BUFFET SALADS SELECTIONS

GREEK WATERMELON SALAD

CRUMBLLED FETA | WATERMELON | OLIVE | HONEY
LIME VINAIGRETTE

TRI-COLOR QUINOA SALAD

CHARRED CORN | ROASTED POBLANO VINAIGRETTE

OZARK MOUNTAIN POWER SLAW

KALE | BROCCOLI | BRUSSELS SPROUTS | SEASONAL
VEGETABLES | MALT VINEGAR CARAWAY DRESSING

MEDITERRANEAN ORZO

CUCUMBER | TOMATO | LEMON VINAIGRETTE

LOADED BAKED POTATO SALAD

BACON | CHEDDAR CHEESE | CHIVES

CRAB PASTA SALAD

CUCUMBER | BLISTERED TOMATOES

SUN-DRIED TOMATO PASTA SALAD

RED ONION | FETA | BASIL | KALAMATA OLIVES

FRESH CUT FRUIT SALAD

SEASONAL BERRIES

CAPRESE PASTA SALAD

FRESH BASIL | MOZZARELLA PEARLS | TEARDROP
TOMATOES

VEGETABLE SELECTIONS

AVAILABLE YEAR ROUND

- GLAZED HEIRLOOM CARROTS | BROWN SUGAR
MAPLE
- ROASTED BROCCOLINI | BABY ONIONS | CITRUS |
RED CHILI FLAKE
- ROOT VEGETABLES | ROASTED CARROTS | PARSNIPS
| CELERY ROOT | VARIETY BELL PEPPERS

SPRING - MARCH, APRIL, MAY

- SAUTÉED ASPARAGUS | TOMATOES | GARLIC
BALSAMIC GLAZE
- STEAMED GREEN BEANS | BACON | SHALLOTS |
AMANDINE | WISCONSIN BUTTER
- BROCCOLI | ROASTED FOUR CHEESE GRATIN

SUMMER - JUNE, JULY, AUGUST

- SNAP PEAS | LEEK | SHIITAKE MUSHROOM | CRAISIN
SAUTÉ
- ROASTED SQUASH DUO | BELL PEPPERS | ONIONS
- BROCCOLI | ROASTED FOUR CHEESE GRATIN

FALL/WINTER - SEPTEMBER, OCTOBER, NOVEMBER

- ROASTED BRUSSELS SPROUTS | SMOKED BACON
- ROASTED CAULIFLOWER | BROWN BUTTER |
ALMONDS | CREAMY GOAT CHEESE
- ROASTED SUMMER SQUASH | BELL PEPPERS |
ONIONS | ORANGE | GINGER | PECANS

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PLATED DINNERS

PLATED DINNERS INCLUDE PRE-SET OR TABLE-SERVED SALAD AND FRESH BAKERY BASKETS WITH BUTTER PRIOR TO DINNER. ALL ENTRÉES ARE SERVED WITH YOUR CHOICE OF SEASONAL VEGETABLE AND CHEF-SELECTED STARCH AS INDICATED. INCLUDES COFFEE, TEA, MILK AND ICED TEA. ASK YOUR CATERING MANAGER ABOUT AVAILABLE CUSTOM OPTIONS. DESSERT OPTIONS ARE AVAILABLE TO ADD ON TO PLATED DINNERS.

SWEET CHILI GLAZED SALMON | \$43 PER PERSON

PAN-SEARED WITH RED CURRY LYCHEE NUT RELISH | SERVED WITH JOBS TEARS RISOTTO

PETITE FILET | \$52 PER PERSON

6OZ CHOICE FILET MIGNON WITH HUNTER SAUCE | SERVED WITH ROSEMARY GARLIC MASHED POTATOES

BROILED NEW YORK STRIP | \$52 PER PERSON

12OZ HERB MARINATED | HUNTER SAUCE | SERVED WITH PARMESAN ROASTED RED BLISS POTATO

PORK FILET | \$42 PER PERSON

HONEY LAVENDER GLAZED | SERVED WITH GOAT GOUDA AU GRATIN POTATO

CHICKEN RUSTICO | \$42 PER PERSON

PARMESAN CRUSTED AND TOPPED WITH CRISPY PROSCIUTTO | AGED PARMESAN | LEMON PAN JUS | SERVED WITH TOASTED FARRO RISOTTO

CHICKEN BELLISIMO | \$42 PER PERSON

WILD MUSHROOMS | FRESH SPINACH | ROASTED PEPPERS | PARMESAN CREAM | SERVED WITH ROASTED VEGETABLE BARLEY RISOTTO

PORCINI MUSHROOM AND TRUFFLE RAVIOLI | \$40 PER PERSON

TOMATO MUSHROOM RAGOUT

BRAISED BEEF SHORT RIBS | \$45 PER PERSON

MADEIRA DEMI-GLACE | SERVED WITH GARLIC MASHED POTATOES

BAKED COD | \$38 PER PERSON

CHEDDAR CHEESE CRUMBS | GRUYERE CHEESE SAUCE | SERVED WITH POTATO PANCAKES

TORTELLINI SHRIMP OR CHICKEN ALFREDO | \$37 PER PERSON

FOUR CHEESE STUFFED TORTELLINI | GARLIC CREAM SAUCE | TOPPED WITH SAUTEED SHRIMP OR GRILLED CHICKEN

GLUTEN FREE/VEGAN OPTION

GRILLED BUTTERNUT SQUASH MEDALLIONS

QUINOA PILAF | MEDITERRANEAN VEGETABLES | BALSAMIC GLAZE

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STATION RECEPTIONS

ALL STATION RECEPTIONS ARE SMALL BITE COCKTAIL STATIONS DESIGNED TO LET PEOPLE MIX, MINGLE AND SOCIALIZE. MINIMUM OF 25 PEOPLE.

BODACIOUS WORLDLY NOCHE | \$23 PER PERSON

- BULGOGI - MONGOLIAN BBQ GLAZED BEEF RIBLETS
- CUBAN POTATO POPPERS - BEEF | BALL OF MASHED POTATOES
- ETHIOPIAN VEGETABLE TARTLETS - PIQUANT EGGPLANT | MUSHROOMS | RED BELL PEPPER | ZUCCHINI
- LUMPIA - FILIPINO PORK SPRING ROLLS
- GREEK LEMON SHRIMP - OREGANO | GRILLED WITH LEMON

VINTAGE FARE | \$21 PER PERSON

- GRAPE JELLY MEATBALLS
- CUCUMBER CANAPES - WHIPPED FETA | SUN-DRIED TOMATOES | BASIL
- RUMAKI - BACON WRAPPED WATER CHESTNUT
- CRAB RANGOON - CREAM CHEESE | CRAB MEAT | SCALLIONS
- SAUSAGE STUFFED MUSHROOMS - MUSHROOM CAPS | ITALIAN SAUSAGE | HERBS CHEESE
- MOZZARELLA STICKS

EAST COAST | \$24 PER PERSON

- BACON WRAPPED LOBSTER RAVIOLI - RICOTTA LOBSTER APPLEWOOD BACON
- FRENCH DIP BITES - MUSTARD | CARAMELIZED ONION | EMMENTAL ROAST BEEF
- COD FRY BITES - CRISPY FRIED BEER-BATTERED COD
- BUFFALO CHICKEN DRUMMIES
- WALDORF SKEWERS - GRILLED CHICKEN ROMA APPLE | CELERY GRAPE AND WALNUT GASTRIQUE

LUCKY | \$24 PER PERSON

- VEGGIE NORI WRAPS - STICKY RICE | TOFU | CUCUMBER | AVOCADO | CARROT | WASABI | PICKLED GINGER
- LOADED CHEESE BALL BITES - CREAM CHEESE | CHEDDAR | RANCH BACON | CHIVE | PECAN | PRETZEL STICK
- COCONUT CASHEW SHRIMP - SHRIMP | CRISPY ZINGY COATING
- ROAST PORK BELLY TOAST - BLOOD ORANGE BBQ SAUCE
- APRICOT ALMOND BRIE BITES

BISTRO DELIGHTS | \$22 PER PERSON

- MAC AND CHEESE BITES
- WHISKEY GLAZED CHICKEN DRUMMIES - BOURBON WHISKEY | MAPLE SYRUP GLAZE
- SPINACH ARTICHOKE PILLOWS - PHYLLO | SPINACH ARTICHOKE | RICOTTA | PARMESAN
- MAPLE BACON CORN FRITTERS - FRIED CORN CAKES
BACON DRIZZLED WITH MAPLE SYRUP

FARM FAVORITES | \$17 PER PERSON

- BUTTER BURGER SLIDERS - HAND PRESSED | COOKED IN BUTTER
- PIEROGI - CARAMELIZED ONION | FILLED WITH POTATO
- MOREL HAND PIE'S - WISCONSIN MORELS | CHEDDAR CHEESE
- OJIBWE FRY BREAD - WILD RICE | TURKEY SAUSAGE | STUFFED WITH CRANBERRY RELISH

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LATE NIGHT

MINIMUM OF 25 PEOPLE.

FRENCH FRY BAR | \$8 PER PERSON

CRINKLE CUT FRIES | SHOESTRING FRIES | POTATO WEDGES | SWEET POTATO FRIES | REGULAR POTATO FRIES | TRUFFLE OIL | AIOLI | SEA SALT | CHILI | KETCHUP | NACHO CHEESE

PIZZA | \$8 PER PERSON

TOPPINGS OF YOUR CHOICE | SOME OF OUR FAVORITES INCLUDE: ITALIAN SHORTRIB WITH ROASTED RED PEPPERS AND RICOTTA | TRADITIONAL SUPREME | ARTICHOKE HEARTS AND OLIVE TAPENADE | GARLIC CHICKEN | SPINACH AND WHITE SAUCE | BACON, PEPPERONI AND SAUSAGE

POPCORN DELIGHTS | \$6 PER PERSON

INDIVIDUAL BAGS OF CUSTOM POPCORN OR A LARGE DISPLAY OF DIFFERENT TYPES - CINNAMON CHURRO | CHOCOLATE MALT | TRUFFLE PARMESAN | BUTTERMILK RANCH | CHILE LIME

CHEESECAKE BAR | \$12 PER PERSON

SERVED IN MARTINI GLASSES WITH NEW YORK STYLE CHEESECAKE.

TOPPINGS INCLUDE: WARM CHOCOLATE SAUCE | PINEAPPLES | WARM CARAMEL | DULCE DE LECHE | FRESH RASPBERRY SAUCE | RASPBERRIES | FRESH BLUEBERRY SAUCE | BLUEBERRIES | FRESH STRAWBERRY SAUCE | STRAWBERRIES | ASSORTED CRUSHED CANDIES | TOASTED ALMONDS | COCONUT SHAVINGS | DRUNKEN PECANS

BACON BAR | \$25 PER PERSON

SAVORY OR SWEET | BACON-WRAPPED SCALLOPS | CANDIED BACON STRIPS | BACON KABOBS | CHOCOLATE-DIPPED BACON | SEA SALT CARAMEL BACON | BOURBON BROWN SUGAR BACON | FLAKY BISCUITS | BACON JAM | SCRAMBLED EGGS

PETITE DESSERT BAR | \$42 PER DOZEN

ARRAY OF MINI DESSERTS - MAY INCLUDE: TRUFFLES | MACARONS | PETIT FOURS | ÉCLAIRS | CREAM PUFFS | CHEESECAKES | TARTS | COFFEE SERVICE WITH CREAM AND SUGAR

NACHO BAR | \$10 PER PERSON

SELECT ONE OF THE FOLLOWING NACHO STYLES.

- BBQ - BBQ PULLED PORK | CHEESE SAUCE | BACON BITS | SLICED BLACK OLIVES | DICED TOMATOES | PICKLED JALAPEÑOS | SHREDDED CHEDDAR | CHIHUAHUA CHEESE | SOUR CREAM | GUACAMOLE
- SOUTHWEST - WHITE CHICKEN CHILI | PEPPER JACK CHILI WITH QUESO | SLICED SCALLIONS | DICED TOMATOES | CHOPPED CILANTRO | SOUR CREAM GUACAMOLE | PICKLED JALAPEÑOS
- TRADITIONAL - TACO-SEASONED BEEF | DICED TOMATOES | PICKLED JALAPEÑOS | SLICED BLACK OLIVES | CHEESE SAUCE | SLICED SCALLIONS | SOUR CREAM | GUACAMOLE

COLD SLIDER STATION | \$34 PER DOZEN

- CITRUS - BRINED SMOKED TURKEY | CRANBERRY AIOLI | LETTUCE | TOMATO | Brioche slider
- SMOKED HAM - WISCONSIN CHEDDAR | SPICY MUSTARD | LEAF LETTUCE | MINI BAVARIAN PRETZEL
- ITALIAN - SLICED ITALIAN MEATS | BANANA PEPPER | KALAMATA RELISH | MINI HOAGIE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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TABLE SERVED DESSERTS

CHOCOLATE BLACKOUT CAKE | \$8 PER PERSON

DEVIL'S FOOD CAKE | CHOCOLATE TRUFFLE MOUSSE | FUDGE FROSTING | CHOCOLATE GANACHE

SOUTHERN BUTTER PECAN CAKE | \$8 PER PERSON

BUTTER PECAN CAKE | CARAMEL | PECANS | SALTED CARAMEL FROSTING

S'MORES TART | \$7 PER PERSON

CHOCOLATE FUDGE | TOASTED MARSHMALLOW | GRAHAM CRUMBLES

TALL VANILLA LATTE CAKE | \$8 PER PERSON

SWEET VANILLA CAKE | SILKENED COFFEE CUSTARD | WHIPPED COFFEE CREAM

24-CARROT CAKE | \$8 PER PERSON

TRADITIONAL CARROT CAKE | CREAM CHEESE FROSTING | DRIED FRUITS | NUTS

HUMBLE PIE | \$7 PER PERSON

CREAMY PEANUT BUTTER MOUSSE | DARK CHOCOLATE CREAM | HONEY ROASTED PEANUTS

LEMONBERRY CAKE | \$8 PER PERSON

LUSH LEMON CREAM CAKE | FRESH RASPBERRY CUSTARD | RASPBERRY BUTTERCREAM

MOM'S APPLE PIE CAKE | \$8 PER PERSON

ROMAN APPLE SPICE CAKE | CARAMEL TOFFEE CRUNCH GLAZE

CREME DE LA CREME CHEESECAKE | \$8 PER PERSON

HONEY | WHITE CHOCOLATE

CHEESECAKE VESUVIUS | \$8 PER PERSON

RED WINE CHOCOLATE CAKE | CHEESECAKE | DENSE GANACHE ICING

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FAVORITES FOR EVERYONE

BARS AND BROWNIES | \$32 PER DOZEN
ASSORTED FLAVORS

ASSORTED COOKIES | \$36 PER DOZEN

PETITE DESSERTS | \$40 PER DOZEN
MINIMUM ONE DOZEN OF ONE FLAVOR

CHUBBY WUBBIES

BITE-SIZED COOKIE SANDWICHES | CREAMY CHOCOLATE | SOFT BITTERSWEET CHOCOLATE COOKIES
CHOCOLATE CHIPS

MINI HI HAT CUPCAKES

VARIETY OF CUPCAKES | STUFFED WITH MARSHMALLOW FLUFF | TOPPED WITH A CHOCOLATE DIP

QUEENS' PECAN DIAMOND

CLASSIC ENGLISH TOFFEE PIE COVERED IN CHOCOLATE

STUFFED CANOLLI

CRISP SHELL | SWEETENED VANILLA RICOTTA | CHOCOLATE CHIPS | PISTACHIOS

S'MORE BITES

CHOCOLATE FUDGE | TOASTED MARSHMALLOW | GRAHAM CRUMBLES

PEANUT BUTTER BON BON

WHIPPED PEANUT BUTTER NOUGAT | PUFFED RICE | CHOCOLATE ENROBED

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