

## **BEVERAGE PACKAGES**

### **NON-ALCOHOLIC \$3 PER PERSON**

Unlimited Soft Drinks, Coffee, Tea, Ice Tea.

### **CHAMPAGNE TOAST \$6 PER PERSON**

A Round of Houser Champagne for You & Guests

### **BRUNCH BUBLES \$20 PER PERSON**

Enjoy our Mimosas, Bellinis & Rossinis

### **FULL HOUSE BAR \$30 PER PERSON**

Enjoy All of Our Beers on Tap, Choice of 2 House Wines & Well Drinks

### **HOPS & GRAPES \$25 PER PERSON**

Unlimited Choice of 3 House Beers, 3 House Wines

### **PREMIUM HOPS, GRAPES AND GRAINS \$45 PER PERSON**

Enjoy all our Beers on Tap, 4 House Wines, House Champagne, Liquor

## **DESSERT \$10 PER PERSON**

### **S'MORES**

Warm flourless chocolate cake, toasted marshmallow, graham crackers.

### **KEY LIME VG/GF**

Date & almond crumble, honey coconut pearls toasted.

### **TIRAMISU**

Ladyfingers cookies, espersso, mascarpone cheese, kahula, vanilla extract, topped with dark chocolate.

### **CHOCOLATE MOUSSE**

Half baked chocolate brownie folded into whipped cream with candied walnuts, whipped mascarpone and chocolate shavings.

### **PANNA COTTA**

Banana cream, caramel, chocolate chip, topped with toasted meringue.

### **PAIN PERDU DOUGHNUTS**

Crumchy grand marnier french toast dulce de leche, coconut, strawbeerry jam,

### **STRAWBEERRY SHORTCAKE**

Fresh macerated strawberries, lemon pound cake, whipped mascarpone.

### **CAPPUCCINO CHEESECAKE**

Espresso infused with white chocolate and raspberries.

### **PISTACHIO CANNOLI**

Crispy, flaky, homemade cannoli filled with a luscious, creamy pistachio filling, topped with sugar powder.

### **AFFOGATO GF**

Vanilla ice cream and dulce de leche with a shot of esspresso.

### **CHEESECAKE**

Cream cheese, mascarpone, sour cream, sugar, eggs, vanilla extract, garnished with strawberries, white and dark chocolate.