

Phone: 315-768-7037
Fax: 315-768-7237
alexhaminn@yahoo.com
<https://www.feastandfestivitiesny.com>



PATRICK O'CONNOR
General Manager

Dessert Displays

Minimum of 25 Guests

Crème Brule Station

\$12 per person

Traditional French Vanilla, Chocolate and Mixed Berry Crème Brule Caramelized and Garnished before Your Guests

Build Your Own Shortcake Display

\$10 per person

Homemade Shortcakes to be topped with Seasonal Fruit Toppings and Whipped Cream

S'mores Station

\$7 per person

Traditional Graham Crackers, Chocolate and Marshmallows with the addition of some non-traditional options to be Assembled and Cooked over the Fire by Your Guests

Assorted Dessert Platters

\$8 per person

Mini Canoli, Lemon Bars, Chocolate Dipped Strawberries, Assorted Cookies & Brownies

We Also Offer:

Champagne Punch.....\$80 per bowl

Fruit Punch.....\$60 per bowl

Our Staff of Creative Chefs will be more than happy to create a Dining Station to meet your budget, taste and personalized theme. We can customize a menu with your ideas, creativity and vision in mind. Don't hesitate to ask, we love hearing new ideas!