

PECONIC BAY YACHT CLUB

ON THE BARS

Our Homemade Parmesan Cheese Straws and Cheddar Pecan Coins

Cinnamon Roasted Macadamia Nuts, Spicy Bourbon Pecans and Fried Salted Almonds

Monochromatic Crudités (red, yellow, white, green) in Glass Cubes with Color Coordinating Dips

PASSED HORS D'OEUVRE, COLD

Mini Lobster Rolls and Lemon Dressing in Mini "Hot Dog" Rolls

Fennel Crusted Salmon Carpaccio on Crostini with Citrus Cream

Smoked Salmon Tartare on Toast Star with Caper Crème Fraiche

Grilled Thai Style Prawns with Lemongrass and Sesame Napa Cabbage

Toasted Coconut Shrimp in a Curry Marinade and Chutney

Local Fluke Ceviche with Kumquat Marmalade on a Yucca Crisp

Seared Sea Scallops on a Coconut Wonton Crisp with Lemon/Lime Aioli

Thai Style Yellowfin Tuna Seviche in Wonton Cones with Wasabi Topika

Seared Yellowfin Tuna on Basil Bread with Tapenade and Green Olive Puree

Assorted Sushi and California Rolls

Mini Cornmeal Biscotti with Smoked Chicken and Rosemary Aioli

Seared Beef Strip Loin on Arugula Toast with Piquant Herb Sauce

Mirin and Soy Marinated Pepper Steak on Pappadam Crisp with Wasabi Chutney

BLT "on Toast": Layered Cherry Tomato Slice with Bacon, Lettuce and Herbed Mayo

Greek Salad "on a stick": Skewered Fresh Cucumber, Imported Olive, Pear Tomato and Oregano Marinated Feta Cheese Squares

Roquefort Grapes: Seedless Grapes, rolled in Creamy Stilton and Pistachios

Summer Bruschetta: Creamy Goat Cheese with Farm Colorful Vegetables and Pea Sprouts

Corn Pastry Cups with Tequila Avocado Mousse and Citrus Salsa

Asian Radicchio Vegetable wrap, tied with Leek Ribbon, with Hoisin/Ponzu Dip, in a Shot Glass

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PASSED HORS D'OEUVRE, COLD

Mini Fish Tacos: Grilled Red Snapper Fingers with Chipotle Crème, Lettuce and Salsa

Salmon and Crab Cakes with Fresh Tarragon Mayonnaise

Mini Twice Baked Potato Skins with American Sturgeon Caviar and Sour Cream

Braised Chicken on a Sweet Potato Pancake with Balsamic Molasses

Mini Sirloin Burgers on Crouton with Pepper Catsup and Cornichon

Mini Duckling Tacos with Chipotle Crème, Salsa and Cilantro Sprouts

Curried Lamb Wontons with Orange/Citrus Yogurt

Phyllo Bundles with Spicy Lamb and Mint Yogurt Dipping Sauce

English Style Sausage Rolls in Puff Pastry with Worcestershire Sauce

Grilled Croque Monsieur with Thin Sliced Ham, Gruyere and Dijon

Hand-cut Belgian Frites with Truffled Artichoke Pesto Mayo, served in paper cones

Tempura Vegetable Mix: Portobello Frites and Haricots Verts with Sweet Soy Chutney

Potato and Goat Cheese Wontons with Champagne Wasabi Sauce

Phyllo Bundles with Wild Mushrooms in Cognac Cream with Walnut Parsley Pesto

Truffled Mini Grilled Gruyere Cheese Sandwiches

Vegetable and Shiitake Mushroom Spring Rolls with Sweet Soy Chutney Dip

MINIATURE BROCHETTES

Tangerine Yellowfin Tuna with Toasted Black Sesame Seeds;
Thai Style Chicken Breast and Scallion with Spicy Peanut Sauce;
Moroccan Chicken in a Preserved Lemon Marinade and Tarator Dip;
Wild Turkey Beef and Scallion with Bourbon Mustard Sauce

CALIFORNIA STYLE PIZZETTES

Our Homemade Thin Crust is Paired with a Variety of Toppings such as
(American): Grilled Chicken Breast, Barbecue Sauce and Monterey Jack;
Bacon Cheeseburger Pizzas with Vermont Cheddar and Pepper Catsup;
(Italian): Artichoke Hearts with Herbed Ricotta and Toasted Pignoli and Truffle Oil;
Margharita: Sliced Roma Tomato, Fresh Leaf Basil and Mozzarella;
Thinly Sliced New Potato, Bacon, Rosemary and Olive Oil



TASTING SOUPS/PLATES

Chilled Soups:

Mangospacho: Puree of Cucumber and Mango with Cilantro and Black Pepper;
Demitasse Cup of Layered Yellow and Red Tomatoes;
Gingered Carrot Soup with Crème Fraiche Swirl;
Fresh Long Island Tomato with Basil Cream;
Avocado Vichyssoise with Cilantro Pesto

Tasting Plates:

Artichoke and Goat Cheese Ravioli in a Creamy Basil Sauce with Baby Peas and Braised Fennel

Asparagus and Mushroom Risotto with Parmesan and Shaved Oregon Truffles

Fish & Chips: Halibut Fingers with Cottage Fries and Jalapeno Tartar

Curried Lobster and Crab Cakes with Cilantro Crème Fraiche
Composed with Celeri Root Remoulade and Red Onion Confit

Grilled Long Island Sea Bass Medallion with Rosemary Aioli
Composed with a Zucchini and Jicama Green Apple Slaw

Ragout of North Atlantic Halibut and Canadian Salmon in a Nage of Leeks and Mushrooms
on Saffron Scented CousCous with Parsley Leaf Oil

Medallions of Coriander Crusted Salmon with Cilantro/Cucumber Chutney
with a Soba and Rice Noodle Mix with Slivered Colorful Vegetables and Mirin Wine Dressing

Peking Duck: Roasted Duck, wrapped in Moo Shu with Hoisin, Scallion and Slivered Vegetables
Composed with a Lo Mein Noodle Mix with Macadamia Vinaigrette

Pad Thai: Wok Seared Noodles with Mixed Vegetables (*add optional Shrimp or Chicken*)
and garnishes of Chopped Peanuts, Lime and Cilantro, *served in Take Out Containers*

Kobe Beef and Foie Gras Burgers on Toasted Brioche with Portobello Ragout

Blini/Pancake Trio:

Classic Potato Pancakes with Sevruga Caviar and Sour Cream;
Golden Corn Blini with Smoked Norwegian Salmon and Lemon Crème Fraiche;
Sweet Potato Pancake with Seared Yellowfin Tuna and Wasabi Mustard Sauce



CHEFS TABLES

Chowder Bar

New England Style Clam or Fish Chowder;
Fire Roasted Corn, Prawn and Rock Lobster Chowder;
Manhattan Style Fish Chowder with Tomato and Herbs
Mini Buttermilk Cheddar Biscuit Wafers

Local Raw Bar

Iced Napeague Bay Clams and Blue Point Oysters will be Shucked to Order
and Served with Lemony Cocktail Sauce and Classic Mignonette Sauce (on the side)
Fresh Lemons and Limes, Garnished on Ice

Above Raw Bar may be combined with (optional):

Elaborate Seafood Display

An Interesting Assortment of Raw and Cured Fish and Shellfish,
Displayed on Large Ice Sculpted Trays (*ice sculpture trays; additional cost*)

Thai Style Yellowfin Tuna "Ceviche": Light Sesame Marinated Raw Yellowfin Tuna
with Waterchestnuts and Crispy Shallots, served on Asian Spoons

Chilled Yellow Gazpacho Soup with a Grilled Spicy Prawn, Served in Shot Glasses
Kumomoto Oyster Shooters in Frozen Vodka Spiked Cucumber/Citrus Puree

Latin Inspired Ceviche

Red Snapper in Lemon and Tangerine with Light Garlic, Dill and Sugar;
Ceviche a la Concha: Conch and Sea Scallops, in a Classic Lime and Cilantro Marinade;
Ceviche Fluke: Local Fluke in Lime and Pink Grapefruit with Avocado;
Striped Bass, Shrimp and Baby Scallops in Lemon and White Wine with Fresh Corn

Cured Seafood

Wild Irish Salmon Tartare: Imported Smoked Salmon, combined with Tartare Ingredients;
Our Own House Cured Gravlox: Canadian Salmon Fillet, Thinly Sliced with Dilled Dijon Sauce;
Big Eye Tuna Carpaccio: Finely Sliced with a Spicy Edge and Green Papaya Salad

Served with Condiments:

Caper Crème Fraiche, Citrus Cream, Lemon Wasabi Sauce,
Whipped Chive Crème Cheese and Herbed Baguette Toasts,
Dark Pumpernickel and Seven Grain Bread

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CHEFS TABLES continued

LIVE Sushi

A Beautiful Asian Display, prepared by Oshiso Japanese Chefs
Fresh Tuna, Fresh Salmon, Smoked Salmon, Spicy Tuna, Sushi Shrimp, Yellowtail,
California Roll, Tobiko (Flying Fish Roe), Tai (Red Snapper);
Avocado, Cucumber, Kaiware, Gobozone, Nasu, Mango, Shiitake Mushrooms,
Shredded Sesame Cabbage, Pickled Ginger, Wasabi and Scallion Soy Dip

Above Sushi may be combined with Asian Fare(optional):

Grilled Marinated Chicken Breast and Scallion Satays with Spicy Peanut Sauce

Thai Beef Salad: Sliced Strip Loin Steak
with Enoki Mushrooms, Snow Peas, Bamboo Shoots and Ginger/Lime Dressing

Cucumber/Nori Slaw with Tomato Concasse and Toasted Sesame Seeds
Soba & Rice Noodle Mix with Slivered Vegetables & Macadamia Nut Vinaigrette

Meatballs!

Italian: Their Classic in Marinara Sauce

American: Veal, Pork and Beef in Light BBQ Sauce

Greek: Savory Lamb with Mint Yogurt Sauce

Spanish: Veal Albondigas in Saffron Cream

Swedish: Their Classic in Creamy Mushroom Sauce

Asian: Thai Style in Sweet and Sour Sauce

The Ultimate Caesar Presentation

The Classic Steakhouse Preparation with a Twist!

While the Table Chef creates the dressing at table, his assistant will place
Spears of Crisp Romaine with Slivers of Radish in a Whole Parmesan Wheel "Bowl",
then drizzle the Lettuce Leaves, and plate several spears through a Homemade Crouton Ring,
while the Chef Shaves Imported Parmigiano-Reggiano, as a final Flourish

Mini Burger Bar

Yellowfin Tuna Burgers with Wasabi Mustard Sauce;
Sirloin Burgers with Portobello Mushroom Ragout;
Lamb Burgers with Grilled Onions and Mint Yogurt Sauce;
Savory Chicken/Turkey Burgers with Lemon/Herb Aioli;
Vegetable/Sweet Potato Burgers with Homemade Pepper Catsup

Condiments:

Baskets of Mini Soft Buns, Crisp Bacon,
Cheeses: Vermont Cheddar, Manchego and Crumbled Roquefort
with Grilled Red Onion, Sliced Plum Tomato and Shredded Lettuce

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CHEFS TABLES continued

Taco Bar

Home Fried Tostadita Shells with Guests Choice of:

Tex-Mex Marinated and Grilled Flat Iron Steak;
Adobo Grilled Chicken Breast or Duck in a Tequila Lime Marinade;
Grilled Southwestern Rubbed Gulf Shrimp or Sea Bass;
Zesty Vegetarian Chili

with Condiments:

Chipotle Crema, Chunky Guacamole, Pepper Jack/Cheddar Mix,
Grilled Vidalia Onion, Chopped Yellow & Red Tomato, Lettuce Chiffonade and Ciantro Sprouts

"Noodles" on the Run

Served in Chinese Take-Out Containers

Sweet and Sour Lo Mein
with Peking Duck, Enoki Mushrooms and Slivered Snow Peas

Wok Seared Pad Thai with Mixed Vegetables or Chicken
with Garnishes of Chopped Peanuts, Lime, Cilantro and Scallion

Sautéed Soba and Rice Noodle Mix with Spicy Shrimp, Baby Corn and Waterchestnuts

Steakhouse

Grilled Butter/Herb Marinated Skirt Steak, NY Strip Loin and Beef Tenderloin
with Béarnaise and Peppercorn Mustard Sauces

Creamed Spinach;
Grilled Marinated Portobello and Button Mushrooms with Red Onion;
Wedge Salad: Baby Iceberg Lettuce with Bacon and Blue Cheese Dressing;
Parker House Rolls, Focaccia Sticks and Herbed Baguette Toasts

Paella

Classic Spanish Dish of Saffron Spiced Rice, Sautéed to order by Chefs

with Guests Choice of:

Maine Lobster, Gulf Shrimp and Sea Scallops;
Chicken and Chorizo;
Little Neck Clams and Mussels with *Tomato, Imported Olives, Herbs and Baby Peas*
Grilled Farm Zucchini and Summer Squash with Balsamic Molasses Drizzle

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CHEFS TABLES continued

Taverna

Brochette of Saffron Jumbo Shrimp and Sea Scallops with Fennel and Roasted Shallot;
Brochette of Citrus Marinated Chicken and Sweet Sausage with Portobello Mushroom

Grilled Lamb Chops with Olive Oil, Sea Salt, Thyme and Rosemary
Caramelized Pearl Onions

Parsleyed Orzo with Radicchio, Capers, Olives and Sundried Tomatoes
or Kale, Quinoa and Wild Rice with Dried Currants and Chopped Hazelnuts

Cucumber, Imported Olives, Greek Feta, Herbs and Citrus;
Grilled Eggplant, Stem Artichokes and Zucchini with Toasted Pignoli and Light Balsamic;
Arugula Salad with Shaved Fennel and Lemon Vinaigrette or Celeri Root Remoulade

The Mediterranean

Presented with Whole Fruits, Breads, Local Vegetables and Fresh Herbs

(Select Four)

Frittata: Herbed Fresh Linguine Tart with Olives, Yellow Tomato and Parmesan

Escabeche: Battered and Pickled Red Snapper, marinated in Lime and White Wine

Charcuterie: Thin Sliced Prosciutto St. Daniele, Sopressata and Saucisson en Croute
with a Dijon and Pommery Mustard Mix, Cornichon and Tomato Chutney

Buratta: Imported Ultra-Creamy Mozzarella with Roasted Colorful Peppers

Tapas: Croquetas de Pollo: Chicken and Serrano Ham Croquetas with Ali-Oli Sauce
or Albondigas: Tiny Meatballs in Light Saffron Sauce

Brochette: Skewered Marinated Lamb with Roasted Shallot and Dried Apricot

Empanadas: Pastry Crescents with Beef and Veal Picadillo and Sherry Aioli Sauce

Brie en Croute: Layers of Brie and Dried Fruits, baked in Decorated Puff Pastry

Torte Rustica: Savory Pastry and Pasta "Pie" with Spinach, Mushrooms, Pancetta and Cheeses
and

Bruschetta: Grilled Tuscan Breads and French Baguette, brushed with Virgin Olive Oil

Condiments & Dips:

Tapenade Style Green Olive Puree; Caponata of Eggplant and Capers;

Grilled Fennel with Sundried Tomatoes and Crumbled Goat Cheese;

Sweet Potato Humus with Pita and Falafel Crisps

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CHEFS TABLES continued

English Style Curry

Chicken or Lamb Curry:

Prime Boneless Chicken Breast or Leg of Lamb in an English Style Curry Sauce,
flavored with Apples and Golden Raisins

Traditional Condiments:

Toasted Coconut, Mango Chutney, Chopped Nuts, Brandied Raisins,
Citrus/Horseradish Marmalade, Sliced Scallion Greens and Cucumber/Banana Raita
Homemade Pappadams

Tapas

Frio- Escabeche: Battered and Marinated Florida Grouper with Ginger-Grilled Pineapple
Large Prawns, Seared with Sea Salt, Lemon, Garlic and Parsley Oil;
Coriander Crusted Salmon on a Black Bean Cake with Red Pepper Sauce;
Grilled Beef Short Rib with a Blue Cheese Crust on a Homemade Garlic Potato Chip

Caliente- Coriander-Batter Fried Rock Lobster with Mojo Sauce

Pan Fried Artichokes in Saffron with Curry Mayonnaise;
Empanadas with Sherry Ali-oli: Beef/Veal Picadillo or Potato and Chorizo/Herbs;
Croquetas de Pollo: Chicken and Serrano Ham Croquetas with Aioli;
Albondigas: Veal Meatballs in Saffron Sauce

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DINNER, FIRST COURSES

Soup First Courses

Fire Roasted Long Island Corn and Prawn Chowder with a Floating Pastry Leaf Garnish

Three Colorful Soups: *Served in Demi-tasse Cups with Garnishes*
Fresh Tomato with Cilantro Cream;
Spiced Carrot and Ginger;
Curried Summer Squash with Roasted Beet Swirl

"Salad" First Courses

Farmstand Salad of Summer Leaf Lettuces, Watercress and Frisee
in a Cucumber Collar with Dijon Vinaigrette
Composed with
Local Tomato Dice, Toasted Pignoli, Homemade Croutons
Shaved Parmesan and Yellow Lentils Vinaigrette

Deconstructed Greek Salad: Mixed Green Lettuces in Fresh Oregano Vinaigrette
with Plate Garnishes of Imported Olives, Feta, Cucumber Dice, Tomato and *(lite)* Red Onion
Lemony Humus and Stuffed Grape Leaves

Farmstand Tomatoes: *(select 3)*

(The best of the seasons' tomatoes, from Water Mill and Sagaponack Farms)

Frittata: Linguine with Herbs, Olives, Red Tomato, Parmesan;

Napoleon: Oven Roasted Tomato with Catapano Farm Goat Cheese, Balsamic Molasses;

Caprese: Tomatoes Layered with Marinated Boccancini, Leaf Basil, Virgin Olive Oil;

Soup: Classic Tomato with Fresh Basil Cream

Buratta (*ultra-creamy mozzarella*) with Roasted Orange and Yellow Peppers
Composed with a Tangle of Mache and Watercress and Confetti Tomatoes with Basil
Light Herb Vinaigrette

A Poached Whole Tomato with a Stuffing of Avocado, Maytag Blue and Jicama,
surrounded by a Tangle of Butter Lettuce, Fresh Basil and Arugula
Fresh Basil Vinaigrette and Frizzled Leeks Garnish

Warm Goat Cheese and Leek Tart on Thin Pastry with Balsamic Molasses
Composed with Baby Spinach and Radicchio Salad, Caramelized Pecans
and Sundried Cherries with Hazelnut Vinaigrette

Beet Napoleon: Layers of Braised Golden and Red Beets with Coach Farms Chevre
Composed with a Tangle of Mixed Butter Lettuces, Frisee and Micro Greens
Cool Mint Drizzle

PECONIC BAY YACHT CLUB

DINNER, FIRST COURSES *continued*

Other First Courses

Exotic Mushroom Sampler: Wild Mushroom Ravioli in a Sage Brown Butter;
Ragout of Wild Mushrooms in Vol-au-Vent Pastry;
Wild Mushroom Bisque, in a Demitasse Cup

Seared Duckling Breast (*bias slices*) and Duck Confit
with a Tangle of Baby Spinach and Rocket with Truffle Vinaigrette
Honey Roasted Walnuts

Shrimp and Lobster Pot-au-Feu: Chunks of Gulf Shrimp and Maine Lobster
in a Rich Lobster/Saffron Broth with Vegetable Garni and a Pastry Leaf Garnish

Shellfish Mille-Feuille:

Layers of Puff Pastry with Butter Poached Gulf Shrimp Lobster and Snow Crab
with Whipped Chive Crème Fraiche and Roasted Butternut Squash Brunoise
composed with Mixed Mache, Watercress, Frisee and Citrus Vinaigrette

DINNER, MAIN COURSES

Grilled Medallions of Canadian Salmon, Brushed with a Balsamic Marinade
or Breast of Chicken Roulade with a Stuffing of Escarole and Sundried Tomatoes
served with

Citrus Scented Orzo with Imported Olives and Fresh Herbs
Grilled Mediterranean Vegetables

Grilled Brochette of Swordfish, Skewered with Fennel and Roasted Shallots
and Grilled Citrus Marinated Palliard of Chicken
with Sundried Cherry Relish
served with

Truffled Twice Baked Potatoes in a Fried Yukon Gold Potato Shell
Tomato and Zucchini Provençal

Grilled Montauk Sea Bass in a Citrus Marinade with a Chervil Beurre Blanc
served over

A Vegetable Melange of Fresh Corn, Sautéed Leeks, Artichokes and Mushrooms
with Roasted Baby New Potatoes with Parsley Butter and Glazed Baby Carrots

Entrée Duo of a Grilled Marinated Large Gulf Shrimp and Sea Scallop Brochette
and a Braised Beef Short Rib in a Rich Cabernet Sauce
served with

Individual Golden Corn Pudding Soufflés
Local Long Island Green Beans with Hazelnut Butter



DINNER, MAIN COURSES continued

Grilled Asian Style Yellowfin Tuna (*rare*) with a Spicy Crust
with Wasabi Mustard Sauce
over a Soba and Rice Noodle Mix with Colorful Slivered Vegetables
and Warm Miso Dressing

Herb Roasted Rack of Lamb with a Port Reduction Sauce
served with
Potato Tart with Caramelized Leeks
Glazed Baby Carrots and Golden Beets with Pignoli

Grill-seared Tenderloin of Beef with a Blue Mountain Chili Spice Rub
and a Rich Demi Glace Sauce with a Hint of Bitter Chocolate
served with

Buttery Sweet Potato Mousse in a Roasted Whole Red Apple
Asparagus Spear Bundle, tied with a Leek Ribbon and Lemon Butter

Grilled Maine Lobsters with Lemon Butter (*split and claws cracked*)

Maryland Lump and Maine Snow Crab Cakes with Celeri Remoulade

Vegetarian Alternative:

Wild Mushroom Ravioli in a Sage Brown Butter Sauce
with Brunoise of Butternut Squash, Caramelized Pearl Onions and Braised Fennel

Accompaniments

Farro (*Grain*) Risotto with Parmesan and Baby Peas

Truffled "Macaroni and Cheese" with Frizzled Leeks

Roquefort Mashed Potatoes in Crispy Yukon Gold Potato Shell

Roasted Asparagus Spears and Artichokes
with Toasted Pignoli Butter

Glazed Baby Carrots and Baby Golden Beets
Haricots Verts with Balsamic Butter

Julienne of Colorful Vegetables with Citrus Butter

PECONIC BAY YACHT CLUB

DESSERT

Wedding Cake or "Cup" cake Service

Our Baker will Create a Beautiful Cake or Cupcakes in any Style, Flavor or Color you Imagine!
(additional cost, paid for separately by client)

*The Cake may be composed on the Plate with Fresh Peaches and Berries,
and Raspberry Coulis or Brandied Crème Anglaise*

Sweet Tray of Delicate Butter and Nut Cookies *(some chocolate dipped)*
and Petits Fours Glace

Other Dessert Options

Dessert Tasting Plate:

Garnishes of Coulis Drizzles, Cocoa Powder and Candied Citrus Rinds
Classic Chocolate Pot-au-Crème in a Demitasse Cup;
Apricot Basmati Rice Pudding with Sweet Apricot Nectar;
Chai Vanilla Bean Crème Brulee

Vanilla Bean Panna Cotta in a Sugared Vacherin with a White Chocolate Sauce
served with Delicate Butter and Nut Cookies

Individual Pineapple/Red Berry Upside Down Cakes with Light Caramel Syrup
and Fresh Whipped Cream

Kahlua Chocolate Soup:

Melted Dark Chocolate Ganache with a Splash of Kahlua, a Brownie Surprise
and a Floating Homemade Marshmallow
composed with Fresh Strawberries, Pineapple, Pretzel Rods and Butter Cookies (for dipping!)

Pudding Shots:

Lemon Meringue; Vanilla Bean; Sour Cherry; Milk Chocolate; Apricot Basmati Rice

Homemade Sugar Doughnuts and Doughnut Holes with Caramel Dipping Sauce

Mini Red Velvet Cupcakes with Sweet Cream Cheese Icing

Ice Cream Trio:

Mini Frozen Chocolate Chipwiches with Vanilla Ice Cream;
Mini Mint Chocolate Chip Ice Cream Cones;
Mini Milk Shake Shots *(tell us your favorite flavor)*

Sweet Tray:

Chocolate Turtle Brownie Diamonds; Coconut Blondies;
Pistachio Toffee Squares and Delicate Butter & Nut Cookies *(some chocolate dipped)*



DESSERT continued

Butlered Mini Desserts & Sweets

Mini Banana and Frangelico Crème Brulees with Crushed Hazelnut Topping;
Chocolate Pot-au-Crème, served in Demitasse Cups

Homemade Twinkies, Devil Dogs and Ring Dings;
Homemade Sugar Doughnut and Doughnut Holes with Caramel Dip

Mini Frozen Vanilla Ice Cream Chocolate Chipwich Sandwiches;
Mini Liqueur Spiked Milk Shake Shots;
Mini Mint Chocolate Chip Ice Cream Cones or Fruit Sorbet Cones

Pudding Shots: Lemon Meringue, Banana, Dark Chocolate, Apricot Basmati Rice

Skewers of Fresh Fruit with Honey Crème Fraiche Dip;
Mini Strawberry Shortcake Bites with Whipped Cream

Individual Kahlua Chocolate Soups: Warm Dark Chocolate Ganache with a Splash of Kahlua,
with Homemade Marshmallows, Strawberries and Pineapple and Butter Cookies (for dipping!)

Mini Sweets (such as) Mini Homemade Sugar Doughnuts with Caramel Dipping Sauce,
Key Lime Meringue Tarts, Pistachio Toffee Diamonds, Coconut Blondies,
White Chocolate Cheesecake Soufflé Tarts with Brulee Topping,
Chocolate Turtle Brownie Diamonds, and Butter and Nut Cookies (some chocolate dipped)