



593 E. Lancaster Avenue • St Davids, PA 19087 • 610.632.5000 • triplecrownradnor.com



WELCOME TO TRIPLE CROWN

Nestled in the heart of the Main Line, Triple Crown is the perfect destination for your next special event. Our recently renovated event spaces offer a modern and inspiring backdrop, infused with thoughtful and timeless style and design.

Triple Crown is more than just a dining experience - it is the embodiment of modern American cuisine, warm hospitality, and exceptional service. Whether it's a small gathering, business meeting, or a grand celebration, our private event concierges will assist you at every step, ensuring every detail is taken care of, allowing you to focus on your guests and your event.

Our talented chefs have prepared a variety of menus featuring handcrafted modern cuisine that will satiate every palate. With ample parking and easy accessibility, Radnor Hotel's 173 rooms are adjacent to Triple Crown, making it the perfect location for all types of celebrations and gatherings.

We look forward to planning and being a part of your next memorable event.



PLANNING

MENUS

Our Chefs have created a variety of menus for Breakfast, Lunch, Brunch, Dinner and Cocktail Receptions. Prices do not include PA sales tax and 24% staffing charge. Our menu selections are subject to change based on market availability. All menus will be served with Chef's selection of seasonal starch and vegetable.

We are happy to customize a limited menu, themed menu, wine pairings or intermezzo course to create a unique dining experience. Please inquire with your Event Concierge for the available options and pricing. Vegetarian options are also available.

We kindly request that all menus be provided 21 days prior to your event date. An entrée pre-count is required for parties larger than 50 guests, or any parties which offer more than three entrée selections. The final pre-count is due 7 days prior to the event date. If pre-counts cannot be provided, a \$15 per guest charge will be added, and all entrees will be accompanied by the Chef's selection of seasonal vegetable and starch.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption, hosted open bar and bottled wine service.

EVENT SPACES

See Attached Floor plans for details and layouts.

DECORATIONS & SET UP

Hosts can arrive 1 hour prior to the start of your event to setup. Should you require more time for setup or furniture removal, there may be additional labor fees. Our rooms are tastefully

decorated. You may bring additional decorations. Confetti, glitter and tape are not allowed.

GUARANTEES

We require a final guest count 7 days prior to your event. This is critical to ensure that we can meet your needs. Once received, this number will be considered a final guarantee and will not be subject to reduction.

FOOD AND BEVERAGE MINIMUMS

There is a food and beverage minimum for each event space that is utilized. This minimum is based on the event date, time and duration. If the food and beverage minimum is not met, the balance will be added to your final bill as a room rental fee.

DEPOSIT AND PAYMENT

We accept payments by credit, debit, check, ACH/ electronic transfer. Payments with a credit card will incur a 3% credit card processing fee. Final payment is due 7 days prior to the event date with the menu pre-counts and final guest count. Triple Crown reserves the right to cancel the event if proper payment is not received within the designated time frame. Any outstanding balance will be due at the end of the event.

EVENT SPACES

ROOMS	SEATED	RECEPTION	CLASSROOM	SQ FOOTAGE	SIZE
Secretariat	110	150	50	1850'	35' X 50'
Gallant Fox	30	50	20	646'	19' 5" X 33' 5"
Sir Barton	30	50	20	646'	18' 7" X 33' 5"
Whirlaway	80	120	40	1462'	43' X 33' 5"
All Combined	300	350	130	2684'	
All / Dancing	200	250			



Triple Crown Gardens will also be available to host your event. For more information, please inquire with your Event Concierge.

BUTLERED

HORS D'OEUVRES

HOT HORS D'OEUVRES

Oysters Rockefeller
east coast oyster, parmesan bread crumb

Pigs in a Blanket
all beef frank, mustard, puff pastry

Caramelized Onion Flatbread
gruyère, port wine reduction

Mushroom Arancini
black truffle, fontina, lemon aioli

Baked Brie Turnover
dried cherries, honey, phyllo dough,

Twice Baked Mini Potato
cheddar, bacon, chives

“Fried Chicken”
crispy chicken, pickles, chipotle ranch

COLD HORS D'OEUVRES

Classic Deviled Eggs
pickle relish, potato crisp

Tomato Bruschetta
tomato ‘tartare’, grated pecorino, focaccia

Whipped Goat Cheese
bacon-date chutney, hot honey, bruschetta

Spicy Tuna Crispy Rice
tuna tartare, wasabi tobikko, soy reduction

Crab Cake
old bay, lemon caper remoulade

Smoked Salmon & Cream Cheese
dill, capers, pickled red onion, everything bagel chip

Jumbo Shrimp Cocktail
horseradish cocktail sauce, lemon

Select Three for Half Hour 17 per person

Select Five for One Hour 25 per person

SIGNATURE HORS D'OEUVRES

Caviar & Potatoes +3
yukon gold potato, chive crème fraiche, osetra caviar

Steak Tartar +3
sourdough crostini, capers, dijon, crispy shallot

Maine Lobster Roll +5
mini potato roll, citrus mayo

French Rack of Lamb +4
dijon & fine herbs

Bacon Wrapped Scallops +4
shallot herb butter, applewood bacon

“Steak Frites” +4
crispy potato, beef carpaccio, garlic aioli

RECEPTION

STATIONARY

CHARCUTERIE AND CHEESE

Artisan Cheese *

*imported & domestic cheeses, accompaniments,
freshly baked bread*

18 per person

Charcuterie *

*assorted hand sliced artisan meat & sausages,
traditional accompaniments*

18 per person

Mediterranean

*roasted red pepper & garlic hummus, greek olives,
marinated bell peppers and artichokes, flatbread and
grilled pita*

15 per person

Artisan Cheese & Charcuterie *

*assorted imported & domestic cheeses, artisan meat &
sausages, traditional accompaniments, freshly baked
bread*

30 per person

RAW BAR **

Jumbo Poached Shrimp **7 ea**

Oysters on the Half Shell **5 ea ***

Clams on the Half Shell **4 ea**

Jumbo Lump Crab Cocktail **7 ea**

Stone Crab Claws (seasonal) **Market Price**

served with accompaniments

SLIDERS

Dry Aged Beef

*cooper sharp american, dijonnaise
gruyère, caramelized onion, peppercorn aioli
bread & butter pickles, "secret sauce"*

Poultry

*ground turkey, oven dried tomato, bacon mayo
crispy chicken, hot sauce, blue cheese dressing
grilled chicken, country ham, swiss, honey mustard*

Vegetarian

*falafel, roasted red pepper, lemon hummus
crispy mushroom, red sauerkraut, garlic mayo
black bean, guacamole, chipotle 'ketchup', fried onion*

Seafood

*scottish salmon, tzatziki-cucumber slaw
grilled tuna, pickled vegetables, ginger wasabi mayo
shrimp, cole slaw, tabasco emulsion*

Select Two 18 per person

Select Three 22 per person

S U S H I **

Classic Selections

*eel, crab, cucumber, topped with avocado
tempura shrimp, avocado, spicy kanikama
crunchy salmon, cucumber, topped with tuna, & salmon*

Select 2 | 205 per tray (36 pieces each)

Select 3 | 300 per tray (36 pieces each)

Signature Rolls

*angry "fried lobster", avocado, lettuce, caviar
peppered sliced filet of beef, scallions, garlic aioli
king salmon, asparagus, topped with black peppered beef
carpaccio*

Select 2 | 255 per tray (36 pieces of each)

Select 3 | 385 per tray (36 pieces of each)

* Optional interactive chef attendant, 150 per 50 guests

** Optional oyster shucker or sushi roller attendant 200 per 50 guests

RECEPTION

INTERACTIVE

CARVING STATIONS*

Roast Prime Rib of Beef
salt crust, horseradish cream, au jus

Roasted Turkey Breast
maple-dijon mustard sauce

Porchetta Pork Roast
preserved lemon, tomatillo sauce

Cedar Plank Salmon
lemon, garlic, rosemary

Roast Leg of Lamb
fig balsamic reduction

Tenderloin of Beef +12
bordelaise sauce

Select Two 55 per person
includes bread service

PASTA STATION*

Ricotta Ravioli, *oven dried tomatoes, basil*

Fusilli, *braised short rib, brandy cream*

Orecchiette, *italian sausage, rapini, garlic*

Baked Ziti, *fresh mozzarella, marinara*

Cannelloni, *mushroom, porcini cream*

Select Two 20 per person

SALADS

Caesar
shaved parmesan, sourdough croutons

Spring Greens
mixed baby greens, cucumber, tomatoes, herb vinaigrette, croutons

Arugula & Beet Salad
goat cheese, herb crème fraîche, polenta croutons

SIDES

Duchess Potatoes
yukon gold potatoes, sour cream, chives

Charred Broccolini
roasted garlic, chili flake

Roasted Asparagus
lemon olive oil, parsley

Select One 8 per person
Select Two 12 per person

* Requires interactive chef attendant, **150 per 50 guests**

DINNER

PLATED 1

FOR THE TABLE

Triple Crown Bread Service
house-baked, whipped butter

FIRST COURSE

Spring Greens
*mixed baby greens, cucumber, tomatoes, herb vinaigrette,
sourdough croutons*

Classic Caesar Salad
baby romaine, shaved parmesan

Seasonal Soup
chef's selection

Select Two

ENTREE COURSE

Salmon
black pepper-honey glaze

Rainbow Trout
citrus dill butter

Chicken Marsala
local mushrooms, chicken jus

Rigatoni & Beef Short Rib
spinach, mushrooms, brandy cream

Select Two

DESSERT

Seasonal Cheesecake
brown sugar caramel

Crème Brulee
vanilla shortbread

Lemon Torte
*citrus cake, lemon mascarpone mousse, lemon
curd*

Mocha Mousse Cake
*devils food cake, espresso mousse, milk chocolate
mousse*

Chef's Miniature Dessert Trio

Select One

Lavazza Coffee and Harney & Sons Tea

ADDITIONS

Jumbo Shrimp +15

Crab Oscar +18

Lobster Oscar +20

80 per person

* 50 or more guests - one selection per course

DINNER

PLATED 2

FOR THE TABLE

Triple Crown Bread Service
house-baked, whipped butter

FIRST COURSE

Jumbo Shrimp Cocktail
cocktail sauce, horseradish cream, dijonnaise

Arugula & Beet Salad
goat cheese, herb creme fraiche, polenta croutons

Iceberg Wedge
blue cheese dressing, bacon, tomatoes

Lobster Bisque
poached shrimp, tarragon

Select Two

ENTREE COURSE

Salmon
whole grain mustard, beurre blanc

Braised Beef Short Ribs
port wine-beef reduction

Roasted Chicken
preserved lemon, capers, lemon

Halibut
roasted tomato-olive emulsion, asparagus

Sakura Pork Chop
apricot apple chutney

Mushroom Wellington
puff pastry, truffled goat cheese

Select Three Entrees

DESSERT

Seasonal Cheesecake
brown sugar caramel

Crème Brulee
vanilla shortbread

Lemon Torte
citrus cake, lemon mascarpone mousse, lemon curd

Mocha Mousse Cake
devils food cake, espresso mousse, milk chocolate mousse

Chef's Miniature Dessert Trio

Select One Dessert

Lavazza Coffee and Harney & Sons Tea

ADDITIONS

Jumbo Shrimp +**15**

Crab Oscar +**18**

Lobster Oscar +**20**

90 per person

* 50 or more guests - one selection per course

DINNER

PLATED 3

FOR THE TABLE

Triple Crown Bread Service
house-baked, whipped butter

FIRST COURSE

Steak Tartar
quail yolk, parsley, toasted baguette

Asparagus Salad
hard cooked egg, caper vinaigrette

Burrata
tomato confit, aged balsamic, sourdough

Tuna Sashimi
tzatziki, white pepper & chive

Oyster Rockefeller
spinach, herb bread crumbs

Select Two

ENTREE COURSE

8oz Filet Mignon
bearnaise sauce, cabernet demi-glace

Roasted Branzino
roasted tomato-olive emulsion

Roasted Chicken
preserved lemon, capers, lemon

Jumbo Lump Crab Cake
whole grain mustard sauce

Eggplant Cannelloni
basil ricotta, pomodoro

Chilean Sea Bass +MP
miso honey glaze

Select Three Entrees

DESSERT

Seasonal Cheesecake
brown sugar caramel

Crème Brulee
vanilla shortbread

Lemon Torte
citrus cake, lemon mascarpone mousse, lemon curd

Mocha Mousse Cake
devils food cake, espresso mousse, milk chocolate mousse

Chef's Miniature Dessert Trio

Select One

Lavazza Coffee and Harney & Sons Tea

ADDITIONS

Jumbo Shrimp +15

Crab Oscar +18

Lobster Oscar +20

100 per person

❖ 50 or more guests - one selection per course

DINNER

BUFFET I

SALAD

Caesar

shaved parmesan, sourdough croutons

Spring Greens

mixed baby greens, cucumber, tomatoes, herb vinaigrette, sourdough croutons

Arugula & Beet Salad

goat cheese, herb creme fraiche, polenta croutons

Heirloom Tomato Mozzarella

fresh basil pesto, balsamic vinegar

Iceberg Wedge

blue cheese dressing, bacon, tomatoes

Select Two

ENTREES

Salmon

whole grain mustard beurre blanc

Braised Beef Short Ribs

roasted shallot-maderia sauce

Roast Chicken Breast

natural jus, parsley, garlic

Chicken Marsala

wild local mushrooms

Rigatoni

tomato confit, parmesan, vodka sauce

Select Three Entrees

VEGETABLES

Jumbo Asparagus

Haricots Verts

Heirloom Carrots

Charred Broccolini

Roasted Mushrooms

Select One

each additional +5

STARCHES

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Baked Macaroni Gratin

Saffron Cous Cous

Lobster Ravioli +5

Select One

each additional +5

DESSERT DISPLAY

Chef's Miniature Dessert Trio

Lavazza Coffee and Harney & Sons Tea

80 per person for 20 guests of more

DINNER

BUFFET II

SALAD

Caesar

shaved parmesan, sourdough croutons

Spring Greens

strawberries, goat cheese, pecans, balsamic

Baby Tuscan Kale

feta, cucumber, red onion, herb vinaigrette

Heirloom Tomato Mozzarella

fresh basil pesto, balsamic vinegar

Iceberg Wedge

blue cheese dressing, bacon, tomatoes

Select Two

ENTREES

Braised Beef Short Ribs

roasted shallot-maderia sauce

Salmon

whole grain mustard beurre blanc

Roast Chicken Breast

natural jus, parsley, sweet garlic

Rigatoni

tomato confit, parmesan, vodka sauce

Tenderloin of Beef

brandy peppercorn sauce

Chilean Sea Bass +15

miso honey glaze

Select Three Entrees

VEGETABLES

Roasted Asparagus

Haricots Verts

Heirloom Carrots

Charred Broccolini

Creamed Spinach

Roasted Mushrooms

Select One

each additional +5

STARCHES

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Baked Macaroni Gratin

Saffron Cous Cous

Lobster Ravioli +5

Select One

each additional +5

DESSERT DISPLAY

Chef's Miniature Dessert Trio

Lavazza Coffee and Harney & Sons Tea

95 per person for 20 guests of more

LUNCH

PLATED I

FIRST COURSE

Spring Greens

mixed baby greens, cucumber, tomatoes, herb vinaigrette, sourdough croutons

Baby Tuscan Kale

feta, cucumber, red onion, herb vinaigrette

Caesar

baby romaine, shaved parmesan

Seasonal Soup

chef's selection

Select Two

ENTREE COURSE

Skirt Steak Salad

arugula, avocado, charred onions, blue cheese

Smoked Turkey Club

brioche, kettle chips

Grilled Chicken Cobb Salad

avocado, tomato, egg, bacon

Chicken Milanese

arugula, basil pesto, aged balsamic

Eggplant Parmesan

buffalo mozzarella, marinara

Grilled Gouda & Cheddar Cheese

tomato bisque

Select Three Entrees

DESSERT

Seasonal Cheesecake

brown sugar caramel

Crème Brulee

vanilla shortbread

Lemon Torte

citrus cake, lemon mascarpone mousse, lemon curd

Mocha Mousse Cake

devils food cake, espresso mousse, milk chocolate mousse

Chef's Miniature Dessert Trio

Select One Dessert

Lavazza Coffee and Harney & Sons Tea

ADDITIONS FOR THE TABLE

Triple Crown Bread Service +6

Whipped Ricotta +8

Tuna Tartare +14

Fried Calamari +12

45 per person

* 50 or more guests - one selection per course

LUNCH

PLATED II

FIRST COURSE

Iceberg Wedge

blue cheese dressing, bacon, tomatoes

Arugula & Beet Salad

goat cheese, herb creme fraiche, polenta croutons

Lobster Bisque

poached shrimp, tarragon

Seasonal Soup

chef's selection

Select Two

ENTREE COURSE

Salmon

caper remoulade, tomato, petite greens

Chicken Milanese

arugula, basil pesto, aged balsamic

Chicken Marsala

local mushrooms

Eggplant Parmesan

mozzarella, marinara, charred broccoli

Rigatoni

tomato confit, parmesan, vodka sauce

8 oz Steak "Frites"

truffled chips, red watercress

Select Three Entrees

DESSERT

Seasonal Cheesecake

brown sugar caramel

Crème Brulee

vanilla shortbread

Lemon Torte

*citrus cake, lemon mascarpone mousse,
lemon curd*

Mocha Mousse Cake

*devils food cake, espresso mousse,
milk chocolate mousse*

Chef's Miniature Dessert Trio

Select One Dessert

Lavazza Coffee and Harney & Sons Tea

ADDITIONS FOR THE TABLE

Triple Crown Bread Service +**6**

Whipped Ricotta +**8**

Tuna Tartare +**14**

Fried Calamari +**12**

55 per person

❖ 50 or more guests - one selection per course

LUNCH

BUFFET I

SALAD

Caesar

baby romaine, shaved parmesan

Spring Greens

strawberries, goat cheese, pecans, balsamic

Baby Tuscan Kale

feta, cucumber, red onion, herb vinaigrette

Heirloom Tomato Mozzarella

fresh basil pesto, balsamic vinegar

Chopped Iceberg Wedge

blue cheese dressing, bacon, tomatoes

Select Two

ENTREES

Chicken Caesar Wrap

parmesan, romaine

Smoked Turkey Club

sourdough, bacon mayo

Waldorf Chicken Salad

apple, walnuts, croissant

Rigatoni

tomato confit, parmesan, vodka sauce

Eggplant Cannelloni

basil ricotta, pomodoro, mozzarella

Ricotta Ravioli

spinach, roasted mushrooms, garlic

Select Three Entrees

VEGETABLES

Roasted Asparagus

Haricots Verts

Heirloom Carrots

Charred Broccolini

Select One

each additional +5

STARCHES

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Baked Macaroni Gratin

Saffron Cous Cous

Select One

each additional +5

DESSERT DISPLAY

Chef's Miniature Dessert Trio

Lavazza Coffee and Harney & Sons Tea

40 per person for 20 guests of more

LUNCH

BUFFET II

SALAD

Caesar

baby romaine, shaved parmesan

Spring Greens

strawberries, goat cheese, pecans, balsamic

Baby Tuscan Kale

feta, cucumber, red onion, herb vinaigrette

Heirloom Tomato Mozzarella

fresh basil pesto, balsamic vinegar

Iceberg Wedge

blue cheese dressing, bacon, tomatoes

Select Two

ENTREES

Chicken Marsala

local mushrooms

Roast Chicken Breast

preserved lemon, caper butter

Salmon

whole grain mustard beurre blanc

Orecchiette

italian sausage, rapini, parmesan

Eggplant Cannelloni

basil ricotta, pomodoro, mozzarella

Ravioli

spinach, roasted mushrooms, garlic

Select Three Entrees

VEGETABLES

Roasted Asparagus

Haricots Verts

Heirloom Carrots

Charred Broccolini

Select One

each additional +5

STARCHES

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

Baked Macaroni Gratin

Saffron Cous Cous

Select One

each additional +5

DESSERT DISPLAY

Chef's Miniature Dessert Trio

Lavazza Coffee and Harney & Sons Tea

50 per person for 20 guests of more

BRUNCH

PLATED

FOR THE TABLE

Pastries Selection
assorted pastries and breads

FIRST COURSE

Fresh Market Fruit
mint & sweet syrup

Yogurt Parfait
fresh berries, honey, granola

Miniature Cinnamon Donuts
creme anglaise

ENTREE COURSE

Country Style Breakfast
scrambled egg, bacon, sausage, home fries

Smoked Salmon Avocado Toast
heirloom tomato caper melange, micro cilantro

Brioche French Toast
berry compote, whipped cream

Belgian Waffle
salted butter, bourbon maple syrup

Quiche Lorraine
bacon, gruyère, arugula salad

Grilled Chicken Cobb Salad
avocado, tomato, egg, bacon, blue cheese crumbles

Select Three Entrees

DESSERT

Seasonal Cheesecake
brown sugar caramel

Crème Brulee
vanilla shortbread

Lemon Torte
*citrus cake, lemon mascarpone mousse,
lemon curd*

Mocha Mousse Cake
*devils food cake, espresso mousse,
milk chocolate mousse*

Chef's Miniature Dessert Trio

Select One

Lavazza Coffee and Harney & Sons Tea

50 per person

❖ 30 or more guests - two entree selections

BRUNCH

BUFFET

SALADS & SWEETS

Caesar

baby romaine, shaved parmesan

Spring Greens

strawberries, goat cheese, pecans, balsamic

Baby Tuscan Kale

feta, cucumber, red onion, herb vinaigrette

Pastries Selection

assorted pastries & breads

Yogurt Parfaits

granola, greek yogurt

Fresh Market Fruit

mint & sweet syrup

ENTREE COURSE

Scrambled Eggs

chives

Brioche French Toast

honey butter, berries

Classic Eggs Benedict

poached egg, english muffin, hollandaise

Shakshuka

baked eggs, tomato, spicy red peppers

Home Fries

peppers, onions, paprika

Pork or Chicken Sausage

maple glazed

Thick Cut Bacon

vanilla sugar

Select Four

Juice Bar

fresh squeezed orange, tomato, grapefruit

Lavazza Coffee and Harney & Sons Tea

BEVERAGE SERVICE

Bottled Water Service

pellegrino or acqua panna

6 per person

Soft Drink and Bottled Water

assorted pepsi sodas, bottled water

10 per person

Seasonal Mocktail

seasonally inspired non-alcoholic beverage

6 per person

ADDITIONS

Quiche Lorraine +5

bacon, gruyère

Ham & Egg Sandwich +5

english muffin, cooper cheddar

Miniature Desserts +10

selection of three desserts

55 per person for 30 guests or more

BEVERAGE

PACKAGES

BAR PRICING & PACKAGES

Consumption Bar Premium or Top Shelf

bartender will keep running tab of all beverages consumed and add to final bill for payment options include limited bar, full bar or wine service.

Three Hour Hosted Wine and Beer Bar

unlimited house wine & beers

45 per person for two and half hours

Three Hour Hosted Premium Open Bar

unlimited house wine & beers & premium liquors

55 per person

Three Hour Hosted Top Shelf Open Bar

unlimited house wine & beers & premium liquors

65 per person

LIQUOR

Premium Liquors

Tito's Vodka

Tanqueray Gin

Captain Morgan Rum

El Jimador Tequila

Makers Mark Bourbon

Dewars White Scotch

Bulleit Rye

Deluxe Top Shelf Upgrade +14

Grey Goose Vodka

Johnnie Walker Black Scotch

Casamigos Silver Tequila

Woodford Reserve Bourbon

Bombay Sapphire Gin

Knob Creek Rye

WINE

Chardonnay

Cabernet Sauvignon

Prosecco

BEER

Stella Artois

Victory Brotherly Love Hazy IPA

Daisy Cutter Pale Ale

Yuengling Lager

Miller Lite

Corona

Hard Seltzer

BARTENDER FEE

150 for every 15-50 guests

HOUSE BAKED CAKES

CAKE FLAVORS

Vanilla
Chocolate
Lemon
Marble
Carrot
Red Velvet
Devil's Food
Citrus
Funfetti Pound

FILLINGS

Lemon Curd
White Chocolate Mousse
Chocolate Mousse
Peanut Butter Mousse
Raspberry Mousse
Cream Cheese
Mocha Buttercream
Coffee Buttercream
Funfetti Icing
Vanilla Buttercream with
Raspberry Jam
Vanilla Buttercream with
Strawberry Jam

ICING FLAVORS

American Vanilla Buttercream
American Chocolate Buttercream
Swiss Vanilla Buttercream
Swiss Chocolate Buttercream

PRICING

6" Cake **\$48** (*serves up to 6*)
8" Cake **\$80** (*serves up to 10*)
10" Cake **\$128** (*serves up to 16*)
12" Cake **\$240** (*serves up to 30*)
ADD Ice Cream **+4 per person**

CUPCAKE FLAVORS

Vanilla
Chocolate
Lemon
Red Velvet
Citrus

FILLINGS

Lemon Curd
White Chocolate Mousse
Chocolate Mousse
Peanut Butter Mousse
Raspberry Mousse
Cream Cheese
Raspberry Jam

ICING FLAVORS

American Vanilla Buttercream
American Chocolate Buttercream
Swiss Vanilla Buttercream
Swiss Chocolate Buttercream

PRICING

\$3.5 each, minimum of 12, ADD filling +1

* Custom Cookies and Cakes Available upon request

SPECIAL AMENITIES

AUDIO VISUAL

State-of-the-art services is available. Pricing and details still to be determined

SPECIAL ACCOMMODATIONS

Please inform us if you have any special requests or questions regarding seating, special occasion cakes, gift tables, dietary restrictions, accommodating children, handicap access and so on.

DESSERT FEE

When a cake is brought in from an outside vendor, we will cut, plate and serve.

4 per guest

