

Chef Max Miami

COFFEE AND PASTRY DISPLAYS

MENUS FOR YOUR PERFECT MOMENT

Italia

Chocolate Covered Cannolicchi – *tube-shaped shells of fried pasta, filled with a sweet "cannoli cream"*

Tiramisu Cup – *espresso and liqueur soaked savoiardi with mascarpone in a chocolate shell*

Baba-au-Rum – *sponge cake soaked in rum liqueur*

Sfogliatella – *sweet ricotta cheese encased in thin layers of flaky dough*

Miniature Italian Fruit Tarts – *luscious little fruit-filled confections atop sweet ricotta*

Assorted Biscotti – *Italian cookies that traditionally accompany coffee*

Brewed Rich Italian Espresso
 Freshly Brewed Regular and Decaffeinated
 Coffee Assorted Deluxe and Herbal Tea Service
 \$9 per person

Grand Dessert Presentation

Finish your unforgettable event with a grand display of fresh baked pastries and cakes.

Assorted Viennese Pastries *such as Cream Puffs, Tiramisu Cup, and Cream Filled Chocolate Éclairs*

Three Layer Dark Rum Carrot Cake – *luscious layers topped with sweet cream cheese icing and drizzled with rum caramel sauce*

Dense and Rich Decadent Chocolate Cake

Individual Raspberry Mousse Tarts

Four Layer Carrot Cake

Citrus Mousse

Tiramisu Cup – *espresso and liqueur soaked savoiardi with mascarpone in a chocolate shell*

Floribbean Citrus Tart

Strawberry Cheesecake

New Orleans Bananas Foster Bread Pudding – *an ambrosial and distinctively Southern dessert covered in a rich, sweet custard sauce containing a strong dose of booze or superb banana-rum sauce*

Chocolate Dipped Strawberries
 \$23 per person or
 \$15 per person for a choice of four



Europa

Cinnamon or Pistachio Biscotti

Florentine Lace Cookies – *an exquisite candy cookie made of honey, dried fruit, and almonds, all brushed with chocolate*

French Coffee Macaroons – *little round cake, full of taste, crisp on the outside, with a richly flavored creamy inside*

Tiramisu Cup – *espresso and liqueur soaked savoiardi with mascarpone in a chocolate shell*

Chouquettes – *small balls of the lightest of choux pastry, coated with crusty sugar crystals*

Buttery Swedish Spritz Cookies

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Deluxe and Herbal Tea Service
 \$6 per person

Chocolate Fountain or Chocolate Fondue

Warm Milk Chocolate or White Chocolate

Fountain Sizes:

Silver Package: 75-100 guests
 Gold Package: 125-175 guests
 Platinum Package: 200 + guests
 Accent Fountains:
add a smaller fountain to any package



Delicious Dipping Choices

Choice of Four

- Strawberries
- Pineapple
- Biscotti
- Pretzel Rods
- Marshmallows
- Graham Crackers
- Vienna Fingers
- Nutter Butters
- Cherries

\$6 per person

The American

Freshly Brewed Regular and Decaffeinated Coffee & Assorted Deluxe and Herbal Tea Service
\$2 per person

All prices above are subject to an 18% service charge and Florida sales tax.

Please note that the rates quoted are subject to 18% service charge and ____% Florida State Tax applicable to all food, beverage and service charges. With the exception of buffets, entrée selections are limited to two. A third entrée option will result in a \$7.00 premium on the package price.

When planning your menu we suggest selecting a common main course for your guests; however, you may offer a choice of main course options if the following guidelines have been met:

- A maximum of two main course options, plus a vegetarian alternative, may be offered.
- We must be provided with an exact breakdown of guests preferring which of the two main courses selected no later than three business days prior to the event.
- The higher-priced main course will prevail for both meal selections.