

The background of the entire image is a dark, rich brown wood plank texture, with vertical planks showing natural grain patterns and knots. The planks are slightly uneven in color and texture, giving it a rustic, aged appearance.

THE DEC

DAKOTA EVENT CENTER

MEETINGS - BANQUETS - WEDDINGS - TRADESHOWS

DAKOTAEVENTCENTER.COM
720 LAMONT STREET, ABERDEEN SD

THE DEC

DAKOTA EVENT CENTER

VENUE POLICIES

DAKOTA EVENT CENTER
720 LAMONT STREET, ABERDEEN SD

POLICIES

CONTRACTS

The renter will be required to sign a facility contract and an event order contract (which contains your final menu). The event contract will be signed at the time of booking to secure your event space and the event order contract will be signed when your menu is finalized.

FOOD & BEVERAGE POLICY

All food and beverages must be catered through Mavericks Steak & Cocktails. Due to state health code, no leftover food will be allowed to be removed from the premises. All food will be prepared and ready to be served at the time requested by the hosting party. If the hosting party is not ready to eat at the time specified, Mavericks Steak & Cocktails will guarantee the quality of food for up to 30 minutes after the agreed starting time and will not be held responsible for loss of food quality after that time.

Bartenders are required for all cash and host bars (minimum of 25 guests). Quantities of bars and locations will be determined per event. If bar sales are less than \$500.00, a fee of \$100.00 will be applied to the final bill. Last call for alcohol is 1:00am. All food and beverage prices will be charged sales tax and a service fee. No alcohol will be purchased or consumed by anyone under the age of 21 or anyone who appears to be intoxicated. Violators will be asked to leave the premises and could result in the termination of alcohol sales at the event and Aberdeen authorities will be called.

MENU SELECTION

All event order contracts must be submitted no later than three (3) weeks prior to the event date. Menu prices are subject to change and will be locked in when you sign your banquet event order. You have the option to sign the event order contract up to six (6) months prior to the event date. Any changes made after the event order contract has been signed may result in extra charges and will require a new event order contract to be signed. Entrée selection on all served events is limited to two items unless pre-approved by the Head Chef.

GUEST COUNT

Final guest count is due five (5) business days prior to the event date. After 3 business days, if guest count increases by over 10 guests, there will be a \$75.00 charge. No changes will be allowed the day of your event. Final guest count for special order food or beverage items are due 3 weeks prior to the event date. Any changes made after this date may result in extra charges and may not be able to be accommodated. For buffet style, we will set up and prepare 5% over your guaranteed count. For plated meals, the host will be billed for the guaranteed number of guests or the actual number of guests served, whichever is greater.

POLICIES

ROOM RENTAL

Your room rental will include the following items: Set-up and tear down of the tables, chairs, linens, china, flatware, glassware, and stage pieces. Wedding receptions booked at the Dakota Event Center (DEC) will receive a complimentary Bride and Groom suite the night of the reception, as well as a complimentary gift opening room the morning following the reception. Music may play until 1:00am. The room must be vacated, and all personal belongings removed by 2:00am.

DECORATING GUIDELINES

The DEC does not allow our guests to use staples, nails, or duct tape to hang decorations. We also prohibit the use of real flame candles, confetti, rice, bird seed, cotton candy, glitter, popcorn, smoke, and fog machines inside the building. If you have any questions about decorating or allowed items, please inquire with the manager. Guests of the DEC will be responsible for all decorations and decorating.

TABLE LINENS & NAPKINS

The DEC will provide complimentary ivory-colored table linens, napkins, and skirting. Additional colors are available upon request and carry a charge of \$.50 for each napkin, \$2.00 for each tablecloth, \$22.00 for each skirt and 3 weeks' notice is required. Please inquire with the manager for additional colors.

ADDITIONAL SERVICES

LCD Projector & Screen
Wireless Microphone
Portable Projector & Screen
Podium with Microphone
Camera
Risers
Dance Floor
Easel
Uplights
Backdrop Frame and Material
Greenery Wall
Flip Chart or White Board
Wireless Internet
Cake Cutting
Cake Serving
Punch Serving
Coffee Service

Wedding receptions booked at the DEC will include a LCD projector & screen, wireless microphone, risers and dance floor in the room rental.

THE
DEC
DAKOTA EVENT CENTER

BAR SERVICE & BEVERAGES

DOMESTIC KEGS:

Bud Light, Coors Light, Michelob Ultra, Michelob Golden Draft Light, Miller Lite, Busch Light.

Maximum of two kegs per event. See manager for pricing & availability.

IMPORT/SPECIALTY

We have a variety of import and specialty beer available upon request. Imports & specialty beer orders are required three (3) weeks prior to the event date. See manager for pricing and availability.

CHAMPAGNE/WINE

We have a variety of champagne and wines available upon request. Special orders are required three (3) weeks prior to the event date. See manager for pricing and availability.

HOST BAR

A tab of all drinks consumed will be kept for one final bill. Host bars can be run for the duration of the event or for any amount of time specified. Minimum of 25 guests.

DRINK TICKETS

Hosts of the event can determine a set number of tickets in advance and pass them out during the time of the event. You will be charged only for the tickets redeemed. See manager for drink ticket price information.

BEVERAGES:

Fresh Brewed Coffee (per gallon)
Iced Tea (per gallon)
Lemonade (per gallon)
Fruit Punch (per gallon)
Milk (per carafe)
Fruit Juice (per carafe)
Assorted Soft Drinks (each)
Bottled Water (each)

ALL PRICES ARE SUBJECT TO A
SERVICE FEE AND SALES TAX.
ALL PRICES ARE SUBJECT TO CHANGE.
ALL PRICES ARE PER PERSON UNLESS
NOTED OTHERWISE.

LODGING

HOLIDAY INN EXPRESS HOTEL & SUITES

www.hiexpress.com/aberdeensd
(605)725-4000

3310 7th Ave SE
Aberdeen, SD 57401



HAMPTON INN HOTEL & SUITES

www.aberdeensuites.hamptoninn.com
(605)262-2600

3216 7th Ave SE
Aberdeen, SD 57401



The Holiday Inn Express & Suites and the Hampton Inn & Suites are Aberdeen's finest hotels featuring over 150 deluxe non-smoking sleeping rooms and suites between the two properties. Both hotels are connected by enclosed walkways to the event center which houses Mavericks Steak & Cocktails. All of the rooms feature comfortable pillow top king or queen beds, free high-speed wireless internet, flat screen high definition TVs, and spacious work areas. Both hotels include a complimentary hot breakfast, fitness center, business center, and a pool area. Guests of the Holiday Inn Express will also enjoy a 150 foot waterslide and kids play pool area. The hotels are located on Aberdeen's east side on Highway 12 across from Target, Wal-Mart, Starbucks, and Culver's Restaurant are all within walking distance. Storybook Land in Wylie Park, Lee Park Golf course and Rolling Hills Golf course are also just a few short minutes from the hotels.

You will be able to block rooms at each of the hotels to accommodate all your guests. All unfilled rooms in the room block will be released 30 days prior to the event. For more information, please contact the hotels directly.

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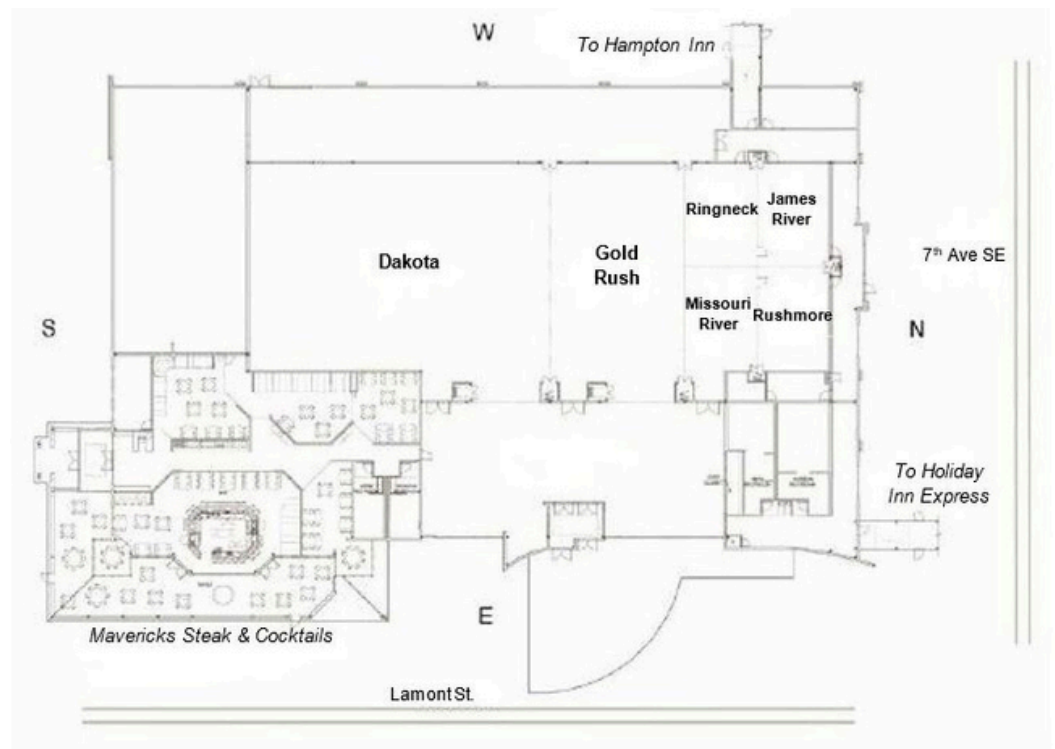
THE DEC

DAKOTA EVENT CENTER

EVENT CENTER FLOOR PLAN

The Dakota Event Center (DEC) is Aberdeen's largest state-of-the-art event center featuring over 24,000 square feet. We are able to accommodate all sizes of events up to 2,000 people.

FLOOR PLAN:



DAKOTA EVENT CENTER
720 LAMONT STREET, ABERDEEN SD

THE DEC

DAKOTA EVENT CENTER

EVENT MENU

DAKOTA EVENT CENTER
720 LAMONT STREET, ABERDEEN SD



BAKERY & SNACKS

BAKERY

**Minimum order of one dozen per bakery item*

CARAMEL ROLLS

CINNAMON ROLLS

ASSORTED MUFFINS

ASSORTED ROLLS

ASSORTED DESSERT BARS

ASSORTED COOKIES

BROWNIES

SNACK OPTIONS SERVE
APPROXIMATELY 25 GUESTS

SNACKS

NACHOS (BEEF & CHEESE)

PARTY MIX

Mavericks housemade secret recipe

PRETZELS

HOUSEMADE CHIPS & SALSA

TRAIL MIX

POTATO CHIPS & DIP

ASSORTED GRANOLA BARS

ASSORTED CANDY BARS

SOFT BAKED PRETZELS

with cheese

PIZZA

CHEESE PIZZA

Flatbread or traditional crust

**1 flatbread pizza has 20 small, square pieces*

**1 traditional crust pizza has 16 pieces*

TOPPINGS:

MEAT

Pepperoni, sausage, ham, bacon, chicken

VEGGIES

Black olives, pineapple, green peppers, red
onions, mushrooms, jalapenos, tomatoes

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BUFFETS

DELUXE BREAKFAST

Scrambled eggs with cheese
Choice of bacon strips or sausage links
Choice of French toast sticks or biscuits and gravy
Breakfast potatoes
Fresh fruit
Choice of caramel or cinnamon rolls

CLASSIC BREAKFAST

Scrambled eggs with cheese
Choice of bacon strips or country sausage links
Breakfast potatoes
Fresh fruit
Assorted muffins

CONTINENTAL BREAKFAST

Fresh fruit
Assorted muffins
Hard boiled eggs
Bagels with cream cheese

ON THE LIGHTER SIDE

Fresh fruit
Yogurt
Granola
Hard boiled eggs

**ALL BREAKFAST BUFFETS INCLUDE
FRUIT JUICE AND COFFEE STATION**

MINIMUM OF 25 GUESTS

**PLATED BREAKFAST IS
AVAILABLE UPON REQUEST**

DAKOTA EVENT CENTER
720 LAMONT STREET, ABERDEEN SD



BREAKFAST BUFFETS

HORS D'OEUVRES

HOT

CHISLIC

Tender steak cubes deep fried and tossed with Mavericks seasonings, served with ranch and BBQ sauce

BUFFALO WINGS

Bone-in wings tossed in your choice of sauce: hot, mild, BBQ, or Mavericks signature sauce

BONELESS WINGS

Tender boneless chicken, breaded and fried with your choice of sauce: hot, mild, BBQ, or Mavericks signature sauce

MEATBALLS

Swedish or BBQ

BEEF MARINATED SKEWERS

Choice of sweet chili sauce, teriyaki or Mavericks signature sauce

CHICKEN MARINATED SKEWERS

Choice of sweet chili sauce, teriyaki or Mavericks signature sauce

BANG BANG CHICKEN

Crispy chicken bites coated with a sweet chili mayo

ANTIPASTO SQUARES

A blend of cheeses, salami and roasted red peppers in between flaky pastry puff

STUFFED MUSHROOMS

Choice of beef, crab, or spinach & cheese

TOASTED RAVIOLI

Served with marinara or ranch dressing

WALLEYE FINGERS

Strips of walleye, hand-breaded in a special blend of seasonings, then deep fried to a golden brown, served with dill tartar sauce

MOO SHU EGG ROLLS

A blend of cream cheese, chicken and sweet chili sauce served with plum sauce

SPINACH DIP

Served with chips and ciabatta bread

BACON WRAPPED JALAPENO POPPERS

Bite sized jalapenos stuffed with cheese wrapped in bacon

BUILD YOUR OWN NACHO BAR

Choice of beef, chicken, or brisket served with spicy cheese sauce, sour cream, salsa, scallions, jalapenos, and black olives

HOR D'OEUVRE OPTIONS SERVE
APPROXIMATELY 25 GUESTS

DAKOTA EVENT CENTER
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COLD

MEAT AND CHEESE PLATTER

Served with assorted crackers

CHEESE & CRACKERS

Assorted cheese & crackers

SEASONAL FRESH FRUIT

Platter of fresh cut fruit

VEGETABLE PLATTER

Served with ranch dip

SHRIMP COCKTAIL

Served with housemade cocktail sauce

CAPRESE BRUSCHETTA

Toasted bread topped with mozzarella cheese, tomato and fresh basil

STRAWBERRY BRUSCHETTA

Toasted bread topped with cream cheese, chopped strawberries and fresh basil

FRUIT & BROWNIE SKEWER

Seasonal fruit complemented by brownie squares

CAPRESE SKEWER

Fresh mozzarella, cherry tomato, fresh basil with balsamic reduction

PICKLE ROLL-UPS

Ham and cream cheese rolled around a pickle spear

ASSORTED PINWHEELS

Beef and cheddar, turkey and swiss, ham and pepper jack; with herb cream cheese, tomatoes and spinach wrapped in a tortilla

HORS D'OEUVRES



**HOR D'OEUVRE OPTIONS SERVE
APPROXIMATELY 25 GUESTS**

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WRAPS & SANDWICHES



WRAPS

CHICKEN RANCH WRAP

Tortilla wrap filled with grilled, sliced chicken breast, romaine lettuce, tomato, bacon, cheddar jack cheese and housemade ranch dressing

TURKEY CLUB WRAP

Tortilla wrap spread with herbed cream cheese, filled with sliced turkey, spinach leaves, tomatoes, bacon, and shredded cheddar jack cheese

CUCUMBER BLT WRAP

Tortilla wrap filled with bacon, cucumbers, avocado, tomato, seasoned mayo and romaine lettuce

CAJUN CHICKEN WRAP

Tortilla wrap filled with Cajun grilled chicken, red onion, tomato, mushroom, Cajun ranch dressing and romaine lettuce

SANDWICHES

CIABATTA SANDWICH

Choice of turkey or ham with Swiss or American cheese, lettuce, tomato, mayo, and mustard

WORKING BOX LUNCH

Choice of a ciabatta sandwich or wrap served with Italian pasta salad or potato salad, chips, and a cookie

DELI SALADS

Potato salad
Italian pasta salad
Macaroni salad
Pistachio salad
Broccoli salad

*Add chef choice soup to buffet style

AVAILABLE PLATED OR BUFFET STYLE

ALL WRAPS AND SANDWICHES
ARE SERVED WITH A COFFEE
STATION & A DELI SALAD

DAKOTA EVENT CENTER
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BUFFET

Available 10am - 3pm

SANDWICH BOARD

Sliced ham and turkey
Assorted cheese slices
Assorted breads
Choice of deli salad or garden salad with dressing
Potato chips
Lettuce, tomato, red onions and pickle slices
Condiments (mayo, ketchup, mustard)

Add cookies

Add chef choice soup with crackers

MAVERICKS GRILL

Grilled hamburgers
Add brats
Baked beans
Chef choice deli salad
Assorted cheese
Lettuce, tomato, red onions and pickle slices
Condiments (mayo, ketchup, mustard)
Add grilled chicken breasts

MEXICAN FIESTA

Choice of 2 entrées:

Entrées:

- Beef tacos (hard and soft shell)
- Beef enchiladas
- Chicken fajitas

Served with:

Spanish rice
Refried beans
Chips and salsa
Cheese, sour cream and taco sauce

SMOKEHOUSE BBQ

Smoked BBQ pulled pork
Kaiser rolls
Baked beans
Chef choice deli salad
Potato chips
Mavericks signature sauce

ITALIAN CELEBRATION

Choice of 2 entrées:

- Beef lasagna: delicious layers of beef, noodles, Italian tomato sauce and a mixture of mozzarella and cottage cheese
- Penne Bolognese: with parmesan, fresh herbs and our housemade marinara meat sauce
- Honey chicken pasta: grilled chicken breast and penne pasta tossed in our housemade alfredo sauce with a hint of honey
- Chicken farfalle alfredo: butterfly pasta tossed in homemade alfredo and topped with herbs and parmesan

Served with a garden salad and breadsticks

SALAD

Fresh Garden Salad
Potato Salad
Italian Pasta Salad
Macaroni salad
Pistachio Salad

Upgrade:
Broccoli Salad
Caesar Salad
Mixed Green Salad

Dressings: Ranch, French, Balsamic Vinaigrette, Thousand Island

ALL LUNCH BUFFETS ARE SERVED
WITH A COFFEE STATION
MINIMUM 25 GUESTS

DAKOTA EVENT CENTER
720 LAMONT STREET, ABERDEEN SD

BUFFET LUNCHES





PLATED LUNCHES

PLATES

Available 10am - 3pm

LUNCH STEAK

6 oz medium sirloin

CHICKEN PARMESAN

Hand-breaded chicken breast topped with marinara or alfredo sauce and shredded parmesan

GRILLED CHICKEN BREAST

With choice of marsala, mushroom jus, sundried tomato cream sauce, rosemary cream sauce or Mavericks signature sauce

ROAST BEEF

Slow-cooked tender roast beef with choice of classic brown gravy, burgundy mushroom gravy or mushroom jus

ROASTED PORK LOIN

Roasted and seasoned to perfection with your choice of apple bacon demi-glaze or rosemary cream sauce

ALL PLATED LUNCHES ARE SERVED WITH A CHOICE OF STARCH AND VEGETABLE, A GARDEN SALAD AND A COFFEE STATION

VEGETABLES

Green Beans Almondine
Roasted Yellow Squash & Zucchini
Seasonal Steamed Vegetable Blend
Buttered Corn
Steamed Broccoli
Caramelized Baby Carrots

STARCHES

Baked Potato
Sour Cream & Chive Mashed Potatoes
Garlic Cheddar Mashed Potatoes
Au Gratin Potatoes
Fingerling Potatoes
Rice Pilaf
Mashed Potatoes and Gravy
Rosemary Roasted Red Potatoes
Twice Baked Potato

SALAD

All plated lunches are served with a garden salad and 2 dressing options

****Upgrade to our mixed green salad, Caesar salad, or broccoli salad**

Dressings: Ranch, French, Balsamic Vinaigrette, Thousand Island

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DINNER MENU

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720 LAMONT STREET, ABERDEEN SD



BUFFET DINNERS

BUFFET

Dinner buffets have the choice of 1, 2, or 3 entrées.

ONE ENTRÉE	TWO ENTRÉES	THREE ENTRÉES
Choose 1 Salad	Choose 1 Salad	Choose 1 Salad
Choose 1 Vegetable	Choose 1 Vegetable	Choose 1 Vegetable
Choose 1 Starch	Choose 1 Starch	Choose 1 Starch

ENTRÉES:

ROASTED PORK LOIN

Roasted and seasoned to perfection with your choice of apple bacon demi-glace or rosemary cream sauce

CHICKEN PARMESAN

Hand-breaded chicken breast topped with marinara or alfredo sauce and shredded parmesan

ROAST BEEF

Slow-cooked tender roast beef with choice of classic brown gravy, burgundy mushroom gravy or mushroom jus

GRILLED CHICKEN BREAST

With choice of marsala, mushroom jus, sundried tomato cream sauce, rosemary cream sauce or Mavericks signature sauce

GLAZED HAM

Roasted and served with honey pineapple glaze

TURKEY

Simple, classic and smothered in housemade turkey gravy
Add dressing

CHICKEN FARFALLE ALFREDO

Butterfly pasta tossed in housemade alfredo sauce and finished with parmesan and herbs, served with breadsticks
No starch choice

BEEF LASAGNA

Delicious layers of beef, noodles, Italian tomato sauce and a mixture of mozzarella and cottage cheese, served with breadsticks
No starch choice

KIDS BUFFET

Choice of mac & cheese OR chicken strips
Served with French fries

CONTINUED ON NEXT PAGE

BUFFET

UPGRADE ENTRÉE TO CARVING STATION:
Additional cost per person

PRIME RIB

Sauces: Horseradish Cream OR Au Jus

HAM

Sauce: Honey Pineapple Glaze

TURKEY

Sauce: Cranberry OR Gravy

SALADS:

Add an additional salad

Fresh Garden Salad
Potato Salad
Italian Pasta Salad
Macaroni salad
Pistachio Salad

Upgrade:
Broccoli Salad
Caesar Salad
Mixed Green Salad

Dressings: Ranch, French, Balsamic Vinaigrette, Thousand Island

VEGETABLES:

Green Beans Almondine
Roasted Yellow Squash & Zucchini
Seasonal Steamed Vegetable Blend
Buttered Corn
Steamed Broccoli
Caramelized Baby Carrots

STARCHES:

Baked Potato
Sour Cream & Chive Mashed Potatoes
Garlic Cheddar Mashed Potatoes
Au Gratin Potatoes
Baby Roasted Yellow Potatoes
Rice Pilaf
Mashed Potatoes and Gravy
Rosemary Roasted Red Potatoes
Twice Baked Potato

ALL DINNER BUFFETS INCLUDE
ROLLS WITH HONEY BUTTER AND
A COFFEE STATION

MINIMUM 25 GUESTS

DAKOTA EVENT CENTER
720 LAMONT STREET, ABERDEEN SD



BUFFET DINNERS



PLATED DINNERS

PLATES

Plated dinners have the choice of 1 or 2 entrées.

ENTRÉES:

ROASTED PORK LOIN

Roasted and seasoned to perfection with your choice of apple bacon demi-glace or rosemary cream sauce

CHICKEN PARMESAN

Hand-breaded chicken breast topped with marinara or alfredo sauce and shredded parmesan

ROAST BEEF

Slow-cooked tender roast beef with choice of classic brown gravy, burgundy mushroom gravy or mushroom jus

GRILLED CHICKEN BREAST

With choice of marsala, mushroom jus, sundried tomato cream sauce, rosemary cream sauce or Mavericks signature sauce

GLAZED HAM

Roasted and served with honey pineapple glaze

TURKEY

Simple, classic and smothered in housemade turkey gravy
Add dressing

CHICKEN FARFALLE ALFREDO

Butterfly pasta tossed in housemade alfredo sauce and finished with parmesan and herbs
Served with a garden salad and choice of vegetable

HONEY CHICKEN PASTA

Grilled chicken breast and penne pasta tossed in our housemade alfredo sauce with a hint of honey
Served with a garden salad and choice of vegetable

KABOBS

Tender pieces of chicken skewered with red onions, bell peppers and mushrooms finished with sweet chili sauce, teriyaki or Caribbean jerk
Substitute beef

BROILED WALLEYE

Choose lightly seasoned, Cajun or lemon caper burre blanc

SALMON

Broiled, choose lightly seasoned, blackened, honey glaze or lemon butter sauce

CHICKEN WELLINGTON

Tender chicken breast stuffed with mushroom duxelle, wrapped in a puff pastry and served with wild mushroom sauce

BEEF WELLINGTON

Tender beef stuffed with mushroom duxelle, wrapped in a puff pastry and served with wild mushroom sauce

CONTINUED ON NEXT PAGE

PLATES

Plated dinners have the choice of 1 or 2 entrées.

ADDITIONAL ENTRÉES:

****All steaks will be cooked to medium****

LOBSTER

Succulent lobster tail broiled to perfection and served with melted butter served as an entrée or add a lobster tail to the meal of your choice

RIBEYE (12 OZ)

This hand-cut favorite is from the most flavorful part of the rib

NEW YORK STRIP (12 OZ)

This full-flavored boneless loin strip is cut from the center and trimmed to perfection

TOP SIRLOIN (8 OZ)

This steak has great texture and is distinctively flavorful

FILET MIGNON (7 OZ)

This bacon-wrapped tenderloin is known for its tenderness

GARLIC TENDERLOIN (7 OZ)

Tender cut of beef stuffed with fresh garlic. Topped with housemade garlic butter

ALFREDO PASTA

Fettuccine noodles tossed in our housemade alfredo sauce (vegetarian option)

Served with a garden salad and choice of vegetable

KIDS PLATED MEAL

Choice of mac & cheese OR chicken strips

Served with French fries

ALL PLATED DINNERS ARE SERVED WITH A CHOICE OF STARCH AND VEGETABLE, A GARDEN SALAD, ROLLS WITH HONEY BUTTER AND A COFFEE STATION.

SALAD:

All plated dinners are served with a garden salad and 2 dressing options

****Upgrade to our mixed green salad, Caesar salad, or broccoli salad**

Dressings: Ranch, French, Balsamic Vinaigrette, Thousand Island

VEGETABLES:

Green Beans Almondine

Roasted Yellow Squash & Zucchini

Seasonal Steamed Vegetable Blend

Buttered Corn

Steamed Broccoli

Caramelized Baby Carrots

STARCHES:

Baked Potato

Sour Cream & Chive Mashed Potatoes

Garlic Cheddar Mashed Potatoes

Mashed Potatoes and Gravy

Rosemary Roasted Red Potatoes

Twice Baked Potato

Au Gratin Potatoes

Baby Roasted Yellow Potatoes

Rice Pilaf

PLATED DINNERS





DESSERTS

DESSERTS

NEW YORK CHEESECAKE

Smooth cheesecake on a graham cracker crust.
Choose cherry, blueberry or strawberry toppings

TURTLE CHEESECAKE

New York cheesecake garnished with caramel
and pecans

TIRAMISU

Italian lady fingers with mascarpone cheese
and espresso

WHITE CHOCOLATE RASPBERRY CAKE

Sponge cake layered with raspberry preserves,
whipped cream and white chocolate

CARROT CAKE

Moist carrot cake with raisins and walnuts
topped with cream cheese frosting

TIGER STRIPE CAKE

Layered white and chocolate cake with white
and chocolate frosting

PIE

Fresh baked pie with a light flaky crust. Choose
apple, cherry, peach, pumpkin or pecan with
whipped cream
a la mode

BROWNIE SUNDAE

Moist homemade brownie served with ice cream
topped with chocolate and toffee chips

ICE CREAM DISH

Vanilla or sherbet

ASSORTED DESSERT BARS

An assortment of ultimate brownie bars, blondie
bars, strawberry swirl cheesecake bars and lemon
lovers bars

ASSORTED COOKIES

Variety of fresh baked cookies

BROWNIES

Buttery chocolate brownie with milk chocolate
drops and chocolate chunks

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PHONE: 605.725.2641