

ISU CATERING *presents*

IN ANY EVENT!



indulge your imagination

CATERING ARRANGEMENTS

MENU

Enclosed you will find various menus to help in planning your next catering affair. In addition to these suggestions, our catering staff would be happy to assist you in customizing a menu to meet your specific financial needs. In order to best serve you, we ask that you give us at least seven (7) days notice on all catering events. We may not be able to honor orders received with less than seven days notice. Chartwells cannot allow any leftover food items to be taken home by our guests due to local health regulations and concern for the safety of our guests.

ROOM RESERVATIONS

Rooms for the Rendezvous or Pond Student Union may be reserved at 282-2297. Rooms in the Performing Arts Center or Holt Arena may be reserved at 282-3398. Reservations should be made at least seven (7) days prior to your event.

ATTENDANCE GUARANTEE

Chartwells requires a confirmed number of attendants on all catered events. Your designated representative must give a final attendance count no less than 3 business days prior to the event. Chartwells reserves the right to add an additional service charge to your order for any changes that occur after this time period. Your final invoice will reflect this confirmed number, or the actual count, whichever is higher. There is a 20 person minimum on all buffets and plated meals. There is a \$35.00 charge for any event that does not meet the minimum requirements.

CONFIRMATION/BILLING

A signed service agreement must be received by the Chartwells Catering office at least five (5) business days prior to the event. Event requests received after this cutoff may be denied. Any questions regarding payment processing should be directed to the Dining Services Office at 208-282-2242. Chartwells requires that for all non-ISU events, we receive a 50% deposit for the full amount two (2) weeks before the event.

SERVICE FEES

Chartwells does not charge a service fee for any event that takes place on the Idaho State campus. There is a 15% service charge for all events that take place within Pocatello city limits. There is a 22% service charge for events outside of the city limits. Please be aware: There is a \$50.00 minimum order for any event requiring delivery outside of the Pond Student Union.

LINENS AND CHINA

Linens are included for all tables associated with food service. There may be an additional charge to cover extra tables, such as registration or display tables. Most breakfasts, breaks, and receptions are served with high quality disposable service. Please feel free to discuss the options of china and disposable service for all breaks and receptions with the catering representative.

CANCELLATION POLICY

Cancellations must be made 72 business hours prior to your event. Any cancellations made after this time period are subject to any charges incurred.

BEER AND WINE

If your on campus event will include beer or wine, you must have a signed University alcohol agreement. This form may be picked up from the Chartwells Catering office. It must be completed and returned at least 28 days prior to your event. All beverages associated with your bar must be purchased through Chartwells. Beer and wine may not be brought in, and no hard alcohol is allowed on campus.



FREQUENTLY ASKED QUESTIONS

May I take leftover food?

Current campus policy and health code regulations do not allow leftover food to be removed from an event. However, there are exceptions to this, and we would be happy to discuss them with you. Please be aware, the cost of any platters or utensils removed from a catering event will be billed for the full replacement cost.

What if we want more than one choice?

Chartwells is happy to provide multiple entrée options, such as beef and chicken, on served dinners. While we ask that you limit the choices to two options, for an additional fee we can accommodate more options. We are unable to mix lunch and dinner portions. Please be aware, our 20 person minimum applies to both options.

What if more people show up than I expected?

Don't worry! On any buffet or served meal, Chartwells will setup and prepare for 5% extra, not to exceed an additional 5 people.

Who provides centerpieces and decorations for our event?

That's up to you. You may to bring your own decorations, or we can provide this service for you. Centerpieces and décor are not included in the price of the food.

May I bring my own food to our event?

No. All catering on campus must be done through Chartwells. ASISU recognized student groups may be exempt from this policy, but must obtain written permission prior to their event.

Can you accommodate special diets?

Absolutely! Just let us know and we will take care of vegetarian, vegan, gluten free and almost any other dietary restrictions.

BREAKFAST

Mini Continental Breakfast

\$3.95

An Assortment of Mini Muffins & Mini Croissants
Seattle's Best Organic House Blend & Decaf Coffee
Ice Water

Continental Breakfast

\$5.65

An Assortment of Mini Muffins, Danish, & Bagels with Cream Cheese
Orange, Apple, or Cranberry Juice
Seattle's Best Organic House Blend & Decaf Coffee
Assorted Tazo Teas with Hot Water
Ice Water
Add Freshly Sliced Fruit for Only \$2.25

Portneuf River Great Start

\$7.65

An Assortment of Mini Muffins & Bagels with Cream Cheese
Individual Fruit, Yogurt, & Granola Parfaits
Whole Bananas
Orange, Apple, or Cranberry Juice
Seattle's Best Organic House Blend & Decaf Coffee
Assorted Tazo Teas with Hot Water
Ice Water
Add Freshly Sliced Fruit for Only \$2.25

Note: All Continental Breakfasts are Single Service.
No Refreshment of Beverages is Included.

The All American Breakfast

\$9.25 Buffet

\$9.95 Served

Scrambled Eggs, Home-Style Potatoes
Your Choice of Smoked Bacon or Sausage
Sliced Seasonal Fruit, Assorted Mini Muffins
Orange, Apple, or Cranberry Juice
Seattle's Best Organic House Blend & Decaf Coffee
Assorted Tazo Teas with Hot Water
Ice Water

Salmon River French Toast

\$9.75 Buffet

\$10.75 Served

Oatmeal Crusted French Toast Dusted In Cinnamon & Powdered Sugar
Scrambled Eggs
Your Choice of Smoked Bacon or Sausage
Sliced Seasonal Fruit, Assorted Mini Muffins
Orange, Apple, or Cranberry Juice
Seattle's Best Organic House Blend & Decaf Coffee
Assorted Tazo Teas with Hot Water
Ice Water

Bengal Breakfast Buffet

\$11.25 Buffet

Assorted Mini Muffins, Sliced Seasonal Fruit
Breakfast Potatoes
Your Choice of Smoked Bacon or Sausage
Orange, Apple, or Cranberry Juice
Seattle's Best Organic House Blend & Decaf Coffee
Assorted Tazo Teas with Hot Water
Ice Water
Choose From One Of The Following:
Quiche Lorraine with Bacon & Aged Swiss
Southwestern Frittata with Peppers, Mushrooms, Spicy Sausage, & Pepper Jack
Garden Scramble Layered With Onions, Peppers, Zucchini, Mushrooms, & Tomatoes

BREAKFAST SNACKS

Jumbo Muffins Blueberry, New York Cinnamon, Morning Glory, Banana Nut	\$15.95 per Dozen
Bite Size Muffins Blueberry, New York Cinnamon, Morning Glory, Banana Nut	\$9.95 per Dozen
Scottish Scones Maple, Raisin, Blueberry	\$15.95 per Dozen
Bagels with Cream Cheese Plain, Wheat, Blueberry, Cinnamon-Raisin	\$16.95 per Dozen
Coffee Cake	\$14.95 per Dozen
Individual Yogurts	\$1.65 Each
Donuts Assorted Varieties	\$15.95 per Dozen
Whole Fresh Fruit Red & Green Apples, Pears, Oranges, & Bananas	\$1.25 Each

BREAKFAST BEVERAGES

Seattle's Best Coffee Gallon Organic House Blend or Organic House Blend Decaf	\$15.95 per Gallon
English & Herbal Tea Service Tazo Tea Bags	12.45 per Gallon
Hot Chocolate	\$15.95 per Gallon
Hot Apple Cider	\$14.95 per Gallon
Fruit Juices Orange, Apple, & Cranberry	\$16.95 per Gallon
Bottled Juices	\$1.69 Each
Bottled Water 16 Oz.	\$1.59 Each

BOXED LUNCHES

Bengal's Boxed Lunch

\$8.75

The most convenient way to do lunch! We use premium meats, fresh bread, aged cheeses, & the freshest vegetables. Each boxed lunch comes with a bag of chips, home baked cookie, fresh whole fruit, & either canned sodas or bottled water.

Executive Boxed Lunches

\$10.95

A step above the rest! Each executive boxed meal includes either pasta, potato, or a tossed green salad, seasonal whole fruit, dessert bar, & either canned soda or bottled water.

Teton Turkey Croissant

Thinly Sliced Turkey Breast & Swiss Cheese on a Flaky Croissant with a Curry Aioli, Roasted Red Bell Pepper Strips & Grilled Onions.

Raft River Roast Beef

Sliced Roast Beef & Cheddar Cheese with Spicy Mayonnaise, Shaved Balsamic Marinated Red Onions, & Sliced Pepperoncini on a Soft French Roll.

Southwestern Chicken Breast

Grilled Chicken Breast Sliced & Served with Pepper Jack Cheese , Avocado Spread, & Southwestern Aioli on a Cornmeal Dusted Kaiser Roll.

Grilled Vegetable Sandwich

Grilled Vegetables and Swiss Cheese with a Basil Aioli served on a Soft French Roll

Boxed Lunch Buffet

Pick Any of Our Boxed Lunches & Have Them Set Up Buffet Style.

\$1.45 per Person (In Addition to the Cost of the Boxed Lunch)

PRE-PLATED LUNCHEONS

Need Lunch on a Budget? The Following Meals are Perfect! These Lunches Will Be Preset & Include Our Chef's Choice of Dessert, Ice Water & Raspberry Lemonade. The Salads also include Rolls.

Club Sandwich \$8.95
Turkey, Smoked Bacon, Swiss & Cheddar Cheese, Tomatoes, & Romaine Lettuce
Served on White Baguettes. Served with a Tossed Green Salad & Potato Salad.

Italian Sub Sandwich \$8.95
Ham, Turkey, & Salami Piled High with Provolone Cheese, Tomatoes, &
Pepperoncinis Served on a Whole Wheat Baguette. Served with a Tossed Green
Salad & Mediterranean Pasta Salad.

Citrus Chicken Salad \$10.95
Fresh Chicken Breast, Iceberg Lettuce, Romaine Hearts, Avocado, Glazed Pecans,
Green Apples, Raisins, Mandarin Wedges, Dried Cranberries, Bleu Cheese Crumbles
& Green Onions.

Farmer's Market Vegetable, Beef, & Brown Rice Salad \$10.95
Steak Served Over a Brown Rice Salad with Asparagus, Squash, Tomatoes &
Chickpeas.

Salmon Nicoise \$13.95
Chilled Grilled Salmon Served Over a Bed of Greens
With Chilled New Potatoes, Green Beans, Hard Boiled Eggs, Cherry Tomatoes
Tossed with a Dijon Vinaigrette.

LUNCHEON BUFFETS

The Deli Buffet

\$10.45 Buffet

Thinly Sliced Roast Beef, Ham, & Turkey Breast with Cheddar, Swiss, & Provolone. Served with an Assortment of Breads, Potato Chips, Condiments, & Your Choice of Tossed Green Salad, Pasta Salad, or Potato Salad, Cookies or Brownies, & Raspberry Lemonade & Ice Water.

The Fajita Bar

\$11.95 Buffet

Marinated Chicken & Steak Served with Sautéed Peppers & Onions, Flour Tortillas, Spanish Rice, Chips and Salsa, Southwestern Caesar Salad, & Mexican Chocolate Brownies. Includes Raspberry Lemonade & Ice Water.

Pasta Bar

\$11.45 Buffet

Penne Pasta & Tri-Colored Cheese Tortellini Are Cooked Al Dente & Served with a Home-Made Italian Sausage Marinara & Red Pepper Alfredo Sauce. Served with a Crisp Caesar Salad, Garlic-Cheese Bread, & Cannolis. Includes Raspberry Lemonade & Ice Water.

Potato Bar

\$10.45 Buffet

Giant Potatoes with All the Toppings: Spicy Chili, Cheese Sauce, Crumbled Bacon, Steamed Broccoli, Scallions, Butter & Sour Cream. Served with a Tossed Green Salad, Cookies or Brownies, & Raspberry Lemonade or Ice Water.

Bengal Burgers & Dogs

\$10.45 Buffet

Char-Grilled Beef Patties, Hot Dogs, & Garden Burgers, Sliced Cheddar, Shredded Lettuce, Tomatoes, Pickles, Onions, Potato Chips, Pasta Salad, & Cookies. Served with Raspberry Lemonade & Ice Water.

Bengal Giant Sub Sandwich

6 Foot (Serves 30) -- \$54.95

3 Foot (Serves 15) -- \$34.95

Giant Deli Sandwich with Turkey, Ham, Roast Beef, American Cheese, Sliced Tomatoes, Lettuce, Mayonnaise, & Italian Dressing. Add Chips, Raspberry Lemonade, & Ice Water for Only \$1.95 per Person



LUNCH ENTREES

Entrées Are Served with Seasonal Vegetables, Rolls, Your Choice of Caesar or House Salad, & Our Chef's Choice of Dessert

Marinated Chicken Breast \$11.95 Buffet \$13.95 Served
Basil Pesto Orzo Pasta & Shaved Parmigiano Reggiano

Slow Roasted Beef Sirloin \$14.45 Buffet \$16.45 Served
Roasted Garlic Whipped Potato & Sauce Bordelaise

Hoisin Glazed Alaskan King Salmon \$15.95 Buffet \$17.95 Served
Vegetable Rice Pilaf

Spinach & Swiss Stuffed Chicken \$14.45 Buffet \$16.45 Served
Swiss Cheese & Spinach Stuffed Chicken Breast
Lemon Cream Sauce & Roasted Red Potatoes

Traditional Lasagna Bolognese \$12.95 Buffet \$14.95 Served
Ground Beef & Marinara Sauce

Linguine Pasta Primavera \$10.95 Buffet \$12.95 Served
Sautéed Seasonal Vegetables with White Wine Cream Sauce

Marinated & Grilled Portabella Mushroom \$12.45 Buffet \$14.45 Served
Moroccan Couscous & Ratatouille Relish

COLD APPETIZERS

Smoked Salmon & Dill Canapés	\$16.45 per Dozen
Bruschetta Bar Basil Tomato Topping, Fresh Mozzarella, & Garlic Crostinis	\$3.95 per Person
Domestic Cheese & Cracker Display Swiss, Cheddar & Pepper Jack Cheese	\$2.95 per Person
Imported Cheese & Lavosh Display D'auvergne Bleu, Belletoile Brie, & Manchego Cheese	\$5.15 per Person
Brie and Raspberry Tarts Sweetened Raspberries and Brie Cheese in a Phyllo cup	\$15.95 per Dozen
Fruit Display Seasonal Fruits & Berries	\$2.75 per Person
Vegetable Display	\$2.49 per Person
Goat Cheese & Tomato Tartlet	\$13.35 per Dozen
Silver Dollar Sandwiches Roast Beef or Turkey	\$14.45 per Dozen
Prosciutto Wrapped Melon Wedges	\$15.95 per Dozen

HOT APPETIZERS

Spanish Croquettes

Manchego Cheese & Chorizo Sausage

\$15.45 per Dozen

Chicken Sate

Spicy Peanut Sauce

\$15.95 per Dozen

Buffalo Wings

Bleu Cheese Dip

\$15.45 per Dozen

Asian Marinated Meatballs

Peppers, Pineapple in a Teriyaki Sauce

\$12.95 per Dozen

Coconut Shrimp

Sweet Chili Dipping Sauce

\$18.45 per Dozen

Petite Crab Cakes

Red Pepper Remoulade

\$17.95 per Dozen

Spinach Stuffed Mushrooms

\$14.95 per Dozen

Cajun Sausage Tarts

Chorizo Sausage in Phyllo Tarts

\$15.95 per Dozen





“READY, SET, ACTION!” STATIONS 30 Person Minimum, Unless Otherwise Noted

Carved Sandwich Station

\$6.95 per Person

Roast Beef, Turkey, or Ham Carved in Front of Your Guests
& Served with Silver Dollar Rolls & Assorted Condiments

Sonoran Pasta Toss

\$5.95 per Person

Penne Pasta Tossed with Black Beans, Roasted Corn, Fresh Cilantro,
Garlic, & a Spicy Southwestern Cream Sauce

Add Chicken: \$1.95 per Person

(May Not Be Available In All Campus Locations)

Savory Crepes

\$6.95 per Person

Great for Cocktail Receptions; Warm Made-To-Order French Crepes with a Choice of
Sautéed Mushrooms, Chicken, Ratatouille as well as Mornay Sauce & Fresh Tomato
Sauce.

Omelet Station

\$6.95 per Person

Make any Breakfast or Brunch an Event to Remember; Farm Fresh Eggs, Sauteed
Mushrooms, Bacon, Ham, Cheeses, Chives, Caramelized Onions, Fresh
Bell Peppers, Tomatoes & Spinach

DOUBLE TREAT SWEETS

House Baked Cookies Chocolate Chip, Peanut Butter, White Chocolate Macadamia Nut, Sugar	\$6.95 per Dozen
Chocolate Dipped Macaroons	\$10.45 per Dozen
Old Fashioned Frosted Brownies	\$13.45 per Dozen
Gourmet Dessert Bars	\$14.95 per Dozen
Pecan Bites	\$15.45 per Dozen
Individual Fruit Tarts	\$17.95 per Dozen
Decorated Cakes White, Chocolate, Carrot, or Raspberry-Filled White	
½ Sheet Cake (Cut into 48)	\$34.95
Full Sheet Cake (Cut into 96)	\$54.95
Whole Fresh Fruit Red & Green Apples, Pears, Oranges, & Bananas	\$1.25 Each

SWEET SENSATION STATIONS

30 Person Minimum,
Unless Otherwise Noted

Ice Cream Sundae Bar

\$4.95 per Person

Chocolate & Vanilla-Bean Ice Cream, Chopped Peanuts, Chocolate Chips, Rainbow Sprinkles, Maraschino Cherries, Whipped Cream, Chocolate Fudge & Caramel Sauce

Banana Split Bar

\$5.95 per Person

Chocolate, Strawberry, & Vanilla-Bean Ice Cream, Bananas, Chopped Peanuts, Rainbow Sprinkles, Maraschino Cherries, Whipped Cream, & Chocolate Fudge

Crème & Custard

\$6.95 per Person

Crème Brulee, Panna Cotta, & Crème Caramel with Fresh Berries, Chocolate Fudge, Whipped Cream & Caramel Sauce

Dessert Crepes

\$6.95 per Person

Add a Bit Of The Old World to Your Event. Warm Made-To-Order French Crepes with Nutella, Strawberries, Blueberries, Whipped Cream, Toasted Coconut, Banana Butter Rum Sauté, Toasted Almond Slices, Powdered Sugar.

Cheesecake Bar

\$4.95 per Person (Minimum of 20 People)

Vanilla Cheesecake with Roasted Nuts, Chocolate Chips, Fresh Berries, Whipped Cream, Chocolate Fudge & Caramel Sauce

Chocolate Fountain

\$7.95 per Person (Minimum of 75 People.)

Milk Chocolate with Pineapple, Strawberries, Bite Sized Cake Pieces, Brownie Bites, Jumbo Marshmallows, Pretzels, & Rice Krispie Bites
Subject to Availability

BEVERAGES

Seattle's Best Coffee Organic House Blend or Organic House Blend Decaf	\$15.95 per Gallon
English & Herbal Tea Service Tazo Tea Bags	\$12.45 per Gallon
Raspberry Lemonade; Fruit Punch	\$14.95 per Gallon
Lipton Iced Tea	\$14.95 per Gallon
Canned Sodas 12 Oz. Cans	\$1.25 Each
Bottled Water 16 Oz.	\$1.59 Each
Cranberry Cooler Punch	\$18.95 per Gallon
Raspberry Frappe	\$22.95 per Gallon

BUILD YOUR OWN BUFFET

The Following Menu Is Served Buffet Style.
There Is a Minimum of 40 People For This Buffet.

This Menu Always Includes

Assorted Rolls & Breads, Roasted Seasonal Vegetables

Please Choose TWO of The Following

Organic Spring Mix Salad

Classic Caesar Salad

Mediterranean Pasta Salad

Red Potato Salad

Fruit Salad

Please Choose ONE of The Following

Wild Rice Pilaf

Penne Pasta with Pesto

Buttermilk Mashed Potatoes

Rosemary Roasted Red Potatoes

Please Select Entrees from The Following

Roasted Sirloin of Beef

Eggplant Parmesan

Parmesan Chicken

Roasted Turkey

Brown Sugar Glazed Pork Loin

Ginger Snap Crusted Ham

Please Choose ONE of The Following

Cheesecake with Berry Coulis

Carrot Cake with Cream Cheese Icing

Double Fudge Cake

Strawberry Shortcake (Seasonal)

One Entrée \$17.45

Two Entrées \$20.45

Three Entrees \$23.45

POULTRY ENTREES

All Entrées are Served With Seasonal Vegetables, Rolls, Your
Choice of Salad & Dessert

Oven Roasted Chicken Breast \$15.45 Buffet \$16.95 Served
Basil Pesto Orzo Pasta & Shaved Parmigiano Reggiano

Pecan Crusted Chicken \$17.45 Buffet \$18.95 Served
Brandy Cream Sauce & Roasted Red Potatoes

Rosemary & Goat Cheese Stuffed Chicken Breast \$17.45 Buffet \$18.95 Served
Champignon Sauce & Roasted Garlic Whipped Potatoes

Grilled Chicken Breast \$15.45 Buffet \$16.95 Served
Herbed Couscous & Lemon Buerre Blanc

Southwestern Citrus Chicken \$16.95 Buffet \$18.95 Served
Chicken Breast Marinated in a Spicy Citrus Sauce
Green Chile Bread Pudding

Pacific Rim Chicken \$15.45 Buffet \$16.95 Served
Sweet Chili Glaze
Fried Rice & Asian Inspired Vegetables

BEEF, PORK, & LAMB ENTREES

All Entrées are Served with
Seasonal Vegetables, Rolls, Your Choice of Salad & Dessert

Prime Rib of Beef \$19.95 Buffet \$21.95 Served
Roasted Garlic Whipped Potato & Creamy Horseradish

Grilled New York Strip Loin \$25.95 Buffet \$27.95 Served
Smoked Gouda Potato Gratin & Tomato 'Chutney'

5-Spice Flank Steak \$17.95 Buffet \$19.95 Served
5-Spice Marinade; Wasabi Mashed Potatoes

Braised Beef Short Ribs \$23.95 Buffet \$25.95 Served
Braising Jus; Three Cheese Smashed Potato

Grilled Pork Loin \$18.95 Buffet \$20.95 Served
Apple Onion Bread Stuffing, Blueberry Gastrique

Roasted Leg of Lamb \$26.95 Buffet \$28.95 Served
Roasted Potato Ragout, Sun Dried Tomato

FISH, SEAFOOD, & VEGETARIAN DINNERS

All Entrées
Are Served With Seasonal Vegetables, Rolls, Your Choice of Salad & Dessert

Searched Alaskan King Salmon \$24.95 Buffet \$26.95 Served
Tomato Fennel 'Ceviche' Salad, Lemon Vinaigrette & Moroccan Couscous

Grilled Idaho Trout \$19.95 Buffet \$21.95 Served
Almonds & Lemon Butter; Red Potatoes

Pan Fried Tilapia \$17.95 Buffet \$19.95 Served
Citrus Salsa, Rice Pilaf

Seafood Risotto \$25.95 Served Only
Scallops, Shrimp & Mussels

Sesame Crusted Ahi Tuna \$26.95 Buffet \$28.95 Served
Wasabi Whipped Potatoes; Sautéed Baby Bok Choy

Grilled Portabella Mushroom \$17.95 Buffet \$19.95 Served
Moroccan Couscous; Ratatouille

Vegetarian Tomato Tarts \$19.95 Buffet \$21.95 Served
Baked Tomato, Caramelized Onion & Goat Cheese Tarts

ENTRÉE SIDE SALADS *Please Select One Salad to Accompany Your Dinner*

Organic Spring Mix Salad

Balsamic Vinaigrette, Grape Tomatoes, & Shaved Parmesan Cheese

Classic Caesar Salad

Caesar Dressing, Chopped Romaine, Grape Tomatoes, Parmesan Cheese, Roasted Garlic Crostini

Spinach Salad

Bacon Vinaigrette, Crumbled Bleu Cheese, Shaved Onions, Mushrooms

Chophouse Salad

Iceberg Wedge Lettuce, Bleu Cheese, Bacon, Carrots, Hard Boiled Eggs

Mediterranean Pasta Salad

Penne Pasta, Red Wine Vinaigrette, Olives, Feta Cheese, Bell Peppers, Carrots

Red Potato Salad

Whole Grain Mustard Dressing, Red Onions, Hard Boiled Eggs, Herbs, Pickles

Fruit Salad

Seasonal Fruits & Berries with Fresh Mint

DESSERT SELECTIONS

Included In the Entrée Price of All Dinners Are the Following Desserts

Cheesecake with Berry Coulis
Carrot Cake with Cream Cheese Icing
Double Fudge Cake
Apple Tarte Tatin
Crème Brulee (100 Person Maximum)
Strawberry Shortcake (Seasonal)

For An Additional \$1.25 per Person You Can Choose From the Following Desserts

Lemon Tart
Chocolate Decadence Cake
Pistachio Pound Cake
White Chocolate Cheesecake
Caramel Pecan Torte
Baked Apple with Rum Raisin Compote

