

COUNTRY SPRINGS HOTEL

Banquet Menus

Dessert



COUNTRY
SPRINGS
HOTEL

WATER PARK - CONFERENCE CENTER

Prices listed are subject to change without notice. Firm food prices can be quoted in writing sixty (60) days prior to event, if requested.

BANQUET MENUS

Dessert Selections

PLATED DESSERTS

Lemon Mist Cake

Lemon filling and French buttercreme between layers of cake, iced with lemon flavored French buttercreme.
5.25

Apple or Cherry Pie

Traditional favorites.
3.95 (a la mode, add .75)

Granny Caramel Apple Pie

Tart Granny Smith apples and sweet caramel, topped with whipped cream.
4.95

Creamy Cheesecake

Plain or served with strawberries, blueberries or cherries. Served with whipped cream.
4.75

Carrot Cake

Moist and spongy with walnuts, raisins and crushed pineapple, touched with cinnamon and topped with cream cheese icing.
4.95

PLATED DESSERTS

Key Lime Pie

Light, tart and refreshing in a graham cracker crust.
4.95

Banana's Foster Cheesecake

Creamy New York style cheesecake finished with caramelized Bacardi bananas and toasted pecans.
4.95

Quadruple Chocolate Mousse Pie

Layers of dark chocolate, milk chocolate and white chocolate on a cookie crust.
5.25

Chocolate Decadence

A rich flourless cake presented with raspberry coulis and whipped cream.
4.95

Wisconsin Ice Cream or Sherbet

Specialty flavors available. Presented with a cookie wafer.
3.50

DESSERT BUFFET

Chocolate Coated Pretzels
Cheesecake with Fruit Toppings
Assorted Fine Chocolates
Gourmet Chocolate Cups
Mini Cream Puffs
Otis Spunkmeyer Cookies
Assorted Dessert Bars
Chocolate-Covered Strawberries
Mini Eclairs
Coffee Service
8.50 per person

Dessert Buffet with Chocolate Fountain
(minimum of 75 people, subject to availability)
10.95 per person

Ask your Catering Manager for information about the Chocolate Fountain.