



Complete Menu



Corporate Events

Receptions - Dinner Parties - Cocktail Parties

Wedding Receptions

Theme Parties

Company and Family Picnics

Family Reunions

Member of the International Caterers Association

We gladly accept Visa, MasterCard and American Express

Hors D'Oeuvres

Vegetarian Hors D'Oeuvres

- Goat Cheese Wontons
- Spinach and Mozzarella Bruschetta
- Petit Spinach and Cheese Quiche
- Goat Cheese & Roasted Red Pepper Triangles
- International & Domestic Cheeses
Accented with Fresh Fruit and Served with Gourmet Crackers
- Baked Brie en Croute with Candied Ginger and Brown Sugar
- Petit Quiches with Brie and Mango Chutney
- Mexican Fiesta Dip Served with Festive Tortilla Chips
- Vegetable Tempura with Sesame-Soy Dip
- 3-Bean Hummus Canapés
- Chilled Gazpacho Shots
- Eggplant Mousse on Toast Points
- Asian Vegetable Spring Rolls with Plum Sauce
- Fresh Vegetable Crudités with Assorted Dips
- Petit Canapés with Black Bean Salsa accented with Cilantro
- Yucca Fritters with Sunshine Aioli Sauce
- Sun-Dried Tomato & Wild Mushroom Quiches
- Quesadilla Cornucopias with Roasted Vegetables
- Roma Tomato and Basil Bruschetta
- Mariquitas con Mojo
- Hearts of Artichoke Tempura served with Béarnaise Sauce
- Basil Marinated Mozzarella and Cherry Tomato Skewers
- Mac and Cheese Fritters with Red Pepper Aioli Dip
- Mushroom Crowns stuffed with Spinach and Parmesan Cheese
- Roasted Red Pepper Bruschetta
- Our Chef's Signature Creamy Pumpkin Soup Shots with a hint of curry
- Lotus Wontons with Teriyaki Vegetables

- Spanakopita- Feta Cheese with Spinach Baked in Phyllo
- Roasted Tofu Satay served with Mildly Spiced Peanut Dipping Sauce
- Goat Cheese Croquettas with Guava Dipping Sauce
- Tempura Portobello Bites Ginger Ponzu Dip
- Antipasto Skewers with Balsamic Vinaigrette Dip
- East Indian Vegetable Samosas with Tamarind Dipping Sauce
- Petit Caprese Salad- served in Miniature Dishes with Petit Forks
-Cherry Tomatoes paired with Mozzarella and Fresh Herbs, Drizzled with Basil Vinaigrette
- Vegetable Fried Rice served in Miniature Bamboo Steamers
- Vegetable Sliders Accented with Caramelized Onions
- Savory Black Bean and Roasted Corn Salsa served in Petit Martini Glasses accented with a Crisp Yucca Chip
- Vegetarian Sushi Rolls with Soy Sauce, Wasabi, and Pickled Ginger
- Mini Yukon Gold Potatoes stuffed with Gorgonzola Cheese
- Sweet Potato French Fries with Pineapple Ketchup
- Cherry Tomatoes with Pesto

Seafood Hors D'Oeuvres

- Golden Coconut-Encrusted Shrimp with Apricot-Horseradish Sauce
- Shrimp on Sugarcane Sticks
- Shrimp Tempura with Sesame-Soy Dip
- Marinated Ginger Shrimp
- Grilled Jerked Shrimp
- Spicy Shrimp with Lemon Dill Dipping Sauce
- Grilled Mojo Shrimp with Mango or Papaya Salsa
- Shrimp with Garlic & Black Pepper
- Shrimp Cocktail on Skewers
- Mango-Mint Marinated Jumbo Shrimp
- Lemon-Chili Shrimp Sticks
- Shrimp-Boursin in a Phyllo Beggar's Purse
- Assorted Sushi Rolls with Wasabi and Pickled Ginger
- Caribbean Conch Fritters with Mango Remoulade
- Bamboo-Skewered Cod Fish Fritters with Tamarind Dip
- Caribbean Crab Cakes with Creole Remoulade
- Smoked Salmon Mousse Canapés
- Grouper Fingers with Lemon-Dill Dipping Sauce
- Hot Crab & Cream Cheese Spread Served with Crostini or Gourmet Crackers
- Coconut-Encrusted Lobster Skewers served with Apricot Horseradish Sauce
- Lotus Wontons with Oven-Roasted Salmon Accented with Balsamic Glaze
- Jerked Smoked Salmon Canapés

- Skewered Grilled Bourbon-Barbecue Shrimp
- Lobster-Salmon Cakes with Creole Remoulade
- Petit Salmon Sliders
- White Fish Ceviche in Asian Spoons
- Caviar-Filled Roasted Bliss Potatoes with Sour Cream
- Thai Shrimp Lettuce Wraps with Soy-Ginger Dipping Sauce

Poultry Hors D'Oeuvres

- Thai Chicken Satay with Peanut Dip
- Grilled Skewered Jerked Chicken
- Tandoori Chicken Skewers
- Tropical Chicken Salad Canapés
- Blackened Chicken Canapés accented with Mango Chutney
- Mildly Spiced Jerked Chicken & Pineapple Skewers with Creole Remoulade
- Petit Phyllo Cups with Curried Chicken Salad
- Quesadilla Cornucopias with Smoked Chicken
- BBQ Drumettes
- Honey-Garlic Chicken Wings
- Szechwan Chicken Bites served in Asian Spoons
- Coconut-Encrusted Chicken Tenders
- Petit Chicken Dijonnaise Croissants
- Jamaican Jerked Chicken Wings
- Chicken Fingers with Honey Mustard
- Ginger Chicken Wrapped in Bacon
- Chicken, Prosciutto and Sage Skewers
- Thai Chicken and Lemongrass Sticks
- Chicken Empanadas
- Mini Strudel with Chicken & Andouille Sausage
- Asian Five-Spice Chicken Breast Bites

- Grilled Saffron Chicken Skewers
- Cumin-Coconut Chicken Bites
- Asian Seared Duck Breast of Duckling with Hoisin Mayonnaise served on Crostini
- Honey-Soy Glazed Chicken Wings and Drumettes
- Smoked Duck Breast with Goat Cheese Served on a Sweet Potato Chip
- Coconut Encrusted Floribbean Chicken Croquettes with Mango Honey-Mustard Dip
- Curried Chicken in Petit Wonton Cups
- East Indian Spiced Chicken Kebabs with Mint Chutney Dip

Meat Hors D'Oeuvres

- Thai Skewered Beef Satay with Peanut Sauce
- Jerked Cocktail Meatballs
- Polynesian Cocktail Meatballs
- Mini Beef Wellington
- Picadillo in Warm Plantain Cups
- Lotus Wontons with Teriyaki Tenderloin accented with Fresh Chives
- Beef Empanadas
- Chino-Latino Beef Tenderloin Ceviche Served in Asian Spoons
- Sesame-Soy Glazed Beef Skewers
- Petit Phyllo Cups with Picadillo
- Beef Roulade with Horseradish Cream
- Mini Beef Brochette
- Beef & Sweet Potato Skewers with Chimmichuri
- Kobe Beef Sliders accented with Gorgonzola and Caramelized Onions
- Petit Lamb Lollipops on Chef's Signature Asian-Orange Glaze
- Mushroom Crowns Stuffed with Italian Sausage
- Jerked Pulled Pork in Warm Plantain Cups
- Tender Beef Short Ribs in a Savory Guinness Reduction
- Lamb Sliders with Red Pepper Aioli and Delicate Field Greens
- Jamaican Cocktail Patties; Beef or Curried Chicken
- Antipasto Skewers
- Lotus Wontons with Broccoli, Chorizo Sausage and Jack Cheese
- Grilled Bacon-Wrapped Dates Stuffed with Almonds

- Petit Lamb Chops with Guava Barbecue Dipping Sauce
- Asparagus wrapped in Prosciutto
- **Jamaican Cocktail Patties**
Beef, Chicken, Vegetable or Lobster Served Spicy or Mild
- **Assorted Gourmet Finger Sandwiches**
Curried Chicken Salad, Beef with Horseradish
Mayonnaise, Smoked Salmon and Chive, Cucumber
Cream with Vegetable Boursin, Honey Cured Ham
- **Enchiladas Made to Order**
Warm Flour Tortillas with your choice of:
Grilled Chicken, Guacamole, Sour Cream, Spicy Salsa,
Sautéed Green Peppers and Monterrey Jack Cheese
- **Oriental Wraps**
Stir Fried Chicken, Beef or Shrimp & Crisp Vegetables
Wrapped in a Flour Tortilla & Served with Hoisin Sauce
- **Empanadas**
Baked or Fried Pastries filled with Chicken, Shrimp, Crab, Ham Beef or Cheese

Action Stations/Small Plates

Asian Station

Pad Thai

Stir-fried Noodles with Julienned Chicken, Beef or Seafood, Sliced Mushrooms, Water Chestnuts, Bok Choy & Carrots in Asian Stir Sauce, Prepared to Order by our Uniformed Chef

Served in Petit Asian Take-out Boxes with Chopsticks

Oriental Wraps

Stir Fried Chicken, Beef or Shrimp & Crisp Vegetables

Wrapped in a Flour Tortilla & Served with Hoisin Sauce

Cool Lettuce Cups

Minced Chicken with Vegetables

Wrapped in Tender Lettuce Leaves

Sushi Display

Sushi Boats abundantly presented with handcrafted Sushi and Sashimi,

Served with Wasabi and Pickled Ginger:

California Rolls

Tuna Rolls

Vegetarian

Assorted Nigri

Assorted Sashimi

Steamed & Pan- Fried Dumplings

Mashed Potato Martinis

Creamy Mashed Potatoes to include:

Baby Red Skin and Sweet Mashed Potatoes

Topped With a choice of:

Picadillo, Chicken Fricassee, sautéed Mushrooms, Grated Cheddar, Crumbled Bleu,

Caramelized Onions and Sour Cream Served in a Martini Glass

Seafood Martini Station

Seafood Martinis consisting of a blend of:

Sea Scallops, Shrimp and Maine Lobster with Queen Olive on a Bed of Wild Field Greens.

Served in Martini Glasses with Vanilla Rum Vinaigrette

Martini Salad Bar

Our Signature Salads Prepared to Order Martini Style, served in Martini Glasses

Please select 2 of the following:

Crisp Caesar Salad with Grated Parmesan and Croutons

Field Greens with Mandarin Oranges, Candied Walnuts and Gorgonzola Cheese with Toasted Sesame Dressing

Cobb Salad - A mix of Field Greens, Crumbled Bacon, Chicken, Tomatoes, Blue Cheese and Hard-Boiled Eggs, accompanied by a Herb Vinaigrette

Asian Noodle Salad- Rice Noodles, Grilled Julienne Chicken, Snow Peas, Sweet Peppers, Thai Peppers and a delicate Soy Dressing

Caprese Salad

Cherry Tomatoes paired with Mozzarella and Fresh Herbs, Drizzled with Basil Vinaigrette

Mixed Greens with Sundried Cranberries, Wonton Crisps and Garbanzo Beans with a Margarita Dressing

Southwestern Chicken Salad- A mix of Field Greens, Chicken, Tomatoes with Black Beans and Corn

Italian Pasta Station

Sautéed to order:

Farfalle Primavera

Bowtie Pasta with Fresh Seasonal Vegetables in a Light Alfredo Sauce

Crab & Lobster Ravioli sautéed in a Delicate Cream Sauce, dusted with Grated Parmesan

Pear Pasta Purses with Four Cheeses, with Gorgonzola Cream Sauce

Penne with Herbed Marinara

Cheese Tortellini sautéed with Fresh Pesto

Creamy Shells with Sundried Tomatoes and Petit Pois

Linguine sautéed with Roasted Red Pepper and Rosemary

Burger Bar

An Assortment of Sliders with a Selection of Toppings:

Kobe Beef

Pulled Pork

Crab Cakes

Topped with:

Bleu Cheese

Grated Cheddar

Caramelized Onions

Sliced Red Onions

Pickles

Bloody Mary Ketchup

Stoneground Mustard

Barbecue Sauce

Churrascaria Station

Uniformed Chef Will Carve Meats to Order:

Flame Grilled Churrasco

Mojo Marinated Pork Tenderloin

Oven-Roasted Whole Turkey-

Prepared with Traditional or Jerked Seasoning

Accompanied By

Chimmichuri, Garlic Cilantro Sauce, & Horseradish Cream

Seafood Station

Display of Fresh Seafood

Jumbo Prawns

Fresh Oyster on the Half Shell

Stone Crab Claws (Seasonal)

Served with Tropical Salsa, Spicy Remoulade & Fresh Lemon Slices

Latin Station

Miniature Cuban Sandwiches

Empanadas

Baked or Fried Pastries filled with Chicken, Ham & Beef

Picadillo in Warm Plantain Cups

Seafood Paella

Served in small plates

Tapas Bar

- Bruschetta Selection: Roasted Red Pepper, Roma Tomato & Basil, Roasted Eggplant
- Shaved Peppercorn-Crusted Sirloin with Red Onion & Blue Cheese Served on Crostinis
- Hot Crab & Cream Cheese with Pita Crisps & Crostini
- Muhammara - Traditional Middle Eastern Red Pepper Spread Presented with Pita Crisps
- Mini Antipasto Skewers served in Shot Glasses With Herbed Vinaigrette
- Assorted Vegetable Crudités with Selected Dips
- International and Domestic Cheeses accented with Fresh Fruit presented with Gourmet Crackers
- Creamy Pumpkin Soup Shots with a Hint of Curry
- Cherry Tomatoes filled with Pesto
- Curried Chicken Salad on Crostini
- Smoked Salmon-Wrapped Asparagus Spears
- White Fish Ceviche Shots
- Lamb Meatballs with Spiced Tomato Sauce accented with Crumbled Feta
- Vegetable Fried Rice served in Petit Bamboo Steamers

Entrée Selections

Seafood Entrée Selections

Shellfish

Marinated Skewered Shrimp with Roasted Red Pepper Sauce

Grilled Mojo-Shrimp & Red Pepper Kebobs

Spicy Jerked Shrimp

Florida Stone Crabs with Spicy Mustard Sauce (Seasonal)

Florida Lobster Tails with Garlic Drawn Butter

Fish

Florida Snapper Stuffed with Crabmeat

Grilled Swordfish with Garlic

Coconut-Encrusted Mahi-Mahi

Sautéed Shrimp with Ginger

Poached Salmon Filet with Balsamic Glaze

Grilled Dolphin with Papaya Chutney

Broiled Salmon Filet with Thai Sauce

Filet of Salmon with Mustard-Dill Sauce

Blackened Filet of Tilapia with Tropical Fresh Fruit Salsa

Coconut-encrusted Filet of Tilapia

Combination

Seafood and Chicken Paella

An exotic blend of Shrimp, Clams, Mussels, Calamari, Chicken, Petit Pois and Saffron-Flavored Valencia Rice

Poultry Entrée Selections

Pecan Parmesan Encrusted Breast of Chicken

Grilled Orange-Rosemary Chicken

Sautéed Chicken Breasts with Fresh Sage

Sautéed Breast of Chicken with Roasted Red Pepper & Cilantro Pesto

Honey-Rum Glazed Breast of Chicken

Stuffed Mediterranean Breast of Chicken

Caribbean Coconut-Encrusted Chicken

Jerked Chicken with Papaya – Mango Salsa

Jerked Breast of Duckling Served with Plantain Hash

Grilled Cornish Game Hen with Fig-Pepper Chutney

Oven-Roasted Turkey Light and Dark Meat, Served with Cranberry-Orange Chutney

Chicken Fricassee

Guava-Barbeque Glazed Chicken

Caribbean Stuffed Breast of Chicken

Meat Entrée Selections

Beef

Beef Roulade Tender Parmesan and Herb-Stuffed Steak in a Burgundy Peppercorn Sauce

Prime Rib

Pineapple Soy Infused Churrasco

Flame-Grilled Churrasco with Chimmichuri

Tender Beef Brisket, prepared with our Chef's Signature Sauce

Peppercorn Crusted Beef Tenderloin

Lamb

Jerked Rack of Lamb

Marinated Lamb & Vegetable Kabobs with Mint

Lamb Curry

Crusty Lamb Chops with Cumin, Cinnamon & Orange

Jerked Leg of Lamb with Guava Glaze

Veal

Rum-Soaked Veal Chop with Pineapple Salsa

Lemon Herb Veal Roast

Carved Meats

Carved by Our Uniformed Chef

Beef

Perfectly Seasoned Oven-Roasted Striploin of Beef

Tenderloin of Beef

Flame-Grilled Churrasco with Chimmichuri

Turkey

Oven-Roasted Turkey, Light and Dark Meat

Jerk Seasoned Turkey

Pork

Spiral-Sliced Ham with Citrus-Ginger Glaze

Ginger-Rum Glazed Ham

Mojo-Marinated Pork Loin with Tropical Fresh Fruit Salsa

Herb & Garlic Rubbed Pork Roast

Hoisin and Honey-Glazed Tenderloin of Pork

Perfectly Seasoned Succulent Whole Suckling Pig

Pasta Entrée Selections

Pastas

Tri-Color Tortellini Alfredo

Tortellini prepared with Fresh Pesto

Farfalle Primavera

Pear Pasta Purses with Four Cheeses, with Gorgonzola Cream Sauce

Linguine Sautéed with Roasted Red Pepper & Rosemary

Linguine, Roasted Chicken & Asparagus with Citrus Cream

Penne with Tomato & Mushroom Cream

Creamy Shells with Sun-Dried Tomatoes and Petit Pois

Asian Sesame Noodles, Snow Peas, Sweet Peppers and Grilled Julienned Chicken

Lobster and Crab Ravioli Sautéed in a delicate Cream Sauce

Wild Mushroom Ravioli

Meat Lasagna

Vegetable Lasagna

Sides

Sautéed Julienned Carrots & Sugar Snap Peas

Sesame-Ginger Green Beans

Orange-Glazed Green Beans

Summer Vegetables Ratatouille

Sautéed Juliennes of Vegetables

Assorted Grilled Vegetables

Grilled Tomatoes, Topped with Mozzarella & Olive Oil

Asparagus with Cranberry Butter

Roasted Artichoke Hearts & Cherry Tomatoes

Golden Squash & Zucchini Sautéed in Garlic Butter

Baby Vegetable Bundles

Sautéed Green Beans with Sun Dried Cranberries

Potatoes

Oven-Roasted New Potatoes with Parsley

Potatoes Au Gratin

Salt & Pepper Crusted Baked Potatoes

Parmesan Whipped Potatoes

Maple Sweet Potato Wedges with Cinnamon & Sugar

Plantains

Fried Plantains Drizzled with Cinnamon Sauce

Golden Brown Plantains Au Gratin

Honey Glazed Plantains

Savory Plantain Mash

Rice

Saffron Scented Rice with Pepper Tidbits

Pecan Wild Rice

Coconut Infused Rice

Caribbean Rice & Peas

Fried Rice

Salad Selections

Garden Fresh Salad

A Medley of Greens, Carrots, Cucumbers and Tomatoes

Crisp Caesar Salad

Garden Fresh Crisp Romaine Lettuce with Grated Parmesan and Croutons,
With or without Strips of Grilled Chicken-
Add Jerked Breast of Chicken for a Taste of the Caribbean!

Cobb Salad

A mix of Field Greens, Crumbled Bacon, Chicken, Tomatoes, Blue Cheese and Hard-Boiled Eggs,
accompanied by a Herb Vinaigrette

Southwestern Chicken Salad

A mix of Field Greens, Chicken, Tomatoes with Black Beans and Corn

Baby Field Greens

With Citrus, Raspberry, Mango-Mint or Toasted Sesame Vinaigrette
Toasted Pecans, Apples & Bleu Cheese with Dijon Vinaigrette
Mandarin Oranges, Gorgonzola Cheese, and Caramelized Walnuts

Seafood Salad with Papaya Salsa

Tuna Salad

Chunks of Spring Water Tuna, tossed in our Lemon-Mayo Dressing

Crab Salad with Curried Papaya Dressing

Tropical Chicken Salad

Tender Breast of Chicken Chunks with a Creamy Mustard-Mayo Dressing

Curried Chicken Salad

Add a Dash of Curry for an Exotic Flavor

Tri-Color Pasta Salad with Fresh Vegetables

Tandoori Chicken-Peanut Salad

Asian Noodle Salad

Rice Noodles, Grilled Julienne Chicken, Snow Peas, Sweet Peppers, Thai Peppers and a delicate Soy Dressing

Whole Wheat Pasta Salad

A combination of Whole Wheat Fuseli or Penne Combined with Seasonal Vegetables

Tri-Color Tortellini Salad

Cheese Tortellini and Vegetables with our Signature Vinaigrette

Sweet Potato Salad

A Creamy Blend of Idaho Potatoes and Sweet Yams with Pineapple Chunks, Red and Green Peppers and our Chef's Original Dressing

Creamy Potato Salad

Delicious Creamy Idaho Potatoes in our Home Made Dressing

Cole Slaw

Shredded Cabbage and Carrots in a Creamy Mayo Dressing

Three-Bean Salad

A blend of Garbanzo, Red Kidney Beans, and Green Beans accented with Red Onions in our delicious Sweet and Tangy Dressing

Green Bean, Tomato and Feta

With Balsamic Vinaigrette

Marinated Cucumber and Tomato Salad

Delicate slices of Cucumber and Tomato, Tossed with a Sweet and Sour Dressing, accented with Fresh Dill

Broccoli-Pepper Salad with Ginger Dressing

Fresh Fruit Salad

Fresh Seasonal Fruit with our Citrus Dressing

Caribbean and Latin Specialties

East Indian Roti

Delicately Seasoned Curried Chicken, Beef or Shrimp in a Soft Flavorful Flour Wrapper

Pastelles

Ground Beef with Spices, Onions, Raisins and Capers in a Delicate Cornmeal Pastry

Bahamian Conch Salad

Congri

Red Beans and White Rice

Moros

Black Beans and White Rice

Ropa Vieja

Shredded Beef Stewed with Tomatoes, Onions, Garlic and Green Pepper

Arroz con Pollo

Tender Pieces of Chicken and Bright Yellow Rice

Djon Djon Rice

Haitian Rice with Mushrooms

Picadillo

Cuban-Style "Sloppy Joe" served over Rice

Rabo Encendido

Tender and Delicious Oxtail Stew

Desserts

Dessert Action Stations

Crepe Station

Delicate Crepes Prepared to Order:

Blueberries and Caramelized Bananas with Nutella Spread

Strawberries, Blueberries and Whipped Cream

Sliced Sweet Strawberries with Dulce de Leche

Caramelized Apples topped with Dulce de Leche and Nutella Spread,
Sprinkled with Cinnamon and Powdered Sugar

Cold Stone Creamery Ice Cream Station

Your guests will choose their favorite Ice Cream & Mix-Ins, and watch as the Attendants Mix the Creation on a Portable Cold Stone Creamery Marble Slab

Bananas Foster Station

*Fresh Bananas caramelized with Butter, Rum and Brown Sugar,
Served over rich Pound Cake & Vanilla Ice Cream in a Martini Glass,
Prepared to Order by Our Uniformed Chef*

Ice Cream Sundae Station

*Chocolate & Vanilla Assorted Candies, Brownies, Oreos, Chocolate Chips, Nuts,
Pound Cake, Bananas, Strawberries, Chocolate Fudge, and Whipped Cream*

Chocolate Fountain

*Fresh Seasonal Fruit, Rich Pound Cake, Fluffy Marshmallows and Crispy Pretzels
Artistically Arranged around a Fountain of Flowing Chocolate*

Delicate Crepes with Fresh Raspberries, Strawberries and Blueberries

Served with Grand Marnier Whipped Cream

A Lavish Display of Fresh Seasonal Fruit

Served with Raspberry or Mint Chocolate Fondue or Honey-Poppy Dip

Build your own Dessert Bar

Assorted Dessert Shots

24-Karat Cake

Petit Fours

Mini Cupcakes

Guava-Coconut Bars

Meringues

Fresh Fruit Tartlets

Miniature Tiramisu

Coconut Macaroons

Mixed Berry Strudel Torte

Éclairs

White and dark Chocolate Covered Strawberries

Key Lime Tartlets

Tart Lemon Squares

Jamaican Rum Balls

Chantilly Crème Puffs

Old Fashioned Bread Pudding Squares

Caramel Flan

Candy Walnut Apple Tartlets

Crème Brule Baked in Florida Oranges

Assorted Cheesecake Pops

Chocolate Covered Brownie Lollipops

Assorted Cheesecakes

Candy Buffett

Assorted Candies in Glass Jars, customized to your Taste

Your guest to enjoy at the event or take as a favor

Gourmet Coffee Service

*Delight your guests with specialized Espresso and Cappuccino Coffee,
Served from a French Market Cart.*

Service can be enhanced with Amaretto, Hazelnut
Irish Cream Liqueurs, Cinnamon, Shaved Chocolate
Nutmeg and topped with Real Whipped Cream.
Rock Candy Coffee Stirrers are included.