

Contact us today for your FREE initial Consultation & check us out online. We offer European style pastries & baked goods, catering, dessert bars and buffets

> (757)645-7620 https://AllureBakery.com Orders@Allurebakery.com





Event Catering



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Dessert Bar & Buffet Packages

Here at Allure Bakery we take baking to the next level. We offer custom made Pastries & Baked Goods, Specialty Cakes, Cupcakes and other delectable Desserts. We offer full service catering, tea parties, dessert bars & buffets no matter how intimate or grand your next event may be.

Anniversaries, Baby Showers, Birthdays, Bridal Showers, Brunch, Corporate Events, Dinner Parties, Family Reunions, Tea Parties, Graduations, Weddings

Allure Bakery will come to your event location and create an elegant & indulgent dessert bar & buffet for you and your guests. All packages include the cost of delivery, setup and breakdown within 20 miles of our shop.

Prices include plates, platters, display stands, jars and scoops needed for the table setup. We provide table décor, customized centerpiece, cloth linens, table skirting and lighting (if applicable) from our collection according to your theme and type of event. We offer a personal touch with visual elements such as labels, place cards, buffet sign and display holders. Easels, furniture and backdrops can be added for an additional price. In order to provide you with a stress-free event we will set-up and maintain the station and keep it fresh, and clean.

Feel free to create a custom package with our desserts and candies. We also add individual candy jars to add to any of our displays as they make wonderful accent to any dessert table. Craving something you don't see on our list? We will gladly custom make it for you.

Consultation: We look forward to coordinating with you to develop a design to complement your theme and to ensure proper accommodations in order to create a perfect table and bring your vision to life.



Drink Station

Coffee & Tea Service

(\$4.00 per person)

Cap off the Dessert Bar or Buffet with the alluring aroma of our gourmet coffee and tea. The coffee and tea station will be served alongside the desserts for easy access. We offer great coffee station with gourmet, and decaf coffee, hot water and a fine assortment of teas. Cups and saucers, creamer, sugar (granulated and cubed), lemon, honey and coffee stirrers are included. We offer a custom crafted wedding tea with tagalongs and tin with the couples name on it at an additional price. We offer gourmet coffee syrups at an additional price of \$10.00 per flavor.

Hot Chocolate Station

(\$4.50 per person)

<u>Cleobuttera</u>, a rich and creamy decadent Italian chocolate, hot chocolate and all the amenities are guaranteed to provide you and your guests with warm memories. We use three different types of chocolate in our hot cocoa because only the best is good enough for our guests. The bar includes all your favorite toppings: mini marshmallows, whipped cream, mini chocolate chips, peppermint, chocolate spoons, vanilla/caramel sauce, disposable cups with lids, and stirrers.

Cold Water & Tea Service

(\$4.00 per person)

Let your guest know that you are thinking of them. Desire a refreshing cool beverage? Then our all-natural gourmet water and is the perfect choice to go with your delectable delights? Choose from 3 drink options from our finely crafted selections served in our elegant drink dispensers. Ice, high end plastic or glassware, straws, cocktail napkins are included. All drinks are made with fresh fruit, herbs, and flowers to treat your taste buds.

Drink Options

Lemon water, Cucumber Mint Water, Herb and Berry Infused Water Strawberry Lemonade, Fresh Squeezed Lemonade, Raspberry Lemonade Wild Orange Tea, Lemon Hibiscus Tea, Multan White Tea with Rosebuds

Bottled Beverages

(prices starting at \$2.00)

Sparkling water, Fiji bottled water, customized water bottles displayed in iced drink bins for easy access.











Add-ons: We offer high end disposable cutlery, napkins, dessert plates at your request at \$3.00 per person and one disposable table cloth per table at \$8.00 each.

Rentals: Linens, platters, pedestals, jars/containers and scoops are available at additional costs.

We provide Centerpieces, table décor, Cloth linens, runners, table skirting, lighting (if applicable) tables, furniture, backdrops from our collection according to your theme and type of event. To make the table complete with a personal touch we offer visual elements such as labels, place cards, buffet sign and display holders. Please contact us for a price quote.

Disclaimer: Client will be responsible for damaged, stolen or lost rental items included in the package and all add-ons. An inventory of the cost of replacement items will be provided in the contract.

Centerpieces & Arrangements: We can create a special one of a kind centerpiece or arrangement in keeping with your theme or color scheme for your event. Please contact us for a price quote.

Gifts & Accessories are offered at an additional price. Cake and gift boxes, personalized wrappers, labels and bags, personalize cookies, and favors. Please contact us for a price quote.

Continental Brunch

(Price starting at \$12.00 per person)

Our Continental Brunch would be ideal for corporate meetings, bridal showers, or even a wedding brunch.

Choose up to 8 different products from our Continental menu. Includes a choice of two juices, two spreads, jam, honey butter or herb butter, crème fraiche & condiments (if applicable). Includes an attendant for 2 hours (25 guests minimum)

Buffet Options

Scones, Puff Pastries, Danishes, Tarts, Croissants, Cinnabuns, Muffins, Pastries, Breads, Bagels, English Muffins, Mini Pancakes, Mini Waffles, Angel Biscuits, Coffee Cake, Cookies, Fresh Fruit & Berries, Parfaits, Greek Yogurt Cups Ham & Cheese Biscuits, Quiché, Frittata, Popups, Meats & Cheese, Smoked Salmon, Finger Sandwiches

Spring Salad with Strawberries, Waldorf Salad, Capri Salad, Caesar Salad



Tea Parties

Allure Bakery will create an elegant, relaxing Afternoon Tea for you and your guests. We will provide tasty tea party foods, beautiful table settings, linen napkins, a centerpiece and lighting (if applicable) from our collection according to your theme and type of event. Typical tea party menu includes two blends of tea, scones, three types of finger sandwiches and desserts. Just supply the guests and we will do the rest!

Teas are perfect for celebrating life's milestones and creating a special memory. Consider a tea party for your next birthdays celebration, bridal or baby shower, mother and daughter teas, church and social groups, graduations, business meetings, afternoon teas, or garden parties

Sample Menu All menus include two types of tea (one decaffeinated herbal tea), 3 types of scrumptious tea sandwiches, scones, and several desserts, Menus may change, so contact us for current menus.

Lady grey & herbal (decaffeinated) tea, cucumber with tarragon/dill butter sandwiches, ham and pimento cheese roll-ups, cream cheese with bacon sandwiches, scones with jam and butter

Angel food cake with whipped cream icing, fresh strawberries with chocolate ganache, madeleine cookies.

Table Setting and Supplies Teapot, cups and saucers, small plates, napkins, doilies and utensils, tea strainer and a small dish to collect used tea leaves. We provide sugar (granulated & cubes) & milk pitcher, tea, milk, sugar, lemon slices, and honey.

Tablecloths (White linen or lace are traditional), name signs (for arranged seating), teared cake plates.

Theme Ideas Garden party, Victorian, Princess, Alice and wonderland, Fancy Nancy, etc. (decorations, costumes, food, and music based on theme).

Invitations Handwritten invitations three weeks in advance. You can request a dress code according to the theme.

Gifts & Accessories are offered at an additional price. We offer hats and gloves, boas, fans, tea sets, and favors (according to theme).

Please contact us for a price quote.

Gourmet Popcorn Bar

(Prices starting at \$10.00 per person)

Impress your guest with a unique dessert bar. Gourmet Popcorn (Kettle corn, caramel, white chocolate, turtle) displayed in jars/containers with scoops and popcorn bags for your guests. A popcorn bar is not complete without the tasty add-inns: Nuts, mini marshmallows, M&M's, chocolate chips, yogurt covered raisins, chocolate covered pretzels. Drizzle on some chocolate or caramel sauce to create a party in your mouth. Includes an attendant for 2 hours (25 guests minimum)



S'mores Bar

(Prices starting at \$10.00 per person)

Wow your guests with a flaming Canisters displayed artfully in a secure fire pit. 3 types of Gram Crackers, 3 flavored Marshmallows, Peanut Butter Cups, Peanut butter, Caramel, 3 varieties of Chocolate, Bamboo Skewers Includes an attendant for 2 hours (25 guests minimum)

Fondue Dessert Bar

(Prices starting at \$10 per person)

Enjoy an interactive experience with your guests. Choose a 3-tiered fountain flowing with your favorite sauces. Can't decide between the two? Have them both for an additional fee. Chocolate, Caramel Dips Bamboo Skewers, Marshmallows, Strawberries, Bananas, Pineapple, Pound Cake Cubes, Pretzels, Rice Crispy Treats. Includes an attendant for 2 hours (25 guests minimum)

Ice-Cream Social

(Prices Starting at \$10.00 per person)

Bring the Ice-Cream pallor to your guests. It is sure to add a fun and tasty twist to your event. Choose up to three flavors of ice cream or frozen yogurt, Sunday cupcakes, whipped cream, hot fudge, chocolate sauce, caramel, sugar cones, waffle cones, waffle bowls, cherries, strawberries, bananas, nuts, mini marshmallows, sprinkles, gummy bears, M&M's, Reese's pieces candy, chocolate chip. Butter Fingers, Twix, wafers, Oreo cookies, peanut butter cups, & brownie bites. choice of two drinks: root beer, Sprite, milk, or ice coffee

Includes: ice-cream cups, spoons, straws and an attendant for 2 hours (25 guests minimum)



Crepe Station

(Prices starting at \$12.00 per person)

Make your guests feel like they are in Paris with our 18" crepes custom made on site by our personal chef.

Sweet: Fresh seasonal fruit (bananas, peaches, apples, strawberries), Nutella, nuts and drizzled with chocolate or caramel sauce, cinnamon, powdered sugar rich whipped cream and topped off with a cherry.

Savory: Dejon mustard, choice of two different meats, choice of two different cheeses, spinach, avocado and eggs. Top your crepe with hot sauce, balsamic vinaigrette, or Greek yogurt dressing

Includes a personal chef and an attendant for 2 hours (25 guests minimum)



Classic Delights

(Price starting at \$10.00 per person)

Choose up to 8 different products to create the table to include a choice of 4 premium items. Includes up to 4 choices per guest (25 guests minimum)

La Sourmet

(Price starting at \$12.00 per person)

Choose up to 10 different products to create the table to include a choice of 2 premium items and 2 Specialty items. Includes up to 5 choices per guest (25 guests minimum)

Ultimate Indulgence

(Price starting at \$14.00 per person)

Choose up to 12 different products to create the table to include a choice of 4 premium items and 2 specialty items. Includes up to 6 choices per guest (25 guests minimum)

A Qa Cart

We prepare a great cost-effective option popular for office meetings, luncheons or small gatherings. You can select individual items from the menu that will be placed on platters garnished as applicable.

(One dozen minimum each) Set-up and delivery fee may be applied.

Classic Cookies / Treats

Traditional Favorites: Sugar, Shortbread, Pizzellas, Biscotti, Buckeye, Madeleines, Snickerdoodle, Peanut Butter, Red Velvet, Chocolate Chip, M&M, Cake Pops, Cookies & Cream, Rice Crispy Treats, Brownie Bites, Mini Cupcakes, Marshmallows, Tea Cookies

Premium Cookies / Bars

Cookies with fruit, fillings, nuts, chocolate, or liquor Lemon Bars, Champaign Balls, Italian Wedding Cookies, Lady Locks, Linzer, Cream Puff, Filled Kolachi, French Macarons, Cookies & Cream, Nut Horn, Moon Pies, Petite Four, Chocolate Truffles, Black & Whites, Chocolate Covered Strawberries, S'mores, Decorative Cutout Cookies, Chocolate Covered Pretzel Rods, Cotton Candy

Specialty Cookies / Desserts

Cannoli, Peach Cookies Tiramisu, Lemon Chiffon/Key Lime Cups Mini Cheesecakes, French Silk Moose, Café Latte Panna Cotta, Tarts, Pies, Small Cakes, Croquembouche, <u>Cleobuttera</u>, Trifle Shots



Candy Table

Candy tables are a great addition to our incredible dessert displays. We provide a fun and delicious option that is perfect for your event. Our design specialist will help you to build a table according to your theme and color scheme of your event. Choose from our vast selection of candies. Price includes up to 8 oz. per person (25 guests minimum)

Candy Options

Rock Candy Sticks, Lollipops, , Unicorn Pops, Whirly Pops, Tootsie Pops, Dum Dums, Ring Pops, Candy Necklaces, Gumballs, Jawbreakers, Candy Sticks, Candy Buttons, Smarties, Nerds, Pixie Stix, Air Heads Sixlets, M&M's, Chocolate Kisses, Mini Candy Bars, Malt Balls, Truffles, Foiled Chocolate Balls, Tootsie Rolls, Chocolate Covered Pretzels, Gummy Bears, Gushers, Sour Patch Kids, Gummy Fish, Gummy Rings, Gummy Bites, Fruit Slices, Marshmallow Poles, Licorice, Taffy, Fruit Sours, , Sour Belts, Jelly Beans, Starburst, Ski ttles, Jordan Almonds, Butter Mints

Theme Ideas

Candy tables are popular for kid parties, sweet 16, quinceniaras, baby showers, bridal showers and weddings
Carnival, Zoo, On The Farm, Movie Time, Candy Land, Marti Gras, Great Gatsby, Etc.



