



Dessert Enhancements

Apple Crisp - \$60.00

Minimum of 30 guests

Golden Delicious Apples baked with Rolled Oats and Brown Sugar. Topped with a Melt-in-Your-Mouth, Buttery Walnut Crust with fresh Whipped Cream

Add Vanilla Bean Ice Cream - \$2.25 pp

Apple or Key Lime Pie - \$4.25 pp

Assorted Cookies - \$28.00 dozen

Bananas Foster - \$10.00 pp

Bananas cooked in Butter, Brown Sugar, Cinnamon, Dark Rum and Banana Liqueur Flambéed and served over Vanilla Bean Ice Cream

Cheesecake with Raspberry Coulis - \$6.00 pp

Cherries Jubilee - \$11.00 pp

Cherries and Liqueur Flambéed and served as a sauce over Vanilla Bean Ice Cream

Chocolate Cake - \$6.00 pp

Chocolate Fountain - \$12.00 pp

Mini Chocolate Fountain with Fresh Strawberries, Dried Fruit, Vanilla Wafers, Fresh Pound Cake and Pretzel Rods

Chocolate Mousse - \$4.25 pp

Cranberry Bread Pudding - \$60.00

Minimum of 30 guests

Chef's homemade Custard-Style Bread Pudding speckled with Cranberries and Granny Smith Apples, baked and finished with a Southern Bourbon Sauce

Dessert Bars - \$40.00 dozen

Fresh Baked Brownies - \$28.00 dozen

Fruit Tart - \$6.00 pp

Granny Schmidt's Porter Cake - \$9.95 pp

Brew Works is a proud partner with Granny Schmidt's Bakery, offering this exclusive Porter Cake, made with Allentown Brew Works Pawn Shop Porter. Layers of Rich Chocolate Porter Cake and Creamy Mascarpone Cheese, Iced with rich Buttercream and served with lots of Whipped Cream

Ice Cream - Chocolate Chocolate Stout or Vanilla Bean - \$3.25 pp

A la mode - \$2.25 pp

Petite Viennese Dessert Display

\$11.00 pp - \$215.00 / 100 pieces

Chef's Selection of Petite Fours, Petite Cheesecakes, Cream Puffs, Éclairs and Napoleons

Coffee, Decaffeinated and Herbal Teas - \$2.25 pp

Bring Your Own Dessert - \$1.00 pp dessert fee will be added to final billing

A 20 % Service Charge will be applied to all Food & Beverage Purchases

A 6% PA Sales Tax will be applied to all Food, Fees & Non-Alcoholic Beverage Purchases