

kosher specialty sweets

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GOLDMAN-SEGAL KOSHER CATERERS



Rabbi Marvin I. Segal
Rabbi David M. Segal

GLATT KOSHER



Under the Supervision of the Kosher Supervision Service

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all prices are subject to change.
prices will be confirmed three months prior to function date.
all food and beverage prices are subject to tax and service charge.
fee of \$2.00 per person (\$400.00 minimum) will be assessed for rabbinical supervision.
prices quoted are based on a minimum guarantee of 125 guests.

THE WESTIN
O'HARE

6100 River Road, Rosemont, IL 60018 * Phone 847-698-6000 * Fax 847-698-3869

kosher specialty sweets

distinctive sweet table

kaleidoscope of fresh seasonal fruits in carved watermelon
chocolate dipped and drizzled fruits
hungarian apple strudel with cinnamon sauce
flourless chocolate cake with raspberry sauce
chocolate-dipped chocolate chip cookies
assorted mini mousse cups
boston cream pie
custard filled eclairs with dark chocolate glaze
french macaroons
chocolate log cakes
halavah
petit fours
georgian pecan bars with apricot glaze
black forest cake
miniature fruit tarts
"peach" cookies - incredible!
delicate almond and sugar cookies
cake pops
fresh strawberry shortcake
home-baked mandel bread
\$20.00

may we suggest... adding one of our specialties to your dessert table

belgian waffles (prepared in the room) **\$100.00** per chef / attendant
fresh waffles with fresh strawberries or bananas,
whipped cream, vermont maple and blueberry syrups
\$8.00

homemade fruit crêpes **\$100.00** per chef / attendant
apricot, blueberry, strawberry, and cinnamon apple
served warm with whipped cream
\$8.00

chocolate fountain – layers of luscious velvety chocolate cascading down our
beautiful three tier fountain with fresh fruit, dried fruit, pretzel rods & marshmallows for
dipping
\$10.00

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kosher specialty sweets

deluxe fruit table with chocolate fountain

a kaleidoscope of fresh seasonal fruit in watermelon carvings
chocolate dipped strawberries and dried fruits
whole fresh fruits of the season
seasonal berries served with brown sugar and whipped cream
chocolate fondue - pound cake cubes, fresh fruit and berries for dipping
\$16.00

make your own sundae buffet

select three of the following flavors of homemade parve ice cream or design your own:

chocolate • vanilla • strawberry • peanut butter • chocolate-almond • mocha
cookies & cream chocolate chip • mint-chocolate chip • banana
swiss chocolate-almond • new york cherry

select six of the following toppings:

chocolate sauce • pineapple sauce • strawberry sauce • fresh banana • crushed cookies •
lentils fresh strawberries • chopped nuts • chocolate chips • cherries • whipped cream
\$10.00

wedding, birthday and specialty cakes

our cakes are created to accommodate your desires and preferences in flavors and fillings.
(minimum of fifty guests is required for tiered cakes)
\$4.50

starbuck's specialty coffee station

our silver coffee service includes freshly brewed coffees and tea,
served with whipped cream, lemon rinds, cinnamon sticks and chocolate shavings.
\$105.00 / gallon

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