

Dessert Options

Special Events

617-973-5205
events@neaq.org



Add a delicious dessert to end your event on a sweet note. All selections are accompanied by freshly brewed regular and decaffeinated coffee and an assortment of herbal teas.

Dessert Stations

Ice cream sundae bar

Vanilla and chocolate ice cream, hot fudge, strawberry sauce, whipped cream, mini M&Ms, crushed Oreos, nuts and cherries

Requires an attendant

New England sampler

Warm apple crisp served with French vanilla ice cream

Requires an attendant

Shortcake

Balsamic macerated strawberries served with homemade shortbread and whipped cream

Sorbet, champagne and berries

Chef's choice of sorbet drizzled with champagne and topped with seasonal berries (also available with non-alcoholic champagne)

Requires an attendant

Dessert Trays

These options are available as additional buffet items or on passed trays

Brownie bar

Chef's selection of homemade brownies (double chocolate fudge brownies, blondies, white chocolate chip brownies)

Cookie bar

Chef's selection of gourmet cookies (chocolate chunk, white chocolate macadamia, mini M&M)

Small Pleasures

Assorted miniature pastries

Sweet Endings

Full dessert buffet featuring our chef's selection of miniature pastries, tarts, tortes and fresh seasonal fruit salad

Enhance any of these options with fresh seasonal fruit