

Desserts

DESSERT PRESENTATIONS

Flambé Station

Choice of Bananas Foster, Cherries Jubilee or

Exotic Tropical Fruit (Mangos, Bananas, or Pineapple) Served with Vanilla Bean Ice Cream

(Minimum 30 people)

One Choice: 7

Two Choices: 9

Dark or Milk Chocolate Fountain

Up to 100 People 500

100-250 People 575

Up to 500 People 650

Served with Strawberries, Pound cake, Marshmallows, Pretzels, Pineapple, Cookies

AND MUCH MORE!

Dipping Items Per Guest

5

White Chocolate Fountain Presentation

Up to 100 People 500

100-250 People 575

Up to 500 People 650

Served with Strawberries, Oreos, Brownies, Pretzels, Pineapple and an Array of Cookies to Name a Few.

Dipping Items Per Guest

5

Cheesecake Martini Station

New York Style Cheesecake Served in a Martini Glass with an Array of Toppings and Sauces To Include: Cherry Glaze, Blueberry Sauce, Fresh Strawberries, Chocolate, Crushed Oreos, Mini Chocolate Chips, Peanut Butter Chips, Pecans and Much More...

8

Desserts

Mini Mousse and Dessert Shooters

Pastry Chef's Selection Club Made! You Don't Have to "Shoot" Them... We Provide Mini Forks and Spoons. (Specialty Flavors Available Upon Request) 3

Gourmet Coffee Station

Your Guests Will Enjoy Jazzing Up Their Coffee with Chocolate Shavings, Flavored Syrups, Rock Candy Swizzle Sticks, Whipped Cream, Biscotti, Cinnamon and More! 4.50

Suggested Upgrade: Add an Assortment of Rums and Cordials to Spice up This Station.

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A PREMIUM SYMPHONY OF DESSERTS

Marquise au Chocolat

Bittersweet Chocolate Mousse with Two Layers of Chocolate Sponge Soaked with Kirsch Syrup and Topped with Glaze Chocolate Mirror 7

L'Opera Torte

Layers of Thin Almond Sponge Soaked with Espresso Filled with Ganache and Coffee Butter Cream and Decorated with Gold Leaf 7

Traditional Crème Brulee

With Berries and Chocolate Dipped Spoon 7

Tuxedo Brownie Cake

White Chocolate Mousse Laced with Chunky Brownie Bits between Moist Chocolate Layer Cake and Marble Brownie Bottom Topped with White and Dark Chocolate Shavings 7

"Flawless" Chocolate Truffle Cake 6.50

Reese's Peanut Butter Pie 6.50

Black Forest Torte 6.50

Desserts

Mini Dessert Sampler

Petit Fours, Chocolate Covered Strawberries, Mini Pastries and Truffles 7.50

New York Cheesecake (Plain, or With a Choice of Strawberry or Blueberry Topping)

Granny Smith Apple Tart

Bourbon Pecan Pie

Perfect Chocolate Cake

Cappucino Cheesecake

Chocolate Baby Bundt Volcano –A Wild Berry and Chocolate Explosion!

6

Island Coconut Cream Pie

Key Lime Pie with Mango and Raspberry Sauce

Carrot Cake with Cream Cheese Icing

Apple or Peach Cobbler with Chantilly Cream

Duo of Petit Greek Pastries – Baklava and Chocolate Almond Blossom (Athens)

5.50

Bread Pudding with Bourbon Sauce

Chocolate Mousse

Strawberry Mousse

Lemon Pound Cake with Fresh Berries

Fudge Brownie and Blonde Brownie Duo

5