

DESSERTS

Plated Desserts

Vol-Au-Vent aux Fruits: Phyllo Shell filled with Macédoine of Fruit, bound with Apricot Flavored Kirsch and Bavarian Cream.

Strawberries In Champagne, with Sauce Anglaise.

Black Forrest Cake: Chocolate ganache layer cake with Cherries and Chocolate Curls.

Poached Pear: Stuffed with Vanilla Rice Pudding, accented with a Cinnamon Glaze.

Fruit and Berry Parfait: Fresh Fruit and Berries layered with a Vanilla Zabaglione.

Crème Brûlée: A Vanilla Custard with Carmel and Crème Anglaise, garnished with Fresh Fruit.

Chocolate Mocha Mousse Crêpe: Chocolate Crêpe filled with a Mocha Mousse, garnished with a Vanilla and Raspberry Sauce painting. Served with Fresh Berries and Mint.

Fried Banana Cheesecake: With Vanilla Bean Sauce.

Key West Lime Pie: With Tequila Sunrise Sauce.

Mexican Flan: A Traditional Vanilla Custard garnished with slices of Fresh Fruit.

Mini Chocolate Bundt Cakes: With Raspberry Ganache Sauce.

Parisian Fruit Tart: A Flan Custard with a Cookie Dough Crust and Glazed Fruit.

Homemade Strudel: Apple, Cherry, or Blueberry, with a Vanilla Sauce.

Meringue Nest with Fresh Strawberries.

Chocolate Dipped Fruit: Seasonal Fruit with Grand Marnier Whipped Cream *or* Chocolate Ganache Fondue and Pound Cake Cubes.

Carrot Cake: Moist and Delicious with a Traditional Cream Cheese Icing.

Cheese Cake: Made in the Traditional style, served with Fresh Berries, Fresh Mint, and a Sauce Painting.

Customized Chocolate Designs And Logos: Filled with Mousse, Berries and a Sauce Painting. (Requires \$250 Logo Fee)

Stationary Desserts

Miniature Viennese Dessert Table: Elegant array of miniature Petit Fours, Chocolate Dipped Strawberries, Cannolies, Authentic Baklava, mini-Cheesecakes, Orange Chiffon and Key Lime Pies, mini-Carrot Cakes, Petit Fours, mini-Derby Pies, Brownie and Blondies, Truffles, etc.

Bread Pudding: Louisiana Style with Vanilla Bourbon Sauce *or* Tropical Piña Colada with Coconut Glaze

Bananas Foster and Cherries Jubilee: Over Vanilla Ice Cream.

Ice Cream Sundae Bar: Includes Whipped Cream, Chocolate Chips, Maraschino Cherries, Chocolate Ganache Fondue, Butterscotch, Nuts, Candy Crumbles, Toasted Coconut, etc.

Chocolate Fondue Fountain: Served with Fresh Fruit, Marshmallows, Pound Cake Cubes, Pretzels, etc. \$400.00

Fresh Fruit Fondue Palm Tree: Accompanied by Chocolate Ganache or Strawberry Cream Cheese Fondue, Whipped Cream, and Toasted Coconut. Shortbread cubes on request.

Crêpe Station: With a Warm Berry Compote.*

Gourmet Coffee or Iced Tea Bar: Freshly Brewed Fine Coffee or Tea served with fresh Lemon, Cherries, Orange Zest, White and Brown Sugar, and Cinnamon Sticks presented with Monin Flavorings. Italian Biscotti, Chocolate Shavings, Grand Marnier Whipped Cream, and Half and Half.

*Requires a Chef fee.