



DESSERTS

Plated Desserts

Tricolor Parfait: Colorful Berries alternated with Sauce Anglaise.

Crème Brûlée: A Fine 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.

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.

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.*

Tri-Miniatures Mini-Crème Brulee, Chocolate Covered Strawberry, and a Mini-Chocolate Mousse Cup

Mediterranean Trio Mini-Baklava, Mini-Cannoli, & a Mini-Fruit Flan

Tiramisu Italian Mascarpone Cheese filling & Coffee Infused Lady Fingers with A Dusting of Cocoa

Flourless Chocolate Cake A Gluten-Free Chocolate Fudge Cake

Black Forrest Cake Chocolate Cake with Whipped Cream and Cherries, Garnished with Almond Slivers

Stationary Desserts

Miniature Viennese Dessert Table: Elegant array of miniature Petit Fours, Chocolate Dipped Strawberries, Cannolies, mini-Cheesecakes, Orange Chiffon and Key Lime Pies, Mini-Carrot Cakes, Mini-Derby Pies, Brownie and Blondies, Parisian Fruit Tart, Chocolate-Raspberry Mousse Cups, Eclairs, etc.

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

Bananas Foster *or* 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. With Premium Vanilla and Chocolate Ice Cream

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.*

Peach Strudel *or* Apple Crisp with Vanilla Sauce

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.

Specialty Stations and Carts

Chocolates by Michele (Fountains and Favors)

Contact Michele at 727-849-7502

Chocolate Fountain Productions

Contact Brad at 727-642-4340

Gourmet Café Ala Cart Coffee *or* Gelato Carte

Contact Diana Tamayo at 813-514-0783

Nitrogen Ice Cream Bar (Pure Magic Ice Cream)

Contact Michael Jarvis at 863-528-9471

**Requires a Chef and Chef fee.*

