

# Finishing Touches

Create the perfect end to your event with one of our dessert presentations. Choose from one of our designs or create your own with your catering representative.

## **Viennese Table**

Four gourmet cakes (Banana Chantilly, White Chocolate Raspberry, Midnight Seduction and Fresh Fruit Flan), European Pastries including Éclairs, Napoleons, Creampuffs, Petit Fours, & Rum Babas; Chocolate, Strawberry & Pina Colada Mousse; plain & flavored Cheesecakes and a Fresh Fruit Fondue with Chocolate Dipping Sauce.  
\$10.95 per person

## **Deluxe Viennese Table**

All of the Pastry Station and Viennese Table Selections plus two more gourmet cakes (may we suggest Praline Frangelica and White Russian!), Ice Cream Sundae Bar and Demitasse Station with Espresso & Cappuccino.  
\$13.95 per person

## **Dessert Extravaganza**

All of the Pastry Station, Viennese & Deluxe Viennese Items PLUS Flambe Station with Cherries Jubilee & Bananas Foster made to order, variety of Fruit Tartelettes, Key Lime Pie, Apple Streudel with Whiskey Sauce and Cannolis filled to order.  
\$16.95 per person

## **Light Dessert Table**

A little more fun, a little less formal. Belgian Waffles made to order, Ice Cream Sundae Bar with Vanilla & Chocolate Ice Creams and all the Toppings, Cherries Jubilee Flambe or Hot Fruit Crepe Station, and Fresh Fruit Fondue with Chocolate Dipping Sauce, Pound Cake Fingers, & Marshmallows for Toasting!  
\$7.95 per person

## **Not-So-Light Dessert Table**

Same as the Light Dessert Table, but adds Assorted European Pastries.  
\$10.95 per person

## **Design Your Own Dessert Table**

Pick and choose the items you like for your dessert display and your Catering Representative will be happy to quote you prices. Custom menus are our specialty!

## **Pastry Trays**

Tiered silver trays placed on each table featuring an assortment of Miniature European Pastries, Petit Fours and Cheesecake Bites  
\$6.95 per person

## **Served Desserts**

Included with our Festival Package, desserts such as our Jacaranda Crepe, Strawberries Romanoff, Chocolate Mousse Chantilly or Amaretto Parfait can be added to other packages as an additional finishing touch!  
\$5.25 per person

## **Deluxe Served Desserts**

Tiramisu, Cappuccino Ice Cream Bombe, or Flambe of Cherries Jubilee or Bananas Foster.  
\$6.95 per person

## **Painted Plate Specialties**

Delicious, creative and beautiful, these presentations will leave your guests talking for weeks to come! Your choice of Gourmet Layer Cakes, Cheesecake or European Pastry served on decorated plates of Vanilla Bean Cream & Raspberry Coulis.  
\$7.95 per person

## **Cafe & Cordials**

### **Demitasse Station**

Espresso & Cappuccino with steamed, frothed milk brewed to order and served with Cinnamon & Chocolate. \$3.75 per person

### **Premium Demitasse Station**

Espresso & Cappuccino with Premium Cordials including Frangelica, Baileys, Kahlua, Courvosier, Amaretto di Sarrono and more!. \$4.75 per person

### **Ice Cream Drink Station**

Choose 3, Blended to order with Vanilla Ice Cream Mudslides Kahlua, Baileys, Vodka Nutty Monk Frangelico, Baileys Banana Nut Bread Frangelico, Banana Liqueur, Rum, Fresh Banana Orange-Raspberry Freeze Chambord, Orange Juice Frozen Toasted Almond Amaretto, Kahlua  
\$3.95 per person