



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 such as 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.
\$12.95 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.
\$15.95 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.
\$18.95 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!
\$9.95 per person

Not-So-Light Dessert Table

Same as the Light Dessert Table, but adds Assorted European Pastries.
\$13.95 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

Triple tiered trays placed on each table featuring an assortment of Miniature European Pastries such as Eclairs, Creampuffs, Flourless Chocolate Torte, Fruit Tarts, Petit Fours and Cheesecake Bites
\$8.95 per person

Served Desserts

Desserts such as our Jacaranda Crepe, Strawberries Romanoff, Key Lime Pafait, Cheesecake "Martinis", Peach Nut Crisp and Black Forest Oreo Cookie Cobbler
\$5.95 per person

Deluxe Served Desserts

Tiramisu, Crème Brulee in a Cinnamon Dusted Pastry Shell or Flambe of Cherries Jubilee or Bananas Foster.
\$7.95 per person

Cafe & Cordials

Demitasse Station

Espresso & Cappuccino with steamed, frothed milk brewed to order and served with Cinnamon & Chocolate.
\$4.95 per person

Premium Demitasse Station

Espresso & Cappuccino with Premium Cordials including Frangelica, Baileys, Kahlua, Courvosier, Amaretto di Sarrono and more!. \$6.95 per person

Ice Cream Drink Station

Choose 3, Blended to order with Vanilla Ice Cream Mudslides Kahula, 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
\$5.95 per person

Please add 20% Service Charge and 7% Sales Tax to All Pricing