

Fourth Course



Desserts

Choice of One

White Chocolate Pyramid

*White Chocolate Pyramid, Dark Chocolate Center and Ganache Topping
Chambord Sauce*

Trio Sampler

*Key Lime Tart, Palmer House Brownie,
Chocolate Cup Filled with White Chocolate Raspberry Mousse
Pistachio Sauce and Berries*

Trio of Sorbets

*Lemon, Raspberry and Mango
Splash of Champagne*

Triple Mousse Cake

*Decadent Dark, Milk and White Chocolate Mousse
Pistachio, Vanilla Sauce and Fresh Berries*

Nutcracker

*Hazelnut Meringue Biscuit
Creamy Chocolate & Praline Bavarios
Banana Coulis*



Wedding Cake



Choice of One

Cakes

Chocolate Fudge
White Buttermilk
Orange Almond
Carrot
Banana
Chiffon Sponge*
Coconut
Spice
Yellow Cake
Hazelnut Buttercake
Almond Buttercake (ground almond)
Almond Buttercake (almond paste)
Cheesecake with Graham Cracker Cake

Fillings

Lemon Cream
White Chocolate Mousse
Bittersweet Chocolate Mousse
Milk Chocolate Mousse
Mocha Mousse
Cinnamon Mascarpone Mousse
Tiramisu
Crème Brûlée
Cream Cheese
Peanut Butter Filling
Buttercream (praline, mocha, lemon)
Raspberry or Strawberry Conserve
Fruit (fresh raspberries, strawberries, blackberries, banana, poached pears and crushed pineapple)
(\$2 additional per person)

Icings

Buttercream (any color, plus chocolate)
Rolled Fondant (any color, plus chocolate)
Chocolate Ganache



*Can be flavored with fresh lemon or orange zest, best with light fillings such as Tiramisu and White Chocolate Mousse

Sweet Tables

Cannes Style

Chocolate Fondue

Melted Dark Chocolate Served with Fresh Strawberries, Melon, Pineapple and Genoise

Cream Puff Swans Filled With Bavarian Crème

Miniature Cappuccino Cake, White Chocolate Raspberry Mousse Cups

Butter Cookies, Pecan Diamonds, Lemon Squares, Fudge Brownies

\$22.00 per guest

Based on five pieces per guest



Italian Style

Chocolate Dipped Strawberries, Miniature Cannoli

Tiramisu, Plain and Chocolate Dipped Biscotti

Miniature Cappuccino Cakes, Miniature Cheesecake

\$17.00 per guest

Based on four pieces per guest



Ice Cream Sundae Bar

Vanilla, Chocolate and Strawberry Ice Cream

Chocolate, Strawberry and Caramel Sauce

Chocolate Sprinkles, Maraschino Cherries, Sliced Bananas, Chopped Nuts and Whipped Cream

\$9.00 per guest

Requires attendant @ \$150.00



Cookie Lollipops

Assorted Mini Cookies on Lollipop Sticks

\$6.00 per guest



Bulk Candy Break

Lemon Heads, Juju Bees, Gummie Bears, Chocolate Covered Raisins,

Malted Milk Balls, Tootsie Roll Midgees and Walnuts

\$8 per guest



Upgraded Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Tea

Whipped Cream, Chocolate Shavings, Dusted Cinnamon, Rock Candy Stirrers,

Candied Orange Peel, Chocolate Swirl Straws

\$5.00 per guest