

attended stations [priced per person]

bananas foster station

vine-ripened bananas sautéed to-order in butter, brown sugar, and cinnamon, and flambéed with dark rum, and served over a scoop of vanilla bean ice cream

cherries jubilee station

bing cherries sautéed to-order in butter and sugar, flambéed with cherry liqueur and served over a scoop of vanilla bean ice cream

milkshake station

chocolate, vanilla or strawberry ice cream, blended to-order and served with whipped cream and a cherry

stationary desserts [priced per person]

ice cream sundae bar

vanilla and chocolate ice cream scoops with toppings to include: sprinkles, crushed cookies, cherries, candy, whipped cream, and hot fudge

fresh fruit display

fresh-cut seasonal fruit served with your choice of citrus yogurt dipping sauce or chocolate sauce

variety of cakes & pies

chef's assortment of sliced, full-size cakes, pies & tarts

miniature sweets spread

wide variety of bite-sized chocolate, fruit & cake delicacies

cookies and brownies

fresh-baked chocolate chip cookies and fudge brownies

after-dinner cordial station

bailey's, grand marnier, sambuca, frangelico, chambord, kahlua, amaretto, hot chocolate, hot tea, regular and decaffeinated coffee (1.5 hours)

coffee & tea station

regular and decaffeinated coffee, hot water and gourmet teas, with cream, sugar & lemons

*chef attendant 50 [per 25 guests]

Custom stations require one chef attendant for approximately every 50 guests, and portions thereafter.

plated desserts [priced per person]

traditional crème brulee

egg custard with bourbon, vanilla bean, whipped cream, berries, and caramelized sugar

chocolate crème brulee

belgian chocolate, egg custard, sugar coating, vanilla gaufrette, bailey's cream sauce

ny-style chocolate chip cheesecake

white chocolate mikado, chantilly whipped cream, and chocolate sauce

chocolate caramel cake

layer cake with rich chocolate ganache, grand marnier tuille, whipped cream, and sugar

granny smith apple pie

baked apple pie with vanilla ice cream, caramel drizzle, whipped cream

raspberry brulee cheesecake

fresh raspberry coulis, vanilla gaufrette, and chantilly whipped cream

mini crème brulee & bread pudding

egg custard crème brulee, with fresh berries, vanilla wafer, cinnamon-soaked bread, golden raisins, vanilla gaufrette, and rum glaze

fat-free sorbet with fresh berries

choice of raspberry or lemon sorbet, topped with seasonal fresh berries

ice cream trio

puff pastry biscuits with mint chocolate chip, vanilla, and chocolate ice cream, with chocolate ganache, white chocolate mikado, and cocoa