

Dessert Stations

TROPICAL DESSERT STATION

A vibrant selection of mango dessert shots, chocolate-dipped strawberries, individual pineapple upside-down cakes, tropical fruit tarts, mini coconut-topped Bavarian cupcakes, and chocolate-dipped banana cream puffs.

CHOCOLATE & CHEESE STATION

An indulgent pairing of fine chocolates and artisan cheeses, with berries, chocolate-dipped fruit, macarons, sauces, and crackers

LATIN DESSERT STATION

Petite tres leches cakes, mini caramel flans, dulce de leche chocolate tarts, and Mexican wedding cookies.

DONUT STATION

Fresh donuts with a variety of glazes, nuts, and sprinkles for guests to customize.

CHURRO STATION

Handmade churros served with a trio of sauces: Nutella cinnamon ganache, lavender white chocolate, and raspberry purée.

ITALIAN DESSERT STATION

Fruit tarts with mascarpone, chocolate-dipped cannoli with ricotta filling, Meyer lemon bars, and mini tiramisu.

Mini Desserts

ASSORTED CHEESECAKE

Variety of flavors in petite portions

PAVLOVAS

Crisp meringue shells with lemon curd and fresh berries

PECAN DIAMONDS

Buttery shortbread with caramelized pecans

CHOCOLATE MOUSSE CUPS

Silky, rich chocolate in elegant cups

LEMON TARTS

Tangy lemon filling in delicate pastry shells

ASSORTED CUPCAKES

Seasonal and classic flavors

FRUIT TARTS

Fresh fruit on creamy filling in buttery shells

MINI POPCORN BALLS

Sweet and fun bite-sized treats

CHOCOLATE-DIPPED STRAWBERRIES

Classic indulgence

ÉCLAIRS

Filled with pastry cream and glazed in chocolate

SEASONAL COBLER

Warm, comforting fruit dessert

TIRAMISU

Espresso-soaked layers with mascarpone cream

Mini Desserts

S'MORES TART

Chocolate, marshmallow, and graham in tart form

CRÈME BRÛLÉE

Caramelized sugar crust over creamy custard

MINI FLAN

Smooth caramel custard

KEY LIME PIE

Tart lime filling with graham crust

BANANA PUDDING MARTINI

Layered banana pudding in martini glasses

STRAWBERRY SHORTCAKES

Fresh berries and cream on tender shortcake

CHOCOLATE CARAMEL TART

Decadent layers of chocolate and caramel

CHOCOLATE CHIP COOKIES WITH MILK SHOTS

Classic cookies with a playful twist

MINI DONUTS

With or without coffee shots

BOURBON BREAD PUDDING

Rich and boozy comfort dessert

MINI MACARONS

Delicate almond cookies with flavored fillings

GRAPEFRUIT CURD TARTS

Bright and citrusy bite

PASTRY CHEF'S CHOICE

Seasonal creations and surprises

Cake Flavors

(Priced Per Person)

STRAWBERRY SHORTCAKE

Vanilla bean cake layered with fresh strawberries and whipped cream.

BOSTON CREAM

Yellow cake with layers of dark chocolate filling and vanilla custard.

COCONUT CAKE

Moist coconut cake with lime or coconut filling.

CHOCOLATE

Dark chocolate cake with your choice of dark, milk, or white chocolate mousse; strawberries or bananas optional.

ORANGE SUNSHINE

Vanilla-orange cake layered with blackberry mousse.

MEXICAN CHOCOLATE

Milk chocolate cake with cinnamon and almond, paired with mocha or banana mousse.

BLACK & WHITE

Layers of dark chocolate and vanilla cake with strawberry mousse.

PINK CHAMPAGNE

Champagne cake with raspberry or strawberry mousse.

LEMON CAKE

Bright lemon cake layered with lemon mousse and lemon curd.

CARROT CAKE

Classic carrot cake with cream cheese mousse.

