

Main Event
PRODUCTIONS

Dessert Ideas

Fondue Dessert Reception Menu

MAKE YOUR RECEPTION EXTRAORDINARY WITH DUAL FONDUE STATIONS.
LOWER YOUR RECEPTION COSTS WITH AN AFTERNOON OR A LATE NIGHT RECEPTION AND A FONDUE-STYLE EVENT.

Fondue: A recipe for a sauce made from Pramnos wine, grated goat's cheese and white flour appears in Scroll 11 (lines 629-645) of Homer's *Iliad* and has been cited as the earliest record of a fondue.

Display

A rectangle table topped with a sleek, chic display of mirrors, glass block and votive candles that will reflect glass cubes filled with assorted dipping items.

Cheese Fondue

2 types of creamy cheese fondue to drench your choice of dipping items such as fresh broccoli and cauliflower flowerets, brioche bread cubes, fresh grape tomatoes and wedges of granny smith apples

Chocolate Fondue

2 types of velvety chocolate fondue to drench your choice of dipping items such as fluffy marshmallows, crispy pirouette cookies, fresh strawberries, thin pretzel sticks and golden pineapple chunks

Pricing is dependent upon location, guest count, desired service level and event logistics. Please call for complete quote. The all-inclusive price ranges from \$25-30 per person and includes all service staff (for set-up, event hours and cleanup), cocktail plates, dessert forks, napkins, buffet equipment, and buffet décor.

Dessert Bite Reception Menus

SILVER DESSERT MENU

Double Chocolate Chunk Brownies

Gourmet Lemon Bars

Chocolate and white chocolate dipped strawberries.

Cake Truffles

Our homemade cake soaked in liqueur and dipped in chocolate, in flavors such as:
Pina Colada, Chocolate Russian, and Strawberry Margarita.

Dessert Bite Reception Menus

GOLD DESSERT MENU

Homemade toffee pecan bars drizzled in chocolate.

Assorted Chocolate Truffles

Handmade in our shop in flavors such as Grand Marnier, Raspberry, and Caramel.

Cheesecake bites

Mini assorted cheesecakes in rich flavors such as Almond, Chocolate Hazelnut, and Peanut Butter.

Chocolate cream filled éclairs and vanilla cream filled profiteroles.

Dessert Bite Reception Menus

PLATINUM DESSERT MENU

Long Stem European Chocolate Designer Strawberries
Strawberries dipped in white and dark Belgian chocolate, intricately decorated and rolled in nuts, dried fruits, and candies.

Imported Praline Truffle Cups
In flavors such as milk chocolate, white chocolate amaretto,
and dark chocolate hazelnut.

Assorted Tartlets
In flavors such as key lime, lemon, fresh fruit, and mini pecan pies.

Assorted Mini Parfaits and Panna Cottas
In flavors such as espresso panna cotta, blood orange panna cotta, banana cream, and chocolate mousse with raspberries

In addition to the Platinum Package
a Flambé action station with your choice of Bananas Foster or Cherries Jubilee.

*Pricing for above menus is dependent upon location, guest count, desired service level and event logistics.
Please call for complete quote. The all-inclusive price ranges from \$18-29 per person
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dessert forks, napkins, buffet equipment and buffet décor.*