

# *Vinwood Caterers*

## *Enhanced Desserts (Optional)*

### **Dessert Stations**

Dessert stations are a great finale to the main course. Guests can leisurely indulge in one of our sumptuous offerings

#### Ice Cream Sundae Station

*Three flavors of ice cream, jimmies, M&M's, walnuts, peanuts, crushed Oreo cookies, strawberries, hot fudge, butterscotch and freshly whipped cream*

#### Miniature Pastries

*Éclairs, cream puffs, cannolis, lemon squares, Neapolitans and fruit tarts*

#### Cake and Tortes

*Triple chocolate truffle cake, black bottom chocolate chip cheesecake, carrot layer cake, chaos pie with snickers bar, chocolate raspberry Chambord torte, pecan pie*

#### Fresh Sliced Fruits

*Honeydew, cantaloupe, strawberries, pineapple, grapes and kiwi served with orange yogurt sauce*

### **Flambé Stations**

Entertaining to both the eye and the palate, the following delights are prepared by our flambé chef in the presence of your guests.

#### Bananas Foster

*Fresh bananas flambéed with brandy and banana liqueur, sautéed with brown and white sugars, served over vanilla ice cream with fresh whipped cream*

#### Bourbon Pineapple Flambé

*Chunks of fresh pineapple flambéed with bourbon in caramelized dark brown sugar and served over vanilla ice cream with fresh whipped cream*

#### Chocolate Cherries Jubilee

*Hot cherry preserves flambéed with imported Cognac and a hint of cinnamon. Served over chocolate chunk ice cream with fresh whipped cream*

#### International Coffee Station

*Freshly brewed coffee served with a choice of the following liqueurs that are supplied by the venue or client*

*Brandy Kahlua Bailey's Irish Cream Sambuca Frangelico Amaretto Irish whiskey Chambord*