



9500 Satellite Blvd. #210 | Orlando, FL 32837 p: 407.438.3488 | f: 407.438.3492

Dessert Displays

Cookies and Brownie Assortment

A Display of Freshly Made Cookies and Thick Chewy Brownies

Layers of Trifle

Traditional Trifle Desserts with layers of Homemade Poundcake Pieces, Whipped Cream, Fresh Fruits such as Bananas, Strawberries, Chocolate Mousse and Flavored Puddings and Custards

Dessert Fondue Station

A Mouth-Watering Display of Big City's Special Sour Cream Poundcake, Grand Marnier Whipped Cream, Fresh Seasonal Fruits, & Marshmallows with chafers of Rich Chocolate Ganache & Buttery Warm Walnut Banana Caramel to drizzle atop your selections

Taste of Italy

A Selection of Italian-style Desserts to include items such as: Tiramisu, Chocolate Éclairs, Cannolis, New York Style Cheesecake Bites and other Italian Specialties



Specialty Fruit Sorbets

Fresh Pineapples, Oranges, and Coconuts hollowed out and prepared into a delicious Fruit Sorbet. Sorbet is then placed back in the appropriate Fruit Shell for serving. A light and unique dessert alternative for your guests.

Silver Palate

A Selection of Desserts to include items such as: Key Lime Tarts, Mousse Cups, Cheesecake Jewels, Phyllo Nut Baskets and other Elegant Desserts

Dessert Shooters

An assortment of individual dessert shooters.

Choose any Three Flavors: Old-Fashioned Carrot Cake, Apple Caramel Crumb, German Chocolate Cake, Tiramisu, Key Lime Pie, Chocolate Mousse, Strawberry Cheesecake, S'mores, Tres Leches, Peanut Butter Cup, Red Velvet, and Orange Cream





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Chef Attended Dessert Stations

One Chef required for every 50 guests

Mud Pies Made-to-Order

Made-to-Order Mud Pies with Assorted Pudding Fillings, Graham Crackers, and a Variety of Toppings. All Mud Pies are assembled and prepared on request by one of our Chefs.

Fried Xangos

A Fried Cheesecake prepared upon request by one of our Chefs. Sliced along the bias and served with a Rich Raspberry Coulis.

Strawberries Romanoff

Fresh Strawberries sautéed with Sugar and Vanilla flamed with Grand Marnier and prepared upon request by one of our Chefs. Served over Vanilla Bean Ice Cream.

Bananas Foster

A Decadent Display of Bananas, Brown Sugar, Butter and Crème de Banana flamed with Dark Jamaican Rum prepared upon request by one of our Chefs. Served over Vanilla Bean Ice Cream.

Dessert Crepes

Delicately thin Crepes served with a Variety of Fresh Fruits and Specialty Sauces.

Smokin' Ice Cream Station

With the Liquid Nitrogen Technology, we actually freeze the ice cream to order, right in front of you! Also, the ice cream is frozen so quickly that the ice crystals stay very small which means extra creamy premium ice cream for you to enjoy.

Pick from dozens of "Mix-Ins" to include: Butterfinger®, Chocolate Chips, Oreo®, Peach, Mint, Caramel, Maple, Butterscotch, Butter Pecan, Mango, Heath® Bar, M&M's®, Reese's® Peanut Butter Cup, Snickers®, Sprinkles, White Chocolate Chips, Macadamias, Pecans, Pecan Pralines, Roasted Almonds, Sliced Almonds, Walnuts, Banana, Blueberries, Cherries, Coconut, Pineapple, Raspberries, Strawberries, Brownies, Caramel, Cinnamon, Cookie Dough, Fudge, Graham Cracker, Honey, Cinnamon, Marshmallows and Peanut Butter.

Create your favorites like: Cookies and Cream, Rocky Road, or Chocolate Fudge Peanut Butter. Or invent new "adult" flavors like: Piña Colada made with real coconut rum, Kahlua and Cream, Bailey's and Coffee or even Honey Cinnamon.

