

BONTERRA

catering & events

Dessert

Note: Two Food Stations will be converted to Dessert Stations at a specific time.

Action Station: Burnt Amber

A Two-Toned Custard Crème Brulee topped with Sliced Banana
And Caramelized before your eyes

Action Station: The Magic Orange

This special cut and presentation of Orange Peel leaves a beautiful fiery
Display of sugar glazed tropical fruits of mango, papaya, and berries atop vanilla ice cream

Individual Chocolate Bread Pudding made with Challah
Served with Crème Anglaise Sauce
(Served from heated marble)

Display of "One Bite" Desserts-
White and Dark Chocolate Truffles
Rolled in Nuts

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Miniature Key Lime Tarts
With Fresh Whipped Cream and Candied Lime Zest

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Apple-Ginger Frangipane with Shortbread Crust
Dusted with Cinnamon & Powdered Sugar