

# Dessert Selections



All of A Silverware Affair's desserts are homemade and created just for your event. Our hors d'oeuvre size desserts are perfect for hors d'oeuvre parties or for light bites at the end of a large buffet meal. Our full size desserts are perfect for buffet meals and seated dinners. Lastly, we have presented to you a few of our client's favorite dessert stations like our Chocolate Fountain Station and our famous Dessert Pizza Station! Feel free to mix and match any of our items to create the perfect selections for you and your guests!

## Hors d'oeuvre Size Desserts

- Chocolate Dipped Fresh Garden Strawberries
- Country Banana Pudding Tartlets
- Meyer Lemon and Wild Blueberry Squares
- Spiced Cherry Cheese Bars
- Tower of Vanilla Crème Puffs with White Chocolate
- Decadent Chocolate Mousse Shots
- Petite Collection of Assorted Cupcakes
- Mini Cinnamon and Spice Carrot Cakes
- Coffee and Cocoa Italian Tiramisu with Fresh Whipped Caramel Cream
- Petite Coconut Flake Cakes
- Oven Baked Greek Baklava
- Assorted Chocolate Truffles
- Petite Peanut Butter Pies Topped with Crushed Toasted Nuts
- Petite Double Fudge Chocolate Cake Squares
- Mini Southern Pecan and Praline Pies
- Milk Chocolate Cups Filled with Chocolate Crème
- Moist Yellow Pound Cake Squares
- Double Chocolate Fudge Brownies
- Mini New York Style Cheesecake
- Cookies and Cream Tartlets
- Petite Pineapple Upside-Down Cakes
- Homemade Assorted Cookie

## Full Size Desserts

- Decadent Double Chocolate Cake
- Country Vanilla Banana Pudding
- Chocolate and Vanilla Layered Trifle
- Spiced Carrot Cake with Cream Cheese Frosting
- Coffee and Cocoa Italian Tiramisu with Fresh Whipped Caramel Cream
- Moist Coconut Flake Cake
- Peanut Butter Pie Topped with Crushed Toasted Nuts
- Glazed Fresh Fruit Tarts
- Couture Cupcake Collection
- Moist Pound Cake with Fresh Whipped Cream and Berries
- Chocolate Silk Pie with Whipped Cream and Shaved Chocolate
- Sour Cream Coffee Cake with Sweet Vanilla Icing Drizzle
- Homemade Strawberry Shortcake with Fresh Vanilla Whipped Cream
- New York Style Cheesecake
- Southern Pecan and Praline Pie
- Cookies and Cream Layered Trifle
- German Chocolate Cake
- Warm Peach and Cherry Crumble
- Pineapple Upside-Down Cake with Brown Sugar and Cherries
- Warm Apple, Peach, or Cherry Cobble
- South Florida Key Lime Pie
- Baked Pies – Apple, Cherry, or Blueberry
- Fall Pumpkin Spice Pie
- Moist Italian Crème Cake



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## Dessert Stations

### Chocolate Fountain Station

Milk, White, or Dark Chocolate Fountain with Fresh Fruits, Marshmallows, Brownies, Crème Puffs, Pretzels, and Skewers

### Gourmet Dessert "Pizza" Station

Sugar Cookie Crust with Vanilla Crème Topped with Assorted Fruits & Berries

Peanut Butter Cookie Crust with Creamy Peanut Butter Topped with Fresh Sliced Banana and Drizzled with Caramel

Banana Split Pizza with Pineapple Glaze and Topped with Strawberries and Bananas Drizzled with Milk Chocolate

S'mores Pizza with Marshmallows, Chocolate and Graham Cracker Crumbs

### Create Your Own Dessert Station

Brownies and Pound Cake Served with Fresh Fruit Salsa, Crumbled Cookies, Chocolate and Caramel Sauces, and Fresh Whipped Cream

### Gourmet Petite Dessert Station

Choose any of our above hors d'oeuvre size desserts and we will beautifully display them on large platters for a wonderful mini dessert display!

### Petite Plated Dessert Station

#### *Looking to wow your guests?*

Let our staff show off our culinary expertise by creating a mini-plated dessert station. Items will all be individually served on acrylic spoons, in black vases, small plates, in chocolate cups, etc. for an elegant and tasty buffet.



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