



*Cruiseport Gloucester*

## Enhanced Dessert

### Dessert Stations

Let your guests leisurely indulge in one of the following sumptuous offerings.

#### Ice Cream Sundae Station

Chocolate, vanilla and strawberry 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 Starbucks 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