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weddings

WINTER 2004



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dessert BUFFETS



A slice of wedding cake concludes your special day on a deliciously festive note. But if you love desserts, why stop there? Indulge your fantasies and have a dessert buffet.

Whether they are a dazzling part of an elaborate wedding or the centerpiece of a sweets-only reception, the *sugary delights* can range from simple to sophisticated. Organizing the buffet around a theme, as we have here, will help narrow the choices of what to include as well as create a unified look. While many of the desserts can be catered pastries and baked goods, part of the fun is rounding out the selection with store-bought morsels such as truffles, cordials, and lollipops. For *mouth-watering presentations*, set the table with both grand confections and hors d'oeuvre-size goodies; guests will surely love sampling from such a tempting display. And of course, you can still serve that stunning wedding cake. In fact, with a dessert buffet you can even have more than one—that's the joy of it.

CHOCOLATE AND CREAM

dessert menu

White-Chocolate Semifreddo Brownie Squares
Individual Chocolate Espresso Cakes
Meringue Kisses
Chocolate Cream Puffs
Marbleized Chocolate Truffle Tartlets
Malted Dark-Chocolate Cakes
Coconut Cake
Cocoa Shortbread Diamonds
Chocolate-Cookie Cheesecake Cups
Chocolate Roulade with White-Chocolate Mousse and Fudge Frosting
Assorted Purchased Chocolates



Ideal for a black-tie affair, this buffet has a *modern* aesthetic, with a palette of dark-chocolate and cream *hues* set off by a field of blue. Two *cakes* bookend the table: The more chocolaty groom's cake *towers* on the left, balanced by the contrasting wedding cake on the right. Between them, sweets are arranged at different heights on *modular* wood and Styrofoam stands wrapped with ribbon and covered with paper and Plexiglass.

PHOTOGRAPHS BY *Dana Gallagher* TEXT BY *Melissa Clark*