

Wild Truffles

Wild Truffles Action Station's "Desserts"

European Ice Cream Station

Gelato Ice Creams (You can choose from 15 different flavors) are being prepared with your choice of the following garnishes, i.e. Hot Cherries, Hot Chocolate and Caramel Sauce, Caramelized Walnuts, Sun Dried Californian Fruits and a variety of Sprinkles, Chocolate Shavings and Fresh Fruits

One of the Ice Cream Station highlights will be the production of Spaghetti and Pizza Ice CreamSo cool to watch!
Perfect for Children

Giant Chocolate Fountain Fondue Station

Swiss Dark, Milk or White Chocolate (or all three) are slowly melted in our Chocolate Fountain and accompanied by Fresh Fruits i. e. Bananas, Pineapple, Strawberries, Grapes, Kiwis, Sun Dried Apricots, Lady Fingers, Crunchy thin Italian Waffles and a wide variety of assorted Cookies

Flambéed Caribbean Fruit Stir Fry Station

Fresh Imported Pineapple, Bananas, Mango, Papaya, Grapes, Honey Dew, Cantaloupe Melon, Kiwi and Pomegranate Strawberry Sauces are stir fried and flambéed with Meyers Rum and served hot over melting Ice Cream's
Garnished with Vanilla Cinnamon Whipped Cream and crispy thin Cookie Wafers

Waffle and Crepe Suzette Station

A selection of Belgian Waffles and Crepe's garnished with Hot Sour Cherries, Hot Chocolate and Caramel Sauces, Whipped Vanilla Cream, Fresh Berries, Flambéed Caribbean Fruits and your selection of Ice Cream

Pancake Station

Selection of American and European Pancakes, including Apple, Cherry and Blue Berry Pancakes, Maple Syrups, Nutella (Chocolate Spread), flavored Sugars and Sprinkles

Drink your Dessert Station

Selection of Freshly prepared Chocolate and Fresh Fruit Drinks, to include White Chocolate Martini, Bitter Chocolate Vodka Grand Marnier, Milk Chocolate Orange, Red Currant Bellini's, Green Apple Bellini's and Mango – Guava Bellini's

Assorted Dessert and Pastries Buffet

A fine selection of Miniature European Deserts and Pastries, to include Sacher Torte, Pear Puff Pastries, Raspberry Chocolate Mousse, Mango Cheese Cakes, Opera Cake, Fresh Fruit Tartlets

Chocolate covered Strawberries, Pineapple, Kiwis, Grapes and Marshmallows
Caribbean Style Fruit Salad with Vanilla Bourbon Ice Cream and Cinnamon Crème Fraiche

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