

Desserts

Here at Don Strange menu options are endless, but here are some of the favorites...

Bananas Foster

Banana slices tossed in a rum infused brown sugar glaze
served over homemade vanilla bean ice cream
created and served hot for your guests by uniformed Don Strange personnel

Cactus Cakes -- "Can I Eat This?"

Handmade cake(s) resembling a true prickly pear cactus with handmade edible fondant thorns. Served in an authentic terracotta pot. Presented on presentation of Texas limestone, real Texas cactus, and small yellow rose buds.

Camp Fire S'Mores

Graham crackers topped with a marshmallow melted over an authentic mesquite camp fire, topped with Chocolate Sauce

Bread Pudding

served with a Jack Daniels Whiskey Sauce

Buñuelo Cups

Served with fresh sliced strawberries
and topped with amaretto cream sauce

Cajeta Crepes

Fluffy French crepe filled with rich, creamy dulce de leche,
served with a crushed pecan praline sauce, topped with heavy whipped cream,
finished with crushed Texas pecans

Churros

served with chocolate dipping sauce

Kahlua Milkshake

Kahlua Coffee Liqueur and Vanilla ice cream hand blended in a blender

Fredericksburg Peach Cobbler

served with a scoop of Blue Bell™ Homemade Vanilla Ice Cream

Handmade Petits Fours

Delicate sponge cake covered in royal icing
topped with hand created spring flowers

Chocolate Crepes

Chocolate crepe shell filled with Godiva chocolate mousse
served with crème fraiche and shaved chocolates

Double Fudge Brownies, Honey Bars, Homemade Pies, etc.

