

Dessert Stations

In our youthful years, playing with your food was considered inappropriate behavior but in this case, it is TOTALLY acceptable. These action dessert stations are a unique, fun and completely customizable for any size crowd!

Please note: Descriptions listed below are generic options and designed to be tailored to your event. Contact GANACHE directly for full details.

Cheesecake Martini Station

Creamy rich cheesecake mousse filled inside a classy martini glass with various toppings available including a selection of crumbled cookies, graham cracker crumbs, fresh fruit compotes, decadent sauces, and whipped cream.

Fizzy Float Station

Chilled cups filled with vanilla ice cream or fruit sorbet with your choice of fizzy soda ranging from classic Root Beer, Cream Sodas, Flavored pop and other Sparkling beverages topped with whipped cream and maraschino cherries.

Pimp Your Brownie

Brownies (or Blondies) are the ultimate comfort food with your choice of rockin' toppings including a selection of nuts, decadent sauces, fun classic candy toppings, whipped cream and sprinkles. A la mode options are also available.

Build A Sundae Station

Ice cream is the star of this show! You select your favorite ice cream flavor(s) and with the world as your sundae, the sky is the limit to your sweet treat concoction. From rainbow sprinkles to candy bar pieces, chocolate sauce to fruit compotes...you can't go wrong with an ice cream sundae!

Belgium Waffle/French Crepes/French Toast Station

Inspired by your favorite break joint, this is a great way to have breakfast for dessert! These delectable treats are topped with a selection of fruit compotes, chocolate chips, fresh assorted berries, whipped cream, butter, organic maple syrup and other fun toppings. Breakfast is served!

Chocolate River/Fondue Station

A chocolate lovers dream is to drive into a river of chocolate and while that would take a significant amount of chocolate to come true, we can settle for a Fondue Station instead (or call me to make the river happen!). Available in milk, white, and dark chocolate, grab a selection of fresh domestic or exotic fruit, homemade marshmallows, assorted cookies, bars, pretzels, or other tasty snacks and dip away for an interactive chocoholic's dream come true!

Caramel Apple Station

Warm caramel is a vision of true happiness and when combined with crisp seasonal apples. This childhood past time is warm, comforting and playful as you top your apples with candied nuts, chocolate chips, whipped cream...or keep it simple. Now that's how I like them apples!

Hot Chocolate Bar

GANACHE is proud to announce our collection of homemade hot chocolate mixes. With flavors like Classic hot chocolate, Salted Caramel, Cookies & Crème, Red Velvet Cheesecake, and many other flavors, we have hot chocolate that will satisfy all of your cozy chocolate beverage needs. Top your mug with homemade marshmallows for the most decadent fresh hot chocolate you'll ever experience. Available as "Hot Chocolate Bombs" for an ultimate hot chocolate experience or combine this with coffee service for a tasty mocha!

Milk & Cookie Bar

A childhood favorite featuring a wide assortment of classic and international cookies served with cold milk options such as chocolate milk and strawberry milk. You can also combine this service with "Hot Chocolate Bar" options for the BEST late night snack that everyone can indulge in!

S'mores Station

A fresh modern twist on a classic, the perfect s'mores start out with homemade marshmallows (All-natural, gluten free, kosher, and no preservatives!), an assortment of fun chocolate options, and of course, graham crackers. Roast your marshmallow over our indoor flame display or outside by a bonfire to enjoy this summer treat all year round.

Pie Fries Station

A fun new way to have your pie and eat it too! Flaky buttery pie dough is turned into 'fries' and served with various pie fillings...from classic apple filling, blueberry, cherry, French silk, pecan, and lemon. Top it off with whipped cream and your holiday favorites become a year round delight!

Dessert Grazing Tables

The grandest dessert buffet you could imagine, grazing tables are trending with savory food catering. Inspired by that idea, we translated that to the best sweet treats display you could think of. With a wide selection of all of our dessert services on one table, this combines your desired treats, select comfort desserts, childhood favorites, mixing interactive creativity, classic confections, international flare, exotic delights, and pure delicious artistry. Grazing tables offer you the best of everything while creating a statement piece for your event.

Performance Stations

A show-stopping dessert option, performance stations set the stage for options straight from the pan to your plate. These are on-site cooking options with most menu selections flambéed with various spirits and served with ice cream. A unique dessert experience that your guests will truly enjoy!

Churro Station

A little taste of Latin American history (or ancient Chinese history...and depending who you talk to ... French too), one thing for certain is the buttery taste of a churro is the international donut of our dreams. Deep fried fresh to order, we serve these delicious extruded "donuts" dusted with cinnamon sugar with a selection of dulce de leche, chocolate sauces, exotic fruit compotes, and whipped cream.

Cherries Jubilee Station

A classic old-school dessert, we start with a vanilla bean and citrus compound butter and gently sauté seasonal fresh cherries with homemade orange syrup. With your choice of Amaretto, Brandy, or Rum, we'll flambé the cherries and serve over vanilla bean ice cream. Topped it off with candied almonds or salted pistachios for a delicious composed dessert!

Bananas Foster Station

Fresh bananas are cooked in a buttery brown sugar caramel sauce and flambé in rich black rum. Served over classic vanilla bean ice cream, and top it with maple glazed pecans, this is a New Orleans favorite and certainly a show stopping dessert!