



THE painted table

Lux Desserts

THE CROWNING FINISH TO ANY MOMENTOUS EVENT IS OUR TANTALIZING MORSELS OF DELICATE SWEETNESS THAT DELIGHT BOTH THE EYES AND THE TASTE BUDS.

#letsgosomewhere

(559) 443-7199

DESSERTS SAMPLE MENU



FRESH FRUIT TARTLETS

Tartlets with a light, tender crust filled with your choice of vanilla cream or lemon curd. are topped beautifully with in season berries and dusted with powdered sugar.

CREME BRULE

With vanilla, chocolate, kahlua, citrus, and seasonal flavors.

BLUEBERRY & PEACH COBBLER

Served in mini cast iron skillet with fresh whipped cream.

CHURROS

Hand-piped with an assortment of toppings.

TRIFLES

With fresh berries and Chantilly cream.

BEIGNETS

A delectable Louisiana-style pastry that's deep-fried and topped with powdered sugar.

ADDITIONAL DESSERTS ARE AVAILABLE.

CALL US FOR MORE INFORMATION.



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Catering | Event Design | Total Party Planning

Call us at (559) 443-7199!

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Awards and Recognition

