

DESSERT TRENDS

The traditional wedding cake will never go out of style, but times are changing, and these days, the sweet tooth may be satisfied in a myriad of dessert options you can present to your guests on your wedding day. Read on for some of today's hottest dessert trends.

Let Them Eat Cake

Whatever other goodies, confections, and sweet treats you have at your wedding reception, your guests will anticipate cake! Whether your wedding cake is a couture creation, a buttercream delight, or a pillar of cupcakes individually served or boxed to go as a favor, the words "wedding" and "cake" go hand in hand.

The cake has evolved into an art form and a means of self-expression for the bride and groom. As a décor element for a wedding reception, it is often a focal centerpiece. *SB&G's* talented cake designers are able to tie in colors and themes, or match the look of your very own bridal gown!

Bakers such as **Gigi's Cupcakes** exclusively make a wide variety of cupcake flavors. They deliver and set them up on tiered stands so guests can serve themselves. Lorie Murray of **Simply Cakes** says this

has been a big year of themes for her bakery, and they have even created individual table cakes in the wedding motif that replaced the centerpiece arrangements. Get creative with your baker!



Neil Boyd Photography



KPO Photo

Pastry Parade

One way to impress your guests is to offer a dessert bar with assorted pastries. Check out this sampler of petit fours by **Catering Works**, with tuxedo chocolate-covered strawberries, lemon tarts and other bite-sized desserts. Buffets of pies, cakes, cheesecakes, and cobblers may be the ending to a soulful southern wedding menu. Presentation is important with various desserts, so be sure to use tiers, pretty glass stands and serving platters with accents to create your buffet. The idea is to match the style of your event and serve sweets for every taste.



Frozen Indulgences

Sugarland is best known for delicious cakes and cupcakes, but one of the most unique services they provide is their gelato and gelato-martini bar. Freshly spun creamy gelato treats are made in nearly 50 delicious flavors and dozens of colors, served in miniature sugar cones or colorful biodegradable cups. Your guests will be wowed when they taste a flavor burst of Sicilian

Pistachio, Guinness Dark Chocolate, or Sweet Potato Praline.

Add a kick to your wedding gelato bar with frozen gelato martinis. These colorful mouth-watering concoctions can be used as the signature drink during cocktail hour, or to wind up the reception. If blue is your color, a Tiffany Blue Tartini is the drink to match!



Brian Mullins Photography