



Bon Air  
center

*It's all here...*

HOLIDAY 2013

# REVIEW

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*Celebrate the holidays at Bon Air Center*



# SEASON'S EATINGS!



## VICTORIA BAKERY & CAFÉ

Delight your holiday guests by adding one, two or a few elegant Victoria Bakery & Café confections to your dessert buffet. Follow your nose to 292 Bon Air Center.

## How to Create a Perfect Dessert Buffet

**Here's how to give your guests something sweet to talk about during the Holidays!**

For Fall gatherings the dessert buffet should have shades of orange and fall colors. Order your favorite cakes and cookies in warm orange or peachy tones and place real maple leaves and gourds among earth tone platters. Art supply stores provide a nice selection of decorative items.

**Hosting a party?** Your dessert buffet should complement your party's theme. Use a table cloth, colored table, flowers, bows, and pearls to make the table even more attractive! If you have room on your buffet table, add large photos or posters as back drops, and a punch bowl or fountain. Attractive candy jars complement any dessert buffet.

**Use elevation:** People taste with their eyes first, so present your desserts in the best way possible. Use different heights of platters and stands, and a few hidden sets of heavy books under the loosely placed table cloth to create different levels. Don't forget to put your table out in the open so guests notice it quickly!

**Decide on the quantity:** You don't want to overwhelm your guests with too many choices so we typically offer 2-3 more options than the amount per guest. For example, if you allot 3 desserts per person, offer 5-6 dessert options total.

**Your dessert buffet should sparkle!** Bring in photos of cakes and cookies you love they can be made as pretty as any image you choose.

**If you are having a more elaborate party,** we recommend coordinating your dessert order with your party planner/designer and florist, to compliment the color scheme, design, and look of the event—this can really help take your dessert station to another level.