

SMALL SWEETS

BARS, PETIT FOURS, COOKIES: \$1.50 each

DOUBLE CHOCOLATE BROWNIES-with white chocolate drizzle

CRISPY CHOCOLATE PEANUT BUTTER BARS- rice crispy crust with milk chocolate peanut butter ganache. Gluten-free!

ALMOND JOY BARS- shortbread crust, coconut custard and ganache with toasted coconut and almond topping

S'MORES BARS- graham cracker crust, chocolate ganache and toasted marshmallows

LEMON BARS- classic shortbread crust with lemon custard topping

LIME CHEESECAKE BARS-fresh lime cheesecake with shiny lime curd glaze

SOUR CREAM MINI CHEESECAKES-in little paper liners with a choice of toppings: a swirl of Cream Cheese Frosting or old-fashioned Cherries

MINI FLOURLESS CHOCOLATE TRUFFLE CAKE- with dark ganache rosette. Gluten-free!

OPERA CAKE-elegant petit four of layered hazelnut cake, espresso, nutella buttercream, chocolate ganache

PURE WHITE PETIT FOURS- little squares of almond cake with raspberry jam filling and shiny white sugar glaze

FROSTED SUGAR COOKIE CUTOUTS-with vanilla frosting

ESPRESSO SHORTBREAD HEARTS-glazed in dark chocolate

ITALIAN WEDDING COOKIES- soft puffy round vanilla cookie with almond frosting

MINI CHOCOLATE CHIP COOKIES- lots of dark chocolate

FRENCH MACARONS: \$1.50

Chewy-crisp almond meringue cookies, sandwiched with buttercream, in a rainbow of colors and flavors. Gluten-free! Custom flavors/colors available upon request

RASPBERRY, LEMON, STRAWBERRY, LAVENDER, PISTACHIO, ESPRESSO, CHOCOLATE

SHOOTERS

Delicious layers of flavor in 2 oz. disposable shot glasses with little spoons
\$3.00 each Custom flavors available upon request

CHOCOLATE TIRAMISU- chocolate cake, ganache, espresso, mascarpone mousse

LEMON RASPBERRY TRIFLE- lemon cake, lemon curd, raspberries, whipped cream

STRAWBERRY SHORTCAKE- yellow cake, strawberries, strawberry jam, whipped cream

LITTLE CUPCAKES: \$1.50 each

Cupcakes can be made from any combination of Cake/Buttercream

TARTLETS AND MINI PIES

Tartlets are 1 1/2-inch diameter: \$1.50 each

Mini Pies are 2 1/2 inch diameter: \$2.00 each

All tarts and pies can be made Gluten-Free upon request

All flavors can be made as full-size pies: \$35 each

FRUIT TARTLETS AND PIES: APPLE, STRAWBERRY-RHUBARB, PEACH-RASPBERRY, BLUEBERRY and CHERRY. These all have sweet butter shortbread crusts and streusel crumble topping.

KEY LIME OR FRESH LEMON- sweet crust with fresh citrus curd, whipped cream or meringue topping

PUMPKIN- sweet crust with traditional pumpkin filling, whipped cream and graham cracker crumb garnish

COCONUT CREAM- sweet crust, creamy coconut custard, whipped cream and toasted coconut

FRENCH SILK- chocolate crust with dark chocolate mousse and whipped cream

BOURBON PECAN OR BOURBON CHOCOLATE PECAN- shortbread or chocolate crust with gooey pecan filling

CHOCOLATE CARAMEL- chocolate crust, chewy-gooey caramel filling, ganache and fleur de sel sprinkle

FESTIVE HOLIDAY SWEETS: \$1.50 each

CHOCOLATE PEPPERMINT STICK CUPCAKES-peppermint buttercream with crushed candy cane

PUMPKIN SPICE MINI CUPCAKE- tender spicy pumpkin cake with spice cream cheese frosting

GRASSHOPPER TARTLET- chocolate shell, pale green minty mousse, shaved dark chocolate

HOLIDAY SUGAR COOKIE CUTOUTS-simple shapes with vanilla frosting

ESPRESSO SHORTBREAD STARS-glazed in shiny dark chocolate

MOLASSES CRINKLE COOKIES-chewy, spicy traditional holiday cookies

PUMPKIN CHEESECAKE BARS-gingersnap crust, pumpkin filling, sour cream topping

HOLIDAY SHOOTERS \$3.00 each

WHITE CHOCOLATE BREAD PUDDING- brioche, white chocolate custard, dried cranberries, whiskey sauce

RED VELVET CAKE- red velvet cake, cream cheese mousse, graham cracker crumbs