

SMALL SWEETS

BARS AND 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

FROSTED SUGAR COOKIE ROUNDS-with vanilla frosting

Note: these are small simple shapes. More complex decorating designs are custom-priced.

ESPRESSO SHORTBREAD HEARTS-glazed in dark chocolate

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

CHOCOLATE CHIP COOKIES- lots of dark chocolate, flaky sea salt on top

PETIT FOURS: \$1.65 each

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 white chocolate glaze

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

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

FRENCH MACARONS: \$1.65 each

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

CAKE 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

CUPCAKES

Cupcakes can be made from any combination of Cake/Buttercream

Small cupcakes are two big bites: \$1.50 each

Large cupcakes are equivalent to a cake slice: \$3.00 each

Gluten-free available upon request

TARTLETS AND MINI PIES

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

Mini Pies are 2 1/2 inch diameter: \$3.00 each

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

All flavors can be made as full-size pies: \$40 each

CLASSIC FRUIT FILLINGS: 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 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: \$1.65 each

CHOCOLATE PEPPERMINT STICK CUPCAKES-peppermint buttercream with crushed candy cane

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

RED VELVET PETIT FOURS-cream cheese filling, white chocolate glaze, candied cranberry and sugar holly

ITALIAN RAINBOW COOKIES-moist almond cake with raspberry jam and dark chocolate glaze, holiday colors

HOLIDAY SUGAR COOKIE CUTOUTS-small, simple shapes with vanilla frosting

Note: more complex decorating designs are custom-priced.

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