



Desserts:

Classic Cookies: \$3.00 Specialty Cookies: \$4.00

Classic Bars and Brownies: \$4.00

Cookies and Brownies: \$4.00

Assorted Gourmet Dessert Display:

\$3.00 (1 piece per person)

\$6.00 (2 pieces per person)

\$9.00 (3 pieces per person)

Classic Drop Cookies: \$3.00

Chocolate Chip - *Semi Sweet Chocolate Chips*

Snickerdoodles - *Cinnamon & Sugar*

White Chocolate Cranberry Oatmeal - *White Chocolate Chips & Tart Dried Cranberries*

Oatmeal Raisin - *Dark Raisins With A Hint Of Orange Zest*

Double Chocolate - *Cocoa, Semi Sweet & Milk Chocolate Chips*

Cookies & Crème Chocolate Chunk - *Bittersweet Chocolate Chunks & Crushed Cookies & Creme*

Milk Chocolate Toffee Espresso - *Milk Chocolate Chips & Toffee Bits*

Double Peanut Butter - *Chunky Peanut Butter & Peanut Butter Chips*

Specialty Cookies: \$4.00

Coconut Macaroon - *Moist Tender Coconut, Gluten Free*

Vanilla Jam Thumbprint - *Vanilla Cream Cheese Cookie Filled With House made Preserves*

Lemon Pistachio Teacake - *Lemony Toasted Pistachio Butter Cookie Dusted With Powdered Sugar*

Bars: \$4.00

Double Fudge Brownie - *Fudgy Brownie Studded With Semi Sweet Chocolate Chips*

Malted Cream Cheese Swirled Brownie - *Fudgy Brownie Swirled With Sweet Malted Cream Cheese*

Almond Toffee Fudge Brownie - *Fudgy Brownie Studded With Toasted Almond And Toffee Bits*

White Chocolate Blondie - *Chewy Brown Sugar Blondie Studded White Chocolate Chips*

Pecan Butterscotch Blondie - *Chewy Brown Sugar Blondie Studded With Toasted Pecans And Butterscotch Chips*

Cookies & Crème Blondie - *Chewy Brown Sugar Blondie Studded With Crushed Cookies & Creme*

Lemon Bar - *Shortbread Crust Layered With Sweet Tangy Lemon Filling*

Caramel Almond Pretzel Bar - *Shortbread Crust Layered With Caramel, Toasted Almonds And Crushed Pretzels*

Berry Crumble Bar - *Shortbread Crust Layered With Mixed Berry Filling And Oat Streusel Topping*

Southern Chess Bar - *Oatmeal Cookie Crust Layered With Buttery Sweet Cornmeal & Brown Sugar Filling Laced With Bourbon*

Rocky Road Bar - *Graham Cracker Crust Topped With Mini Marshmallows, Walnuts & Chocolate Ganache*

Rice Krispy Treat - *Crispy Puffed Rice Cereal Bounded In Chewy Buttery Marshmallow Creme*



Tartlets/Mini Pies: \$4.00

Key Lime Tart - *Graham Crust Filled With Sweet Tangy Key Lime Custard, Topped With Whipped Cream & White Chocolate Curls*

Apple Crumble Pie – *Sweet Pastry Crust Filled With Cinnamon Spiced Apple, Topped With Oat Streusel*

Seasonal Fruit Crumble Pie – *Sweet Pastry Crust With Seasonal Fruit Filling, Topped With Oat Streusel*

S'mores Tart – *Graham Crust Filled With Milk Chocolate Ganache, Topped With Toasted Marshmallow Crème*

Lemon Tart – *Sweet Pastry Crust Filled With Sweet Tangy Lemon Curd*

Salted Caramel Chocolate Tart – *Sweet Chocolate Pastry Layered With Salted Caramel & Bittersweet Chocolate Ganache, Topped With Sea Salt*

Sweet Bites: \$4.00

Salted Caramel Peanut Butter Cup - *Dark Chocolate Cup Layered With Salted Caramel & White Chocolate Peanut Butter Ganache*

House made Marshmallow – *Pillowy Light Sweet Confection*

Cinnamon Crunch Cluster – *Crispy Crunchy Cinnamon Cereal Bound In White Chocolate*

Chocolate Mousse Cup – *Dark Chocolate Shell Filled With Decadent Bittersweet Chocolate Mousse*

Matcha Green Tea Mousse Cup – *Dark Chocolate Shell Filled With Light Matcha Green Tea Mousse*

Profiterole – *Cream Puff Pastry Filled With Vanilla Custard, Glazed In Dark Chocolate*

Assorted Truffle Cups – *White & Dark Chocolate Cups Layered With A Variety Of House made Truffle Fillings (E.G. Irish Crème, Spiced Mexican Chocolate, Mint, Passion Fruit, Raspberry, Kahlua)*

Petit Desserts in Cups: \$4.00

Mini Black Forest Cheesecake Parfait - *Dark Chocolate cake layered with white chocolate cheesecake mousse, brandied cherries, whipped cream and dark chocolate shavings (W, D, E)*

Mini Eton Trifle - *Crushed meringue layered with champagne zabaglione, mixed berry compote and chantilly cream (D, E)*

Mini Banoffee Parfait - *Dark Chocolate cake layered with banana rum custard, dulce de leche and banana (W, D, E)*

Mini Coconut Passion Fruit Panna Cotta - *Creamy coconut panna cotta topped with passion fruit gelee (D)*

Mini Milk Chocolate Salted Caramel Parfait - *Dark Chocolate cake layered with salted caramel, milk chocolate mousse, honeycomb and chantilly cream (W, D, E)*

Mini Blood Orange Vanilla Bean Panna Cotta - *Buttermilk vanilla bean panna cotta layered with blood orange gelee (D)*

Mini Neapolitan - *Layers of Dark Chocolate, white chocolate and Strawberry creme panna cotta (D)*



Mini Cupcakes:

- Vanilla** – *Vanilla Cupcake With Vanilla Italian Butter Cream Frosting*
- Chocolate** – *Devil's Food Cupcake With Chocolate Ganache Frosting*
- Lemon** – *Lemon Cupcake With Lemon Curd Butter Cream Frosting*
- Red Velvet** – *Red Velvet Cupcake With Cream Cheese Frosting*
- Carrot Pineapple** – *Carrot Pineapple Cupcake With Cream Cheese Frosting*
- Banana Peanut Butter** – *Banana Cupcake With Peanut Butter Cream Frosting*

Buffet Desserts: \$5.00 per person

- Seasonal Fruit Cobbler** - *Fresh Seasonal Fruit Baked With Sweet Biscuit Topping, Served With Side Of Whipped Cream*
- Seasonal Fruit Crisp** – *Fresh Seasonal Fruit Baked With Oat Streusel Topping, Served With Side Of Whipped Cream*
- Apple Cinnamon Roll Bread Pudding** - *Brioche & Croissant Baked In Rich Custard, Swirled With Cinnamon & Apples, Drizzled With Sour Cream Glaze*
- Banana Nutella Bread Pudding** – *Brioche & Croissant Baked In Rich Banana Custard, Swirled & Drizzled With Nutella*

Plated Desserts: \$9.00 per person

- Chocolate Banana Dulce De Leche Tart** - *with Chantilly Cream, Banana Toffee Crunch, Salted Caramel Sauce*
- Coffee Creme Cake** - *with Honeycomb Crunch Served With Blood Orange Sauce*
- White Chocolate Raspberry Ripple Mousse** - *with Midnight Chocolate Cake, Served With Raspberry And Bittersweet Chocolate Sauces*
- Key Lime Cheesecake Semifreddo** - *with Ginger Oat Crumble, Served Mixed Berry Wine Compote*
- Coconut Panna Cotta** - *with Passion Fruit Gelee, Served With Coconut Macaroon "Cigarette"*
- Eton Trifle** – *Crushed Meringue Layered With Champagne Zabaglione, Mixed Berry Compote, And Chantilly Cream*
- Black Forest Cheesecake Parfait** – *Dark Chocolate Cake Layered With White Chocolate Cheesecake Mousse, Brandied Cherries, Whipped Cream And Dark Chocolate Shavings*
- Warm Chocolate Peanut Butter Truffle Cake** - *served With Crushed Peanut Brittle, Salted Caramel And Chantilly Cream*



Dessert Bars

Custom Cupcake Bar 7

Please select 1 for each 20 guests

- **Vanilla** – *Vanilla Cupcake With Vanilla Italian Butter Cream Frosting*
- **Chocolate** – *Devil's Food Cupcake With Chocolate Ganache Frosting*
- **Lemon** – *Lemon Cupcake With Lemon Curd Butter Cream Frosting*
- **Red Velvet** – *Red Velvet Cupcake With Cream Cheese Frosting*
- **Carrot Pineapple** – *Carrot Pineapple Cupcake With Cream Cheese Frosting*
- **Banana Peanut Butter** – *Banana Cupcake With Peanut Butter Cream Frosting*

Shortcake Bar 7

Tender Sweet buttermilk shortcake served with your choice of three (3) of the following accompaniments:

- **Apple** - *Sautéed in brown butter, sugar, cinnamon and ginger*
- **Peach** - *Sautéed in brown butter, sugar, vanilla bean and cinnamon*
- **Cherry** - *Sautéed in butter, sugar, vanilla and a hint of almond*
- **Strawberries** - *Lightly macerated in vanilla sugar and lemon*
- **Seasonal Fresh Berries** - *Lightly macerated in vanilla sugar and lemon*
- **Blueberries** - *Lightly macerated in lemon and sugar*
- **Whipped Cream** - *Sweetened with sugar and vanilla bean*

Hot Fudge Brownie Bar 8

- **House Made Double Chocolate Fudge Brownies** **studded with semi-sweet chocolate chips**
- **White Chocolate Blondies** **studded with white chocolate chips**

~ Served with Vanilla Ice Cream, Hot Fudge, Caramel Topping, Whipped Cream, Cherries, and Nuts.

Sundae Bar 8

Vanilla, Chocolate and Strawberry Ice Cream served with the following Assorted Toppings

Chocolate, Caramel and Strawberry Sauce

Whipped Cream

Nuts

Cherries

M&M's

Crushed Oreos

Crushed Peanut Butter Cups

Sprinkles

Sliced Strawberries

Sliced Bananas

Candy Bar 10

A colorful assortment of favorite sweets, artfully displayed in Apothecary Jars - including Hard, Soft, Sour, and Chocolate Candies.