

PASTRIES

SWEET SENSATIONS

Priced per 25 ct

2 Bite Cupcake

pure vanilla bean, red velvet,
orange dreamsicle, chocolate ganache

55

Canoli Assortment

lemoncello, pistachio,
chocolate chocolate chip, Italian traditional

60

Double Dipped Chocolate Pretzel Rods

rolled in a variety of caramels, nuts and candies

70

Seasonal Fresh Fruit & Berry Display

sweet vanilla crème fraîche

110

Milk & Cookies

1 oz chocolate chunk cookie and 3 oz ice cold milk

55

Seasonal Mini Parfait

sweet selection of layered dessert creations

65

Regionally Inspired Dessert Bars

coconut, pecan, blueberry, lemon, apple, raspberry

55

Elements of Chocolate

hand crafted brownies, cheesecake brownie
and gourmet cookie trifecta

70

CHEF INSPIRED PASTRY SWEET TABLE

variety of cheesecake bites, chocolate laced
strawberries, French macaroons, gourmet dessert bars,
canoli, plus seasonal local favorites

7.50 per - 30 person minimum

PLATED DESSERT SPECIALTIES

~ Fresh Fruit Tart ~

all butter crust, house pastry cream

~ Pure Vanilla Creme Brulee ~
minted wild berry compote

~ Pretzel Crust Cheese Cake ~
salted bourbon caramel

~ Flourless Chocolate Torte ~
white chocolate mousse, macerated raspberries

~ Deep Dish Carrot Cake ~
cream cheese frosted, golden raisins, candied pecans

~ Chef's Featured Selection ~
locally sourced, seasonally inspired

6.95 each

PASTRY SELECTION

Please select up to four of our house-made pastries
for your guests enjoyment

3 pc per guest 8

5 pc per guest 12

Mini Éclair

Lemon Tart

Chocolate Pecan Caramel Tart

Fruit Cobbler Bar

Chocolate Dipped Strawberries

Brownies

Lemon Bar

Mini Cream Puff

Chocolate Mousse Tart

Mini Cupcake

Pecan Bar

Cookies

Cappuccino Cups

CHEF'S SELECTION

Add \$1 per person, per selection

Fruit Tart

Chocolate Mousse

Tiramisu Cups

Napoleons

Chocolate Dipped French Macarons Mini Cannoli

Two Bite Pies with Seasonal Fruits

Cream Pies, Banana, Coconut, Chocolate