



*Small Bites*

# Signature Desserts

## Cookies

### BROWN BUTTER CHOCOLATE CHIP

Brown Butter, Callebaut Dark Chocolate and a Maldon Sea Salt finish

### BOURBON MOLASSES

Ginger Molasses Cookie with Makers Mark Bourbon and Crystallized Ginger pieces

### FLORAL SHORTBREADS

Pressed Edible Flowers on Buttery Shortbread Cookie, available in Vanilla Bean or Local Lavender

## Brownies

### TRIPLE CHOCOLATE

Rich Fudge Brownies finished with a Dark Chocolate Ganache ribbon

### SALTED CARAMEL WALNUT

Rich Fudge Brownies swirled with Caramel and Toasted Walnuts, finished with a Caramel Icing ribbon with Candied Walnuts

### CHOCOLATE RASPBERRY

Rich Fudge Brownies finished with a Raspberry Icing ribbon and fresh Raspberry Garnish

## French Macarons

\*A NATURALLY GLUTEN-FREE OPTION

Raspberry | Apricot | Passionfruit | Chocolate Hazelnut | Salted Caramel | Pistachio

# Signature Desserts

## Cake Pops

Champagne Vanilla

Summer Berry

Toasted Coconut

Kahlua Espresso

Oreo

Peanut Butter

## Cupcakes

Champagne Cake with Raspberry Preserves and Vanilla Icing

Chocolate Cake with Chocolate Ganache

Vanilla Cake with Lemon Curd and Summer Berry Icing

Chocolate Cake with Caramel Espresso Icing

Almond Cake with Vanilla Bean Icing

Carrot Cake with Cream Cheese Icing

## Chocolate-Covered Strawberries

\*A NATURALLY GLUTEN-FREE OPTION

White Chocolate

Dark Chocolate

Chocolate Hazelnut

# Designer Desserts

## Dessert Shots

### STRAWBERRY SHORTCAKE

Buttery Shortcake with fresh Strawberry  
Compote and Vanilla Bean  
Whipped Cream

### KEY LIME PIE

Buttery Graham Cracker Crumble with  
Key Lime Custard and Vanilla Bean  
Whipped Cream

### TURTLE CHEESECAKE

Buttery Graham Cracker Crumble with  
Caramel Pecan Swirled Cheesecake

### CHOCOLATE MOUSSE

Belgian Chocolate Mousse with  
Vanilla Bean Whipped Cream  
and Dark Chocolate Curls

## Tartlets

### LEMON MERINGUE

Shortbread Crust filled with  
Tart Lemon Curd and a  
Toasted Meringue garnish

### PASSIONFRUIT

Shortbread Crust filled with  
Passionfruit Curd and  
Vanilla Bean Whipped Cream

### PECAN PIE

Shortbread Crust filled with  
Classic Pecan Pie Filling

### SMORES

Buttery Graham Cracker Crust filled with  
Dark Chocolate Ganache and  
Toasted Marshmallow Meringue

# Designer Desserts

## Cookie Sandwiches

### TOASTED COCONUT + GANACHE

Toasted Coconut Shortbread with Belgian Chocolate Ganache

### OATMEAL CREAM

Chewy Oatmeal Cookies with Cream Cheese Frosting

### PB&J

Peanut Butter Cookies with fresh Raspberry Buttercream

### CHOCOLATE CHIP VANILLA

Brown Butter Chocolate Chip Cookies with Vanilla Bean Buttercream

## Galettes

BUTTERY, FLAKEY HAND PIES IN A VARIETY OF LOCALLY GROWN FRESH FRUIT FILLINGS.

Apricot + Almond Frangipane

Summer Berry

Peach Raspberry

Caramel Apple Crumb

## Parlovas

MELT-IN-YOUR-MOUTH MERINGUE TOPPED WITH WHIPPED CREAM AND FRUIT FILLING.

\*A NATURALLY GLUTEN-FREE OPTION

Blackberry Lavender

Passionfruit

Raspberry Pistachio

Summer Berry



