

HOLIDAY DESSERTS **Fall and Winter**

Responsibly sourced and thoughtfully prepared menus
designed to make entertaining easy

COOKIES + BARS

holiday treats
exclusively available during november + december

sparkling winter sugar cookie
orange creamsicle softbatch cookie
chocolate peppermint drop cookie
cranberry pear rugelach
raspberry thumbprint cookie

pecan tea biscuits
pumpkin cheesecake bar, five spice graham
eggnog blondie, hazelnut rum crust
glazed fruitcake bar w. walnuts

WARM AND COZY

pear cobbler laced with dried cherries, drop biscuit crust
cinnamon butter baked apples, oatmeal streusel

ICING ON THE CAKE

raspberry red velvet cake, cream cheese frosting, fresh berries, powdered sugar
apple sauce cake w. walnuts, garnish (tube pan)
sweet potato cheesecake, molasses crust, toasted marshmallow cream, fairy pie dust
flourless chocolate torte w. simple ganache garnish
vanilla buttermilk bundt cake, chai spice glaze

'EASY AS PIE'S AND TARTS

hot fudge malt pie, pastry crust, luxardo cherry whipped cream
buttery bourbon pecan pie, shortbread crust, orange twist
traditional banoffee pie, hobnob biscuit crust, sweetened cream, praline crunch



BOUTIQUE SWEETS

HEY THERE, CUPCAKE

sparkling cranberry cupcake w. white
chocolate buttercream, sugared cranberry

callebaut chocolate cupcake w. minted
buttercream, andes mint

apple walnut cupcake w. honey
buttercream, garam masala walnut

**TAKE TWO AND CALL ME IN THE
MORNING**

passion fruit macaron ^{GF}
salted caramel macaron ^{GF}
pistachio macaron ^{GF}

A PARTING SHOT

chocolate espresso mousse, chocolate
crumble, cocoa nibs, shot + spoon

coconut panna cotta, tropical ambrosia
brunoise, shot + spoon ^{GF + DF}

lemon curd, biscotti crumble, chantilly
cream, basil, shot + spoon

TINY TARTS

petite lemon pop tart, violet glaze
petite caramel apple tart, cheesy tart shell
petite goat cheese cake w. port wine gelee
petite chocolate truffle tart ^{GF}

Please see your Event Specialist for availability and pricing.

