



# Catering & Events Menu

Starting at \$6 per guest for parties of 20 or more

**\*\*For Best Enjoyment, 2-3 pieces Per Guest is Recommended\*\***

## Mini Desserts

### French Macarons (GF)

Chef's choice assorted macaron flavors.

### Mini Cheesecakes

Creamy vanilla cheesecakes served with strawberry or blackberry compote.

### Decorated Butter Cookies

Lightly crisp and buttery cookies decorated with royal icing. Custom designs make great party favors.

### Mini Creme Brulees (GF)

Vanilla bean creme brulee torched to order and served with fresh berries.

**service required for this option\*\*\***

### Chocolate Truffles (GF)

Chef's choice assorted truffle flavors and shapes. A popular GF option.

### Mini Miso Caramel Brownies

Fudgy and chewy brownies, swirled with miso caramel and topped with miso caramel buttercream

### Mini Cake Slices

Available in any of our signature cake flavors!

### Drunken Mousse Cups (GF)

Bailey's Irish Coffee or Matcha Strawberry mousse (comes with mini spoons)

### Mini Tarts

Available in key lime, lemon meringue, or fresh fruit

### Mini Cupcakes

Available in any of our signature cake flavors!

### Chocolate Covered Strawberries

Only available during Spring/Summer

### Mini Cheesecake Brownies

Fudgy and chewy brownies swirled with cheesecake

### Mini Chocolate Chippers

Brown butter chocolate chip cookies, but tiny.

### Million Dollar Cream Puffs

Classic pate au choux, vanilla bean cream, chocolate ganache, edible gold

## Add-On Services

### Delivery

**\$20 flat fee**

Flat fee for within a 6-mile radius. Additional \$20 for every 6 miles.

### Set Up/Breakdown

**\$30 flat fee**

Set up takes place up to an hour before your event begins. We can utilize stands that are provided or provide our own.

### Service

**\$30/hr**

Each guest is served their dessert for a personal touch added to your event. Includes set up, service, and breakdown