



EPIC DESSERT "TASTING-DISPLAY" BARS

(TO BUILD-OUT YOUR MENU SELECT AS MANY BARS AS YOU WANT TO ELEVATE YOUR PARTY/EVENT EXPERIENCE)

ICE CREAMS · ARTISAN CHOCOLATES · MINI GOURMET DESSERTS · RETRO CANDIES
HAND-DIPPED SWEET TREATS · PLATED INDIVIDUAL WORLD-CLASS DESSERTS

popbar

CREATE YOUR OWN ICE CREAM ROLLS, Dazzle Guests w/ an Ice Cream Roll Bar



FROZEN TREATS BAR

Italian Ice by: Luigi's

(Cherry, Lemon, Orange Sherbet & Mixed Berry & Lemon)

Gelato on a Stick by: popbar

All-natural, handcrafted gelato on a stick. 50+ flavors, 15+ toppings.

Endless ways to customize. Choose a pop, dip, top, enjoy!

OPTION #1:

Pistachio, half dip white, pistachios
Vanilla, full dip milk, waffle cone
Chocolate, half dip dark, sprinkles, milk drizzle
Hazelnut, half dip milk, hazelnuts
Coconut, half dip dark, coconut



OPTION #2: POPSORBETTO (VEGAN)

Strawberry, half dip dark
Passion fruit
Mixed berry
Pineapple, half dip dark, coconut
Peach, half dip dark



OPTION #3:

Strawberry, half dip dark
Chocolate, half dip dark, sprinkles, milk drizzle
Pistachio, half dip white, pistachios
Pineapple, half dip white, coconut
Vanilla, full dip milk, waffle cone



OPTION #4:

Chocolate green tea crunch
Chocolate covered strawberry
Chocolate fudge
Chocolate & caramel covered popcorn
Hazelnut biscotti



Popwich by: popbar

Gelato sandwich on a stick. Any

popGelato w/iched between 2 chocolate cookies.

Pistachio popWich, Half Dip White, Pistachios
Vanilla popWich, Full Dip Milk, Waffle Cone
Chocolate popWich, Half Dip Dark, Sprinkles, Milk Drizzle
Hazelnut popWich, Half Dip Milk, Hazelnuts
Coconut popWich, Half Dip Dark, Coconut



Gelatoshakes by: popbar

The milkshake reinvented. Served in a 16oz milk-jug with a chocolate-dipped waffle cone overflowing with whipped cream. Try all 6 flavors - green tea, vanilla caramel, strawberry, coffee, vanilla, chocolate.



Funky Monkey

Cream base, Banana & Nutella

Purple Rain

Taro base

Rolling Oreo

Cream base & Mint Oreo

Summer Loving

Cream base, Strawberry & Mango

Strawberry Gram

Cream base, Strawberry & Graham Cracker

Nutty Buddy

Cream base, Nutella & Peanut Butter

Coffee Break

Coffee base & condensed milk

Dulce de Leche

Cream base & caramel

Chocolate Wonder

Cream base, Oreos & brownie

Coffee & Cream

Coffee base & Oreos

Thaiphoo

Thai tea base

Chocolate Classic

Chocolate base & chocolate brownies

Cookie Monster

Cream base, Oreos & Mini Cookies

Matcha PiChu

Matcha base & strawberries

Berry Blast

Cream base & mixed berries

S'mores Night

Cream base, Graham Crackers & Chocolate

Cinnamon Toast

Cream base & Cinnamon Toast cereal

Neapolitan - Only Comes Rolled

Cream base, Strawberry & Chocolate

Monkey Lady

Cream base, Banana & Strawberry

Fruity Pebbles

Cream base & Fruity Pebbles cereal

Hawaiian

Piña Colada base, Coconut & Pineapple

Dragon's Breath

Dairy-free nitrogen treat...try Cheese Balls, Wafers, or both!



Countless Sweet Choices!

1. Choose a base
2. Select up to two mixes.
3. Pick up to three free toppings
4. Finish up with a syrup (optional)

Dazzle Guests w/ an Innovative Nitrogen Ice Cream Bar

THE SUBZERO NITROGEN ICE CREAM MENU

Chocolate Conduction

Chocolate Ice Cream, Brownie, Chocolate Flakes, Fudge

Magnetic Mint

Mint & Fudge Ice Cream, Oreo, Andes Mint

Peanut Butter Bonds

Peanut Butter Ice Cream, Fudge, Reese's Peanut Butter Cups, Brownie

Mass Mocha Madness

Mocha & Chocolate Ice Cream, Heath & Almonds

Cherry Charge

Cherry Ice Cream, Chocolate Flakes, Cherries

Strawberry Sigma

Strawberry & Vanilla Ice Cream, Marshmallow Cream, Strawberries, Whipped Cream

Banana Cream

Banana & Marshmallow Ice Cream, Graham Cracker, Cheesecake Bites, Fudge Topping, Whipped Cream

Birthday Cake Capacitor

Cake Batter & Fudge Ice Cream, Cookie Dough, Sprinkles

Bernoulli Brulee

Caramel & Vanilla Ice Cream, Cinnamon, Dulce De Leche, Heath, Twix

Tropical Turbine

Coconut, Blackberry Ice Cream, Mixed Berries, Corn Flakes

Key Lime Voltage

Lime and Cheesecake Ice Cream, Graham Cracker, Cheesecake Bites (Optional Citric Acid)

Citric Substance

Lemon and Raspberry Ice Cream, Mixed Berries, Peaches (Optional Citric Acid)



SELECT BASE(s)



Non-Dairy Unsweetened Soy

Non-Dairy Unsweetened Almond

Non-Dairy Sweetened Soy

Non-Dairy Sweetened Almond

Premium

Low-Fat

Custard

Yogurt



FLAVORS

Amaretto · Blackberry · Brownie Batter · Butterscotch · Caramel · Cherry · Coke
 Cotton Candy · Huckleberry · Lime · Maple · Mint · Orange · Peanut Butter · Pina Colada
 Pistachio · Raspberry · Strawberry · Toasted Coconut · Watermelon · Banana · Blueberry
 Bubblegum · Cake Batter · Cheesecake · Fudge Chocolate · Coffee · Sweet Chocolate ·
 · Vanilla White Chocolate ·

TOPPINGS & MIX-IN SELECTIONS

Almond Joy · Andes Mints · Brownie Bits · Cheesecake Chunks · Chocolate Chips · Coconut
 Graham Cracker Crust · Heath Bar · M&M's · Mini Marshmallows · Oreos · Pecans
 Peanut Butter Cups · Pecans · Rainbow Sprinkles · Snickers · Twix · Almonds · Mango
 Blueberries · Butterfinger · Cherries · Chocolate Flakes · Cookie Dough · Gummy Bears
 Kit Kats · Mixed Berries · Peaches · Peanuts · Pineapple · Raspberries · Strawberries ·
 · Waffle Cone Crumbles ·

HAND-DIPPED FRUITS, SWEET TREATS

Chocolate Dipped Orange Slices



Chocolate Covered Fruit Orange Peels



Chocolate Dipped Fruit Lemon Peels



Chocolate Dipped Apricots



Chocolate Dipped Pineapples



Dark Chocolate Dipped Fruit Kiwi



GOURMET CHOCOLATE HAND-DIPPED SWEET TREATS BAR

Oreos - White Chocolate



Oreos - Milk Chocolate



Oreos - Dark Chocolate



Nutter Butters - Milk Chocolate



Peanut Butter Ritz Crackers - Milk Chocolate



Peanut Butter Ritz Crackers - White Chocolate



Graham Crackers - Milk Chocolate



Graham Crackers - Dark Chocolate



Potato Chips (2pc) - Milk Chocolate



FILL YOUR RETRO-BAR CANDY FAVORITE'S DISPLAY(S)

Ferrero Rocher · Haribo Gummy Bears · Reese's Pieces · Reese's Buttercups ·
 Gourmet Jelly Belly Beans · Swedish Fish · Licorice · Snickers · Hershey's Bars
 Candy Corns · Sour Patch Kids · Gourmet Whoppers · Skittles · Starburst · M&M's

ULTIMATE TRUFFLE BAR MENU

(SELECT AS MANY TRUFFLES AS YOU WANT TO FILL YOUR RETRO-BAR)

BUILD-OUT YOUR ULTIMATE GOURMET TRUFFLE & BRIGADEIRO RETRO-BAR

GOURMET TRUFFLES

Oreo® Truffles

Oreo® filling dipped in white chocolate!

Happy Couple Truffles

Oreo® & Peanut Butter Truffle Brides and Grooms...

Unicorn Truffles

Vanilla-milk-infused rainbow cake morsels, coated in a barely-there drizzle of white chocolate & rolled in b' day crumbs

Chocolate Unicorn Truffles

Fudgy-cake morsels, loaded w/ chocolate chips & rainbow sprinkles, then coated in more chocolate and a dusting of chocolate b' day crumbs.

Dark Chocolate Truffles

Yummy, dark, 64% cacao inside & out

Milk Chocolate Truffles

Super silky milk chocolate inside & out.

White Chocolate Truffles

Creamy white chocolate inside and out.

Raspberry Truffles w/ Cocoa

Raspberry w/ dark chocolate exterior. Dusted w/ cocoa powder.

Pumpkin Pie Truffles

Pumpkin pie flavored interior enrobed in milk chocolate.

Mocha Truffles

Mocha interior w/ dark chocolate exterior.

White Almond Truffles

Almond filling enrobed in white chocolate.

Peach Chocolate Truffles

Mint Chocolate Truffles

Liquid mint filling w/ dark chocolate exterior.



GOURMET BRIGADEIROS

Brigadeiro is a Brazilian delicacy, similar to a bonbon or a truffle. All Gourmet brigadeiros are made with all natural ingredients.

Favors:

- Dulce de leche w/ Prunes
- Vanilla Almond
- Dark Chocolate
- Sea Salt Caramel
- Crunchy Caramel
- Cookies & Cream (made w/ Oreos)



- Crunchy White Chocolate



- Classic Milk Chocolate



- Milk Chocolate & Roasted Almonds



- Crème-brûlée



- Half White & Half Milk Chocolate



- Dark chocolate w/ pistachio



- Lemon



- Coconut



- Crunchy Strawberry



Candy Cane Truffles

Peppermint interior w/ dark chocolate exterior.



Caramel Bulk Chocolate

Creamy caramel interior enrobed in milk chocolate.



Key Lime Truffles

Dark chocolate w/ lime interior. White chocolate exterior.



Pear Chocolate

Pear flavored interior w/ dark chocolate shell.



Eggnog Truffles

Real eggnog interior. Dark chocolate exterior & dusted w/ powdered sugar



Peanut Butter Chocolate Truffles

Peanut butter interior enrobed in milk chocolate.



Hazelnut Round Truffles

Milk chocolate filled w/ ground hazelnut.



Coconut Chocolate

Coconut filled truffles w/ a dark chocolate shell



Ginger Truffles

Dark chocolate inside & out infused w/ ginger. Topped with sugarized bits of real ginger!



Cranberry Truffles

Ground cranberries & dark chocolate inside w/ a dark chocolate shell. Topped with sugarized cranberry bits



Pomegranate Truffles

Dark chocolate interior & exterior infused w/ pomegranate. Topped with sugarized bits of real pomegranate!



Grand Marnier Truffles

Dark chocolate inside & out flavored w/ a splash of Grand Marnier.

Chardonnay Truffles

Dark chocolate interior & exterior w/ a splash of Chardonnay.



Blueberry Port Wine Truffles

Dark chocolate interior & exterior w/ a hint of blueberry wine.



Rum Truffles

Dark chocolate inside & out plus a splash of rum. Topped with crystallized sugar.



Tumaco Truffles

85% Colombian dark chocolate w/ roasted cocoa nibs



Araguani Truffles

Smooth, Silky 72% Venezuelan Dark Chocolate, w/ notes of chestnut & currants



Gianduja Truffles

70% Guanaja Chocolate blended w/ house roasted hazelnuts finished w/ fluer de sel



Bolivia + Orange Peel Truffles

68% Wild Bolivian Cacao w/ pieces of candied orange



Caraibe + Coffee Truffles

66% Caribbean dark chocolate infused w/ Java Pura Espresso Beans



Bahibe Truffles

46% Dominican Republic milk chocolate, giving between the sweetness of milk and the intensity of cocoa



Dulcey Truffles

32% Caramelized White Chocolate laced w/ roasted cocoa nibs



Carmelia Truffles

Caramel milk couverture made with high quality caramelized sugar and finest Swiss milk



Cardamom Truffles

A 64% Madagascar Dark Chocolate with a touch of ground cardamom, rolled in cocoa powder.



EPIC DESSERT "TASTING" BAR MENU (CON'T)

(TO BUILD-OUT YOUR MENU SELECT AS MANY BARS AS YOU WANT TO ELEVATE YOUR PARTY/EVENT EXPERIENCE)

GOURMET CUPCAKES

Mini Cupcakes

(Tower)



Flavors:

Snowball

Vanilla cupcake topped with cream cheese frosting topped with a flurry of shredded coconut

Birthday Chocolate

Chocolate cupcake topped with vanilla Swiss meringue buttercream

Cookies n Cream

Chocolate cupcake topped with cream cheese frosting rolled in crushed Oreos

Red Velvet

Classic red velvet cupcake with cream cheese frosting

Key Lime

Key lime cupcake topped with cream cheese frosting

Chocolate Orange Fig

Chocolate cupcake with orange fig filling topped with Callebaut dark chocolate cream cheese frosting

Birthday Vanilla

Vanilla cupcake with vanilla Swiss meringue buttercream topped with sprinkles

Chocolate Salted Caramel Pretzel

Chocolate cupcake topped with caramel Swiss meringue buttercream with a drizzle of homemade salted caramel sauce topped with chopped pretzel and toffee bits

Salted Caramel

Caramel cupcake topped with caramel Swiss meringue buttercream and a drizzle of homemade salted caramel sauce

White Chocolate Raspberry

Vanilla cupcake with raspberry filling topped with white chocolate cream cheese frosting topped with white chocolate curls

Unicorn Cupcakes

Flavors:

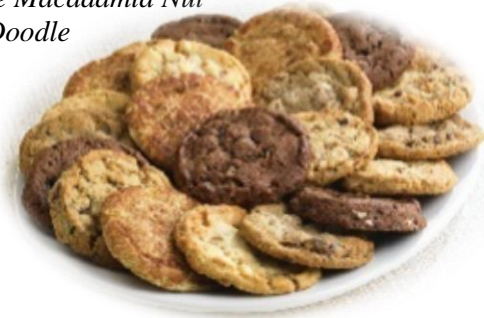
- Caramel
- Chocolate
- Red Velvet
- Vanilla



GOURMET COOKIES

Flavors:

- Oatmeal Raisin
- White Chocolate Macadamia Nut
- Sugar/Snickers Doodle
- Oatmeal Raisin
- Chocolate Chip
- Peanut Butter



GOURMET COOKIE SHOTS

These customizable Cookie Shots will be a hit at your next event! Give your guests a premium one-of-a-kind dessert experience. Serve w/:

- * Godiva Chocolate Liqueur
- * Bailey's, Ice Cream
- * RumChata
- * Káluha
- * Milk Shake
- * Silk Almond Milk
- * Chocolate Milk
- * Skim, 2% or Whole Milk

It's totally up to You!



Flavors:

Chocolate Chip



Cookies & Cream



Red Velvet



Sweet Churro



Peanut Butter



Double Chocolate



“World Famous”

GOURMET BLACK & WHITE COOKIES

Order this iconic delicacy for your epic event or party! Your guests can experience the magic of harmony during your gathering, through this unique & lovely treat!



The key to eating a black and white cookie, Elaine, is you want to get some black and some white in each bite. Nothing mixes better than vanilla and chocolate. And yet, still, somehow racial harmony eludes us. If people would only look to the cookie. All our problems would be solved.

- Jerry, in "The Dinner Party"

GOURMET CAKE POPS

Party Cake Pops

Party cake pops are perfect for any occasion. Birthdays, baby showers, or just because.



Flavors:

- Vanilla
- Chocolate
- Lemon
- Red Velvet
- Key Lime
- Strawberry

GOURMET MINI BAKLAVA DESSERTS

Miniature Baklava

With 50 paper-thin phyllo pastry leaves, it's no wonder these "two-bite" morsels are so delectable. They're layered w/ finely-chopped walnuts & spices. Then drenched w/ honey-flavored syrup and baked to a crisp, golden brown. Each approx. 1" square.



Mini Baklava Assortment

Flavors:

- Pecan
- Classic
- Chocolatey Almond
- Orange Blossom.



GOURMET DESSERT BAGELS

Cookie Monster Back To School Bagels

Cap N' Crunch Bagels and their cookielicious Cookie Monster cream cheese made with cookie dough and oreos mixed into freshly made cream cheese.



GOURMET SPECIALTY MINI DESSERTS

GOURMET PETIT FOURS

Chocolate Lovers Petits Fours

The richest, Hand-decorated & chocolatiest little layer cakes ever are right here! Featuring Chocolate Fudge, Dark Chocolate Brownie & Royal Chocolate cakes. 47 oz. each



Coconut Petits Fours

A soft snowing of the sweetest coconut covers these treats. Sheets of white cake are layered w/ coconut flavored crème filling and covered in icing. .43-oz. each.



Pumpkin Pie Petit Fours

Pumpkin cake is layered w/ pumpkin spice butter crème & coated in confection and decorated with a dollop of white icing



Almond-Raspberry Petit Fours

Each pretty Petit Four is like our Almond-Raspberry Torte in miniature! Perfect for those who want just a bite-sized dessert, or to surround the Torte for a dazzling party display. .43 oz. each.



Red Velvet Petit Fours

What a scrumptious treat! Moist, classic red velvet cake w/ more rich, full cocoa flavor than ever, plus cream cheese richness is enrobed in Swiss crème...50 oz. each



Snickerdoodle Petit Fours

Everyone loves snickerdoodles—the name is just as fun to say as the Cinnamon-kissed sugar cookies are to eat! Layers of white cake & Snickerdoodle-flavored butter creme, drenched in Swiss creme coating. Hand-decorated w/ cinnamon drizzle.



Birthday Cake Petit Four Slices

Adorable wedge-shaped Petit Fours, Layered w/ cake and rich butter crème in classic Birthday Cake flavor & coated w/ delicious Swiss crème for a finishing touch. 60 oz. each.



GOURMET DESSERT SHOTS

Dessert Shots Assortment



Flavors:

- Chocolate Passion
- White Chocolate & Raspberry
- Raspberry & Pistachio Apple Pie
- White Chocolate & Chocolate Tiramisu
- Caramel Nut
- Strawberry Short Cake
- Cannoli Verrine

GOURMET PASTRIES

Chocolate Pastries Assortment



Flavors:

- Chocolate Cremux Tart
- Coffee Opera
- Orange Chocolate Tart
- Marquise Opera
- Salted Caramel Tart
- Chocolate Raspberry Opera
- Hazelnut Tart
- Chocolate Cheesecake

Exotic Pastries Assortment



Flavors:

- Key Lime Tart
- Mango Opera
- Passion Flan
- Carrot Spice Cake
- Vanilla Bean Cheesecake
- Red Berry Opera
- Pistachio Cremux Tart
- Coconut Tart

GOURMET BROWNIE BONBONS

Brownie Bonbons

When brownies meet bonbons, the result is rich. Chocolatey decadence! Each mini brownie is topped w/ a dollop of butter creme, then coated in sweet confection & tantalizingly topped.

4 Flavors:

- Vanilla Fudge
- Cookies & Cream
- Chocolate Fudge
- Rocky Road



GOURMET MINI FRUIT TARTS

Fresh Fruit Tarts

Baked to Perfection & filled w/ Decadent European Cream, topped w/ fresh Strawberries & Blueberries.



GOURMET MINI CINNAMON ROLLS

Bite-Sized Baby Buns

Served plain or frosted w/ one topping.

Frosting Flavors:

- Almond
- Amaretto
- Banana Cream
- Cake Batter
- Caramel
- Chai
- Chocolate
- Coffee
- Cream Cheese
- Hazelnut
- Lemon
- Maple
- Marshmallow
- Orange
- Peanut Butter
- Raspberry
- Strawberry
- Vanilla

Toppings:

- Almonds
- Apples
- Bananas
- Blueberries
- Brownie Bites
- Caramel Sauce
- Chocolate Chip
- Cookie Bites
- Chocolate Chips
- Chocolate Sauce
- Coconut
- Cookie Dough
- Graham Cookies
- Marshmallows
- Oreo® Cookies
- PB Cups
- Pecans
- Pie Crumble
- Pretzels
- Raspberries
- Sprinkles
- Strawberries
- Strawberry Jam
- Walnuts



GOURMET CHEESECAKE DESSERTS

Mini New York Cheesecake

A traditional graham crust & rich creamy filling, all baked to perfection.

Toppings:

- Fresh Blueberries
- Fresh Strawberries
- Milk Chocolate
- White Chocolate
- Coconut
- Hazelnut Nutella



Tropical Cheesecake Assortment

Elegant & irresistible Tangy cheesecake selections.

Flavors:

- Blueberry
- Strawberry
- Key Lime

GOURMET MINI BUNDT CAKES

Tower(s)

Bundtinis: Bite-sized bundt cakes

Flavors:

Chocolate Chip

This decadent chocolate cake is rich with a home-baked flavor. Sprinkled with chocolate chips throughout, this treat is sure to cure your chocolate cravings.

Classic Vanilla

As classic as it gets. With every sweet bite of this light white confection, comes the timeless taste of creamy vanilla.

Red Velvet

This scarlet batter of velvety rich cocoa pays homage to its traditional Southern heritage. Every cake is baked w/ delicious chocolate chips.

White Chocolate Raspberry

Scrumptious white chocolate cake swirled with the finest raspberry puree. Fluffy, moist, and ever so good.

Confetti

A celebratory & festive cake. The combination of classic birthday cake baked w/ colorful sprinkles adds bites of fun to every occasion.

Carrot

The classic carrot cake you love w/ carrot & pineapple pieces baked throughout. Every bite has the warm, familiar taste of cinnamon & nutmeg.

Lemon

When life gives you lemons, take cake over lemonade. Each bite of this light and refreshing cake has the smooth, sweet snap of lemon.

Marble

Why do you have to choose just one? Rich, moist yellow cake swirled w/ chocolate. It's sure to be a crowd pleaser.

Pecan Praline

Streusel cake like grandma would bake. Rich, buttery yellow cake w/ delightful bites of pecans enrobed in cinnamon & sugar.



SWEET & SAVORY PIES

(TO BUILD-OUT YOUR DINNER PARTY OR CELEBRATION MENU, SELECT AS MANY PIES AS YOU WANT)

SAVORY GOURMET PIES

Southwestern Taco Pie

A tasty combination of our house-made taco seasoning and hardy beef filling, paired with ripe, fresh ingredients in our signature, all-butter crust.



Sausage & Onion Quiche

(No preservatives & no artificial products/dyes) It's the perfect breakfast blend of freshly ground sausage, sautéed onions, extra sharp cheddar cheese, and farm fresh eggs. Made w/ local, freshly butchered sausage from Stripling's in Georgia.



Tomato Pie

A southern delicacy of vine-ripened tomatoes, onions and a blend of savory cheeses, baked to perfection in our signature, all-butter crust.



Spinach & Mushroom Quiche

Ideal for breakfast, lunch, brunch or dinner. This all butter pastry is filled with sautéed spinach and mushrooms, cheese, and eggs to make a delicious, savory custard that all will enjoy!



Beef Stroganoff Pie

This Pie combines the classic ingredients of beef, sautéed onions, fresh pressed garlic, and freshly chopped mushrooms and is baked to perfection in our signature, all-butter crust.



Pot Roast Pie

A savory combination of slow cooked pot roast and gravy placed on a bed of creamy mashed potatoes and baked on a buttery crust



SWEET GOURMET PIES

Caramel Pecan Pie

The perfect pecan pie, chock-full of roasted Georgia pecans, in a all-butter crust.



Chocolate Chess Pie

A decadent, chocolate treat, baked to Perfection in a, all-butter crust.



French Coconut Custard Pie

A rich custard, filled w/ sweet coconut shavings & baked in a all-butter crust.



Buttermilk Pie

A Custard pie, baked w/ hints of vanilla & nutmeg, in a all-butter crust.



Caramel Toasted Oat Pie

A NUTLESS version of a Caramel Pecan Pie! A delicious caramel base that is just sweet enough, then a blend of rolled oats, brown sugar, and honey baked in a all-butter crust.



Cherry Pie

Bursting w/ sour cherries and full of flavor, these cherry pies are the perfect combination of both tart and sweet crowned w/ an old-fashioned lattice & a all-butter crust.



Pumpkin Pie

Traditional pumpkin pie, resonating w/ seasonal spices, in a all-butter crust.



Strawberry Pie

A classic summertime pie bursting w/ locally grown & harvested succulent strawberries, and topped w/ a delicious made from scratch, all-butter lattice crust.



Lemon Chess Pie

A delicious custard pie, w/ the addition of fresh lemon zest & juice. A refreshing & delicious summer/spring pie that pairs well w/ a dollop of homemade whipped cream and fresh fruit!



Georgia Peach Pie

A medley of sweet, local Georgia peaches picked at their peak of flavor, and baked to perfection in a all-butter crust.



Cranberry Apple Crumble Pie

This Pie features fresh cranberries, hand-cut apples, roasted Georgia pecans and a mouth-watering brown sugar pecan streusel that is baked to perfection in a all-butter crust.



Caramel Apple Pecan Pie

A medley of locally-grown & harvested apples, hand-crafted caramel sauce & roasted Georgia pecans, topped w/ delicious pecan streusel and baked to perfection in a all-butter crust.



Apple Pie

Locally-grown & harvested apples, sprinkled w/ warm spices & baked to their peak of flavor inside a all-butter crust.



EPIC CHEESECAKE DESSERTS

(TO BUILD-OUT YOUR DINNER PARTY OR CELEBRATION MENU, SELECT AS MANY CHEESECAKES AS YOU WANT)

GOURMET CHEESECAKES

Pecan Turtle Cheesecake

Pecan Brownie & Caramel-Fudge Swirl Cheesecake, Topped w/ Caramel Turtle Pecans & Chocolate.



Celebration Cheesecake

Layers of Vanilla Cake, Cheesecake, Strawberry, Chocolate & Vanilla Mousse w/ Cream Cheese Frosting.



Pineapple Upside-Down Cheesecake

Pineapple cheesecake between two layers of moist buttery pineapple upside-down cake.



Chocolate Hazelnut Crunch Cheesecake

Chocolate Hazelnut Cheesecake Topped w/ Hazelnut Crunch & Nutella®



Oreo® Dream Extreme Cheesecake

OREO® Cookies baked in a creamy Cheesecake w/ layers of fudge cake & OREO® Cookie mousse. Topped w/ a milk chocolate icing.



Salted Caramel Cheesecake

Caramel Cheesecake & Creamy Caramel Mousse on a Blonde Brownie all topped w/ Salted Caramel.



Very Cherry Ghirardelli® Chocolate Cheesecake

Cherry Cheesecake on a Layer of Fudge Cake, Loaded w/ Cherries & Ghirardelli® Chocolate.



Toasted Marshmallow S'mores Galore™

Hershey's® Cheesecake Topped w/ Chocolate Ganache. Finished w/ Toasted Housemade Marshmallow & Honey Maid® Graham Crackers.



Cinnabon® Cinnamon Swirl Cheesecake

Layers of Cinnabon® Cinnamon Cheesecake & Vanilla Crunch Cake Topped w/ Cream Cheese Frosting & Caramel.



Lemon Meringue Cheesecake

Lemon Cream Cheesecake Topped w/ Layers of Lemon Mousse & Meringue.



Reese's® Peanut Butter Chocolate Cake Cheesecake

Chunks of Reese's® Peanut Butter Cups in our Original Cheesecake with Layers of Delicious Fudge Cake and Caramel.



Godiva Chocolate Cheesecake

Layers of Flourless Godiva Chocolate Cake, Godiva Chocolate Cheesecake & Chocolate Mousse.



Peanut Butter Cup Fudge Ripple Cheesecake

Creamy Cheesecake Swirled with Caramel, Peanut Butter, Butterfingers® and Reese's® Peanut Butter Cups.



Ultimate Red Velvet Cake Cheesecake™

Moist layers of Red Velvet Cake and our Original Cheesecake covered w/ cream cheese frosting.





Dulce De Leche Caramel Cheesecake

Caramel Cheesecake Topped w/ Caramel Mousse & Almond Brickle on a Vanilla Crust.



Hershey's® Chocolate Bar Cheesecake

Hershey's® Cheesecake Between Moist Chocolate Cake w/ Creamy Chocolate Frosting & Chocolate Chips.



White Chocolate Raspberry Truffle®

Creamy Cheesecake Swirled w/ White Chocolate & Raspberry.



Vanilla Bean Cheesecake

Layers of Creamy Vanilla Bean Cheesecake, Vanilla Mousse & Whipped Cream.



Mango Key Lime Cheesecake

Topped w/ Mango Mousse on a Vanilla Coconut Macaroon Crust.



Tiramisu Cheesecake

Cheesecake & Tiramisu Combined into one Amazing Dessert!



Fresh Banana Cream Cheesecake

Banana Cream Cheesecake Topped w/ Bavarian Cream & Fresh Sliced Banana.



Chocolate Chip Cookie - Dough Cheesecake

Creamy Cheesecake Loaded w/ Our Chocolate Chip Cookie-Dough & Walnuts.



White Chocolate Caramel Macadamia Nut Cheesecake

White Chocolate Chunk Cheesecake Swirled w/ Macadamia Nuts & Caramel on a Blonde Brownie Crust.



Key Lime Cheesecake

Key Lime Pie in a Cheesecake! Deliciously Tart & Creamy on a Vanilla Crumb Crust.



Lemon Raspberry Cream Cheesecake

Raspberry-Vanilla Cake, Creamy Lemon Cheesecake, Raspberry Lady Fingers & Lemon Mousse.



30th Anniversary Chocolate Cake Cheesecake

Layers of Original Cheesecake, Fudge Cake & Chocolate Truffle Cream.



Chocolate Tuxedo Cream® Cheesecake

Layers of Our Fudge Cake, Chocolate Cheesecake, Vanilla Mascarpone Mousse & Chocolate.



The Original

Creamy Cheesecake w/ a Graham Cracker Crust & Sour Cream Topping.



Low Carb Cheesecake

Smooth & Creamy w/ a Graham-Walnut Crust Sweetened w/ Splenda®.



GOURMET CAKES

CUSTOMIZABLE GOURMET ROUND, CUPCAKE & SHEET CAKES

The Famous Vagoede® Cake

Each Vagoede Vanilla Cake is 5" round & serves 6-10 people.

INGREDIENTS:

Granulated sugar, AP flour, vanilla, eggs, baking soda, Milk, Oil, Butter, Marshmallow, powdered sugar



The Burger Boss Cake

Create a custom version of this cake complete with your choice of flavor, filling, icing, and personal message.



The Carrot Cake

Four moist layers of delectable carrot cake separated by luscious cream cheese icing. The same irresistible icing covers the entire torte, which is elegantly garnished with chocolate piping, buttercream carrots, and pecans.



The Chantilly Cake

Carefully handcrafted with vanilla cake, almond flavoring, and Chantilly-mascarpone cream frosting to be delicious. Expertly decorated with fresh fruit to make a statement. This beautiful cake is perfect for special occasions and just-because days alike.



The Strawberry Limonata Cake

The Strawberry Limonata cake has three layers of vanilla cake filled w/ lemon filling, fresh chopped strawberries, and lemon zest. It is iced w/ Chantilly icing and topped w/ lemon filling then dusted in powdered sugar and beautifully garnished with fresh lemons and strawberries.



The Torte Dulce De Leche

This masterpiece celebrates the flavor of golden caramel. A three-layer vanilla cake layered w/ dulce de leche whipped topping & filling lies beneath dulce de leche whipped topping garnished w/ toasted almonds.



The Caramel Pecan Crunch

Your choice of chocolate or vanilla cake, each of the four layers is filled w/ caramel icing w/ crushed toasted pecans sprinkled between. The entire cake is then iced with caramel buttercream icing and the sides are covered with crushed toasted pecans. The cake is topped w/ caramel buttercream rosettes & dark chocolate pieces.



The Black & White Cake

Four alternating vanilla & chocolate cake layers filled w/ alternating layers of vanilla custard & chocolate pudding. On top, vanilla & chocolate whipped topping, pieces of dark chocolate, and drizzled chocolate ganache icing make this cake look as good as it tastes.



The Fudge Midnight Fantasy Cake

Drenched in rich chocolate fudge, each of the four layers of this moist and delicious chocolate or vanilla cake is filled with more chocolate fudge. Finished with fudge rosettes topped with buttercream rosettes, chocolate pieces and curls.



The Cookies & Cream Cake

A chocolate cake layered w/ cookies & cream mousse, crushed sandwich cookies & ganache. Iced in cookies & cream mousse and garnished w/ chocolate ganache, fudge and sandwich cookies.



The Hazelnut & Nutella Cake

A chocolate cake layered w/ Nutella-flavored European-style cream & iced w/ Nutella-flavored cream cheese. Garnished w/ chocolate ganache, fudge, and Ferrero Rocher chocolates.



The Strawberry & Peach Sensation Cake

Beneath this dessert's beautiful presentation awaits three moist layers of vanilla cake, sweet Bavarian cream, and vanilla whipped topping. Fresh strawberries, peaches, kiwis, and red grapes grace the top of the cake while toasted almonds hug the sides.



Send Your Expression...Let Us Know What You Want to Say!

Our talented and experienced cake decorators can create a custom version of these sheet cakes complete with your choice of flavor, filling, icing, and personal message. Let us create a beautiful cake perfect for your occasion. Also available in sizes for 20, 60, and 80

The Creamy Cookies Cake

Cookies take the cake with this dessert. The filling is a creamy chocolate whipped icing infused w/ crumbled cookies, and the outside is garnished w/ rich chocolate ganache and whole and crumbled cookies. We suggest chocolate cake.



The Fudge Iced Sheet Cake



The Ganache Experience

Chocolate cake & chocolate whipped topping are enrobed w/ decadent chocolate-ganache icing. We top it off with fudge piping and bows of dark chocolate pieces. As shown, this 1/2 sheet cake serves 40 guests. Also available in sizes for 20, 60, and 80 guests.



The Banner & Balloons

All dressed up with somewhere fun to go, this cake features luscious icing "balloons" and a banner just right for the perfect sentiment. Our talented and experienced cake decorators can create a custom version of this cake complete with your choice of flavor, filling, icing, and personal message. Let us create a beautiful cake perfect for your occasion.



or

Whipped Iced Sheet Cake

or

Buttercream Iced Sheet Cake



Balloons Pull-a-Part Cupcakes

(24 Count)

A whimsical way to celebrate, one bite will carry you away!

Expertly hand-decorated, our convenient pull-a-part cupcakes give you the effect of a full-sized cake without the cutting.



The Unicorn Pull-a-Part Cupcakes

(25 Count)

Make it the main event at your favorite unicorn enthusiast's party!



CUSTOMIZABLE GOURMET CENTERPIECE TIER CAKES

The Truffle Master Cake

How do you top a cake topper? Top your cake with truffles. Then add thick buttercream icing, decadent fudge, and cascading rows of even more truffles to ensure there will be no topping this celebration cake. As shown, this cake serves 40-45 guests. The tiers measure 10 and 7 inches across.



The King Cookie Cake

Looking for something a bit different but supremely delicious? Each tier of this yummy cake features four cookie cakes layered with chocolate fudge and topped with chocolate chips. The layers measure 16, 12, and 8 inches across.



The Confetti Party Cake

What better way to celebrate than with confetti? This simply iced cake with subtle color pops that look like confetti is perfect for your celebration. Especially when decorated with bright gum paste flowers (non-edible) that can be replaced w/ icing flowers or removed all together to coordinate with your event. The tiers measure 12, 9, and 6-inches across.



The Kit Kat Castle Cake

If you're looking for something fun-look no further than this blissful candy cake. Kit Kats™ and M&Ms™ with your choice of cake and icing flavor make this cake every candy lover's dream.



The Chocolate Masterpiece Cake

Create an epic chocolate expression w/ this elegant masterpiece! As shown, this cake (excluding the top tier) serves 65-70 guests. The tiers measure 12, 9, and 6 inches across. These items are not edible and will need to be removed before serving or can be replaced w/ icing floral arrangements.



The Simple Pleasures Cake

In this fresh design, layers of moist vanilla cake are separated by smooth buttercream icing. The embellishments are straightforward and sweet: a dusting of powdered sugar and scattering of fresh strawberries, raspberries, blackberries, grapes, and blueberries. The fresh fruit is subject to seasonality. As shown, this cake (not including the top tier) serves 30 guests, with layers measuring 12 and 8 inches across.



The Elegance White Cake

This classic stacked layer cake shows off customizable colorful cascades of roses, rosebuds, and drop flowers. As shown, the tiers measure 12, 9, and 6 inches across.



The Blossoming Cake

The smooth buttercream icing accentuates this cake's classic and graceful appearance. The gum paste blossoms are not edible and need to be removed before serving. As shown, this cake (not including the top tier) serves 50 to 75 guests, with layers measuring 12, 9, and 6 inches across. Our cakes can be customized to accommodate the number of guests you need to serve. We can add or remove tiers or adjust sizes. Our decorators will be happy to adapt our designs to create the cake of your dreams.



The Birthday Celebration Cake

This cake is completely up to you! The flavors, colors & decorations are all coordinated by you!

Cake Flavors:

Chocolate, Vanilla, Marble, Strawberry, Carrot, Lemon or Red Velvet

Icing Types:

Buttercream or Whipped Topping Iced



The Mount Chocolate Cake

Chocolate-dipped strawberries are the perfect accent to the chocolate glaze and jagged pieces on this chocolate mountain.

As shown, this cake easily serves 50-75 guests, with layers measuring 12" and 8" across.

Our cakes can be customized to accommodate the number of guests you need to serve. We can add or remove tiers, or adjust sizes.



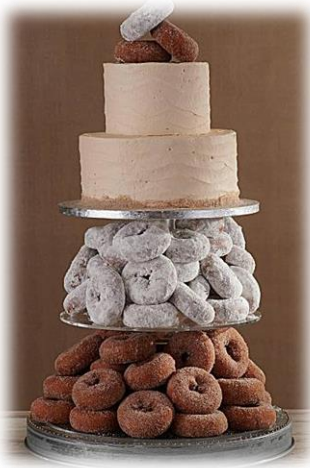
The Cookie Monster's Tower

This frosting-filled cookie cake tower makes a beautiful alternative to a cake, with or without milk. As shown, the 8-in. cookie cake easily serves 15-20 guests and the stand shows 50-60 yoyo cookies and 100-120 small cookies. Cookie quantities can be adjusted to your needs. We recommend two cookies per guest. You can customize your flavor preference and choose the cookie combo you like.



The Donut's Party Cake Tower

What's shaped like a ring and is the perfect dessert to celebrate your party with? A donut! With the cake at the top to add just a touch of tradition, this dessert has it all. As shown, the stacked 8-inch and 6-inch tiers easily serves 15-20 without the top tier. The stand shows 70-80 donuts but the quantities can be adjusted to your needs. You can customize your flavor preference choosing from cinnamon, plain or powdered sugar varieties.



The 3 Berry Cupcake Party Tower

This triple-berry naked cake & cupcake combo showcases delicious berries to create a stunning masterpiece for your big day. As shown, this cake (excluding the top tier) serves 15-20 guests, and pictured are 42 cupcakes. Quantities can be adjusted to your needs. You can choose the vanilla and chocolate combo you like. Blueberries, raspberries, blackberries, and powdered sugar turn this into a work of art sure to impress.



The Southern Elegance Collection

This selection of cakes was curated by our culinary team to look clean, fresh, and stunning in any venue. Their simplicity is what helps them stand out in a reception hall, and while they look beautiful on their own, they also complement each other perfectly when grouped together.



The Flower's Garden Collection

With textured icing & floral arrangements that look freshly plucked from the garden, this collection of cakes fit right in at any celebration or rustic-themed wedding. The fresh flower toppings are custom-created for each cake by our skilled florists.



The Elegant 4 Cake Buffet

This grouping of cakes makes a dramatic presentation and is sure to please all of your guests. Three of the cakes are variations on a delicious theme: layers of moist vanilla cake covered with rich cream cheese icing. The fourth cake is our Chocolate Ganache Supreme. Please note that the cake stands will be provided. As shown, these cakes serve 65-90 (not including the top tier of the square cake). The square cake's layers are 10, 8, and 6 inches across; the three round cakes are 8, 7, and 6 inches across.

