



DESSERT BAR MENU



MINI ASSORTED CAKES AND PASTRIES

(2 DOZEN MINIMUM PER ITEM/FLAVOR)

ASSORTED MUFFINS & SCONES *(SEASONAL FLAVORS)*

CAKE POPS

(CHOCOLATE FUDGE, VANILLA, MARBLE, SALTED CARAMEL MOCHA, PUMPKIN SPICE, RED VELVET)

MINI CUPCAKES *(SAME AS ABOVE)*

MINI BUNDT CAKES

(VANILLA, CHOCOLATE, RASPBERRY SWIRL, ALMOND, MEYER LEMON, APPLE SPICE, BANANA CHOCOLATE CHIP)

FRENCH MACARONS

(VANILLA, STRAWBERRY, CHOCOLATE, WHITE CHOCOLATE RASPBERRY CHEESECAKE, SWEET POTATO PECAN, TIRAMISU, SMOKED APPLE BOURBON, MATCHA GREEN TEA) (VEGAN/GF ALSO AVAILABLE)

ASSORTED CHEESECAKE BITES

(DARK CHOCOLATE HAZELNUT, KEY LIME, SWEET POTATO, PUMPKIN, SMOKED APPLE, MOCHA SWIRL, OREO, TURTLE, WHITE CHOCOLATE RASPBERRY, S'MORES)

FRUIT TARTS

(SHORT CRUST PASTRY, MASCARPONE CREAM, FRESH SEASONAL FRUIT)

COOKIES

*(BROWN BUTTER CHOCOLATE CHIP, PEANUT BUTTER, SUGAR, APPLE BOURBON, DOUBLE CHOCOLATE MOCHA, LEMON CRINKLE)
(VEGAN/GF OPTIONS – QUINOA CHOCOLATE CHIP, CASHEW BUTTER)*

BROWNIES

(MOCHA FUDGE, TURTLE, MINT, PEANUT BUTTER CUP, PUMPKIN BUTTERSCOTCH, PEPPERMINT BARK, COOKIES & CREAM, BROWN BUTTER TOFFEE BLONDIES, APPLE BUTTER BLONDIES)

PIES

(APPLE ROSEMARY, NECTARINE THYME, BERRY, SWEET POTATO, PUMPKIN ETC)

DOUGHNUTS

(APPLE CIDER, DULCE DE LECHE, BUTTERMILK MAPLE BACON, CHOCOLATE HAZELNUT)

****OPEN TO CUSTOM CREATIONS – VEGAN AND GLUTEN FREE MENU ITEMS AVAILABLE****