

Banquet Menu offerings

*Prices are subject to change on a moments notice. Prices listed do not include travel and set up fees.

ASSORTED COOKIES /BARS \$1.25 per piece

(cookies are a little over 2 inches) Chocolate Chip, Oatmeal Raisin, Double Chocolate Monster, Peanut Butter, Snicker Doodle Celebration Sugar Cookie

BARS: 2x2

Brownie Raspberry Jammer

Biscoff White Chocolate Blondies

TRIFLE/ PARFAIT \$3.50 per 5 oz cup

Banana Pudding
Chocolate Mousse with raspberry
Strawberry Shortcake
Lemon Royale Shortcake
Key lime, Blackberry Parfait

ON A STICK (Minimum order quantity 1 dozen)

Chocolate Dipped Cheesecake - \$3.50 per Cake Pops(Chefs Choice)- \$2.25 per Celebration Sprinkle Rice Crispy- \$1.25 per

2 INCH MINI TARTS \$36 Per dozen

Lemon Meringue Seasonal Fruit Tart with pastry cream Pecan Tart Key Lime Pie Apple Pie

GLUTEN-FREE

Vanilla Bean Cupcakes- \$40 per dozen Gluten-Free Fudge Brownies- \$25 per dozen Gluten Free Apple Crisp 9x13 pan \$40

NOVELTIES/TABLE FILLERS

(price per piece minimum order quantity is 1 dozen)
Dipped Strawberries -\$1.25 per
Mini Bag of Caramel Corn- \$3.00 per
Dipped Pretzels – \$1.00 per
Woopie Pies- \$2.00 per
Dipped Pringle Chips- \$7.00 per 5oz
Dipped Red Vines- 1.00 per
Fruit Skewers -\$2.00 per

IN A BOWL/OR PAN (FEEDS 15)

Banana Pudding (bowl) \$20 Strawberry Trifle (trifle dish) \$25 Peach Cobbler (pan) \$35 Apple Crisp (pan) \$35

CUPCAKES \$36 per dozen

Vanilla with Vanilla Bean Butter Cream Chocolate Raspberry Lemon Cream Pie Red Velvet Carrot Cake

10 INCH DESSERT PIZZA \$15 per pizza

Peach Cobbler Crumb Cinnamon Streusel Apple

WHOLE BY THE SLICE PIE \$28 (8 servings)
Peach Melba double crust
Apple Dutch
Cherry Blueberry
Chef's Seasonal

COFFEE SERVICE \$4.00 per person (12 oz cups)

Includes: Cups, lids, coffee, stirs,

flavored syrups (Vanilla, Caramel, Sugar Free Vanilla, Sugar Free Caramel)

whipped cream, half &half, alternative dairy option: Oat Milk

Formalities: When picking items for your guest the best idea is to go with some of your favorites first multiply that by 2.5 servings. Average serving per person is 2-3 pieces of dessert of course the more options you have the more your guest will want to try.

Consultations are always complementary.

We do not do tastings. You are more than welcome to come to our retail shop and try our product that is available. Set up and Travel fees are priced by individual party dates.