



# PETIT DESSERTS

Mini-versions of our desserts that are perfect for any occasion.

These desserts can be displayed beautifully as center pieces on our triple tiered rental stands.

## PASTRIES

### BLUEBERRY CHEESECAKE COFFEE CAKES

Moist pound cake swirled with cheesecake and fresh blueberries. **\$26. / dz**

### LEMON BARS

A perfect combination of sweet and tart.

Lemon Meringue **\$30. / dz**

Powdered sugar sprinkle **\$26. / dz**

Lemon Cheesecake

**\$34. / dz (2 dz minimum)**

### SCONES

Buttermilk cake scones with fresh fruit and a sprinkling of sugar. Choice of Strawberry-Raspberry | Coffee Glazed Tiramisu

Lemon | Blueberry-Blackberry | Gluten Free Four Berry. **\$30. / dz**

### LINZER DANISHES

Buttery pastry baked with almond cream and topped with fruit preserves and a fresh berry. Choice of Raspberry |

Blackberry | Passion | Chocolate. **\$28. / dz**

### FROISSANTS™

Fried miniature croissants rolled in vanilla bean sugar and filled with vanilla custard.

**\$36. / dz (2 dz minimum)**

### EXTRAORDINARY BROWNIES

Moist and dense chocolate brownie, finished with chocolate shavings and 23% gold leaf. **\$34. / dz**

### CHEESECAKE BROWNIES

Ultra creamy cheesecake and moist Valrhona dark chocolate brownie swirled together. **\$36. / dz**

## TARTS

### FRESH FRUIT TARTLETTES

A crisp buttery tart shell topped with fresh seasonal fruits. Choice of Passion or Devonshire cream. **\$32. / dz**

\*available gluten-free **\$35. / dz**

### CRÈME BRULÉE AUX FRUITS ROUGES

Tart shells painted with white chocolate, filled with vanilla bean crème brulée, and topped with a fresh berry.

**\$34. / dz (2 dz minimum)**

### SALTED CARAMEL CHOCOLATE TARTS

Creamy chocolate mousse and salted caramel fill a chocolate tart shell. Crowned with a chocolate macaron and a candied rose petal. **\$36. / dz (2 dz minimum)**

### LEMON MERINGUE TARTLETTES

Clouds of meringue top these lemon curd filled tart shells.

**\$34. / dz (2 dz minimum)**

### BANANA CREAM PIES

Fresh bananas is a creamy custard fill a buttery tart shell topped with whipped cream and finished with chocolate shavings.

**\$36. / dz (2 dz minimum)**

### COCONUT CREAM PIES

Coconut custard and whipped cream fill a chocolate laced buttery tart shell. Finished with white chocolate shavings.

**\$36. / dz (2 dz minimum)**

## CAKES

### CHEESECAKES

Sour cream topped miniatures. Choice of Dulce de Leche - whipped cream with a graham cracker crust or Marbled Chocolate - Valrhona chocolate ganache with a chocolate cookie crust. **\$35. / dz (2 dz minimum)**

### FLOURLESS CHOCOLATE CAKES

Dark chocolate and marzipan make this gluten free brownie like cake perfectly rich and decadent. Finished with a touch of fresh fruit. **\$32. / dz (2 dz minimum)**

### CUPCAKES

Choice of Lemon Meringue | Valrhona Chocolate | Fresh Strawberry | Carrot Cake.

**\$28. / dz (2 dz minimum)**

## COOKIES

### COOKIES

Choice of Chocolate Chip | Matcha Chocolate Chip\* | Brown Butter Oatmeal\* | Cherry Chocolate Chip\* | Milk Chocolate Nutella\* | Flourless Fudge\* | Vegan Aloha Peanut Butter\* **\$24. / dz**

\*seasonal availability

### SPECIAL OCCASION SHORTBREADS

Plain shortbread dipped in white chocolate and a touch of 23% gold leaf.

**\$24. / dz (2 dz minimum)**

### COCONUT COCADAS

Golden coconut haystack dusted with confectionary sugar. Choice or Plain or Chocolate.

**\$25. / dz (2 dz minimum)**

### TOWER RENTALS

Available with custom floral topiary in your choice of color scheme.

**\$75. / each**

Available stand only, without floral.

**\$40. / each**