



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. **\$28. / dz**

LEMON BARS

A perfect combination of sweet and tart.

Lemon Meringue **\$34. / dz**

Powdered sugar sprinkle **\$30. / dz**

Lemon Cheesecake

\$35. / 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.

\$36. / 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.

\$36. / 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 | Strawberry Rose | Carrot Cake.

\$30. / dz (2 dz minimum)

COOKIES

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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.

\$28. / 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