



# 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. **\$32. / dz**

### LEMON BARS

A perfect combination of sweet and tart.

Powdered Sugar Sprinkle **\$32. / dz**    Lemon Meringue **\$36. / dz**    Lemon Cheesecake **\$36. / dz (2 dz minimum)**

### PASSION FRUIT LEMON BARS

A perfect combination of sweet and tart.

Powdered Sugar Sprinkle **\$34. / dz**    Passion Fruit Meringue **\$38. / dz**

### 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. **\$32. / dz**

### LINZER DANISHES

Buttery pastry baked with almond cream and topped with fruit preserves and a fresh berry. Choice of Raspberry | Blackberry | Passion | Chocolate. **\$30. / 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 23¾ gold leaf. **\$35. / 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.

**\$35. / dz**    \*available gluten-free **\$38. / 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. **\$38. / 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. **\$36. / dz (2 dz minimum per flavor)**

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

### CUPCAKES

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

**\$32. / dz (2 dz minimum per flavor)**

## COOKIES

### COOKIES

Choice of Chocolate Chip | Matcha Chocolate Chip\* | Oatmeal\* | Cherry Chocolate Chip\* | Milk Chocolate Nutella\* | Flourless Fudge\* | Vegan Aloha Peanut Butter\* **\$26. / dz**

\*seasonal availability

### SPECIAL OCCASION SHORTBREADS

Plain shortbread dipped in white chocolate and a touch of 23¾ gold leaf. **\$30. / dz (2 dz minimum per shape)**

### COCONUT COCADAS

Golden coconut haystack dusted with confectionary sugar. Choice or Plain or Chocolate. **\$28. / dz (2 dz minimum)**

### TOWER RENTALS

Available with custom floral topiary in your choice of color scheme. **\$75. / each**

Available stand only, without floral. **\$45. / each**