



# 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. \$24. / dz

### LEMON BARS

A perfect combination of sweet and tart.

Lemon Meringue \$28. / dz

Powdered sugar sprinkle \$24. / dz

Lemon Cheesecake \$30. / 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. \$25. / dz

### LINZER DANISHES

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

Blackberry / Passion / Chocolate. \$26. / 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. \$32. / dz

### CHEESECAKE BROWNIES

Ultra creamy cheesecake and moist Valrhona dark chocolate brownie swirled together. \$35. / dz

## TARTS

### FRESH FRUIT TARTLETTES

A crisp buttery tart shell topped with fresh seasonal fruits. Choice of Passion or Devonshire cream. \$30. / dz

\*available gluten-free \$32. / dz

### CRÈME BRULÉE AUX FRUITS ROUGES

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

\$32. / 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. \$34. / dz (2 dz minimum)

### COCONUT CREAM PIES

Coconut custard and whipped cream fill a chocolate laced buttery tart shell. Finished with white chocolate shavings. \$34. / 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. \$26.5 / dz (2 dz minimum)

## COOKIES

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Choice of Chocolate Chip / Matcha Chocolate Chip / Brown Butter Oatmeal\* / Cherry Chocolate Chip\* / Cold Brew\* / Triple Chocolate\* / Milk Chocolate Nutella\* / Flourless Fudge\* / Vegan Aloha Peanut Butter\* \$22. / dz

\*seasonal availability

### SPECIAL OCCASION SHORTBREADS

Plain shortbread dipped in white chocolate and a touch of 23% gold leaf. \$22. / dz (2 dz minimum)

### COCONUT COCADAS

Golden coconut haystack dusted with confectionary sugar. Choice or Plain or Chocolate. \$22. / dz (2 dz minimum)

### TOWER RENTALS

Available with custom floral topiary in your choice of color scheme. \$65. / each

Available stand only, without floral. \$40. / each