

EVERYDAY SWEETS.

CHEF'S CHOICE.	perfect for everyday catering & small parties, we offer an assortment of dessert bites
BROWNIE BITES.	our signature decadent chocolate dessert finished with smooth chocolate ganache. <i>available in a variety of flavors— classic, peanut butter, salted caramel, s'mores</i>
SPICE COOKIES.	with browned butter frosting & candied ginger
OLIVE OIL CAKE.	lightly sweetened & infused with fresh lemon juice and zest
PB CUPS.	a chocolate shell with fluffy peanut butter filling
COOKIES.	peanut butter, lemon butter, chocolate chunk
CHEESECAKE.	with fruit or chocolate
FRUIT CRISP.	quadruple berry, almond-peach, apple
TRES LECHES.	a classic mexican vanilla milk soaked cake with cinnamon whipped cream
OATMEAL CAKES.	old fashioned cupcakes with a coconut-walnut topping
TARTS.	chocolate almond, pumpkin, apple, lemon
COFFEE CAKE.	classic or raspberry

SPECIAL SWEETS.

POUND CAKE.	layered with raspberry filling and finished with a chambord infused buttercream
TIRAMISU.	layers of ladyfingers, custard, barely sweetened whipped cream and cocoa
POTS DE CRÈME.	ultra rich & topped with whipped cream. chocolate, butterscotch or salted caramel
ECLAIRS.	profiteroles filled with a vanilla bean cream & topped with a milk chocolate ganache
SCONES.	infused with vanilla bean & black pepper and served with maple-bacon cream
SWEET CORNCAKE.	with butter brandied peaches and buttermilk whipped cream
OAT COOKIES.	with fruited stilton and blood orange gelee
TAMAL DULCE.	sweet corn tamales infused with coconut and pineapple
CHEESECAKE.	cardamom with a pistachio crust and orange salad pumpkin with a bourbon-infused cream
APPLE SLICES.	skewered, drenched in caramel & coated in chocolate
ARROZ CON LECHE.	creamy rice pudding layered with dark rum soaked raisins