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The acceptable time for dessert? Anytime.

We cater to parties, weddings or meetings. In addition to the desserts below, we can accommodate custom orders. Everything is baked fresh. Depending on the order we require 24-72 hours notice in advance.

Daily Cakes

(Our Daily Cakes are 9")
Lemon Verbena Poppy Seed Pound Cake \$30
German Apple Cake with Dark Rum Glaze \$45
Brown Butter Almond filled with Lemon Curd &
Seasonal Fruit \$48
Tiramisu \$48
Banana Chocolate Chunk \$30
Chocolate Coconut & Pecan \$50



Orange Chiffon Bundt \$30

Cookies & Bars

(From \$1.50-3.50 ea. Minimum 15) Lemon Verbena-Sugar Sugar Classic Chocolate Chip Double Chocolate-Chocolate Chip White Chocolate Macadamia Oatmeal Raisin American Black and White **Butter Thyme** Chocolate Shortbread Thumbprints Rum Raisin Shortbread Snickerdoodle Gingersnap Raspberry Coconut Macarons **Chocolate-Coconut Macarons** Classic filled Vanilla Macarons Chocolate Crackles Lemon Bars Rugelach Bars Double Chocolate Chunk Brownies

Poppy Seed Bars

Cupcakes

(From \$3.00-4.50 ea. Minimum 12)
Brown Butter Raspberry & Lemon Verbena Glaze
Classic Vanilla Bean
Dark Chocolate
Chocolate Cake & Vanilla
Chocolate Cake & Peanut Butter Cream Cheese
Mocha Dream
Carrot Cake & Cream Cheese
Rich Coconut
Red Velvet & Cream Cheese



Pastries & Pies

Cinnamon Rolls \$4.00 Large/\$2.50 Mini (Min. 20)
Chocolate Dipped Cream Puffs \$2.50 (Min. 20)
Berry/Apple Crumble (Seasonal)
(Our pies are \$40, size 9")
Apple Pie
Banana Cream Pie
Chocolate Cream Pie
Pumpkin Pie (Seasonal)
Pecan Maple Pie (Seasonal)



(Minimum 20)
Almond-Hazelnut Crunch \$2.50
Port Truffles \$3.00
Peanut Butter Truffles \$2.00
Cognac Truffles \$3.00
Matcha White Chocolate Truffles \$3.00
Pumpkin Spice Chocolates (Seasonal) \$3.00
Classic Marshmallows \$1.50

Custom Cakes

We offer a wide selection of cakes, fillings and icings. Reservations should be made 4-7 days in advance; weddings at least 14 days. Prices will vary depending on flavors, styles and decorations. Our cakes are available in sizes 6", 8", 10" or 12". They are typically 3-4 layers. Wedding cakes can be tiered according to the number of guests. The base prices listed below include Vanilla Bean, Devil's Food or Red Velvet sponges, with Vanilla Buttercream or Cream Cheese icing. Other sponges, fillings, flavors and decorations represent an additional charge.

Sponge Flavors

Vanilla Bean (Included)

Devil's Food Cake (Included)

Red Velvet (Included)

Lemon

Orange

Coconut

Carrot Cake

Almond Sponge

Hazelnut Sponge

Cinnamon



Soaking the Sponge

(\$5 additional)

Simple Syrup (Included)

Limoncello

Cognac

Brandy

Amaretto

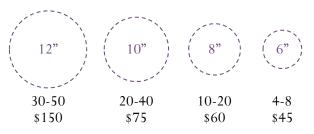
Bailey's

Dark Rum

Grand Marnier



Cake Sizes & Servings



Fillings & Icing

Vanilla Buttercream (Included)

Cream Cheese (Included)

Chocolate Mousse

Chocolate Buttercream

Coconut Buttercream

Peanut Butter Cream

Lemon Curd Mascarpone

Cappuccino Mousse

Passionfruit Mousse

Fresh Berries (Seasonal)



Exterior Flavor Choices

Vanilla Buttercream (Included)

Cream Cheese (Included)

Chocolate Buttercream

Fondant

Chocolate Fondant

Chocolate Ganache

Whipped Cream



Decoration Choices

Fresh Berries (Seasonal)

Tempered Chocolate

Rosettes with Truffles

Sliced Almonds/Walnuts/Hazelnuts*

Chocolate Sprinkles*

Sugar Flowers (Prices based on style & number)

Specialty flowers include large/small Rose

*Sides of cake