

# Desserts

(Below is a list of our most popular desserts, however any item can be customized)

## **Cakes - Prices Vary**

Almond Cake with Roasted Summer Fruit and Sliced Almonds and Vanilla Crème Fraiche

Root Beer Cake with Sassafras Frosting and Mini Root Beer Floats

Strawberry Shortcake with Moist Yellow Cake, Vanilla Whipped Cream

and Grand Marnier Mascerated Strawberries

Taza Chocolate Fudge Cake with Peanut Butter Sauce

Chocolate Mousse Cake with Cocoa Nib Nougatine

## **Cupcakes - Starting at \$3.50**

Brown Sugar Brandy Cupcakes, Chocolate Ganache Filling, Chocolate Butter Cream

Chocolate Cake with Peanut Butter Filling, Topped with Chocolate Ganache, Homemade

Graham Cracker Crumbs and Homemade Marshmallow

## **Cake Pops - \$3.00**

White, Lemon, Carrot, Chocolate Cherry, Chocolate Peanut Butter, Strawberry, S'mores, Grand Marnier

## **Decadent Cups - \$3.50**

Mascarpone Cream, Cake Crumbs, Raspberry Coulis

Espresso Mascarpone Cream, Chocolate Cookie Crumbs, Chocolate Ganache

Hazelnut Mascarpone Cream, Chocolate Cookie Crumbs, Chocolate Ganache

Strawberry Shortcake with Moist Yellow Cake and Vanilla Whipped Cream

S'mores with Chocolate Cake, Homemade Marshmallows, Peanut Butter Sauce,

and Graham Cracker Crumbs

Lemon Cream, Raspberry Coulis, Hazelnut Crumble

Chocolate Mousse, Pistachio Chantilly, Glazed Pistachios

Mini Traditional Banana Splits

## **Mini Cheesecakes - \$3.00**

Triple Chocolate Cheesecake with White Chocolate, Milk Chocolate & Dark Chocolate Layers

Pumpkin Cheesecake with Sticky Cinnamon Syrup

Lemon Blueberry Cheesecake

## **Mini Crisps Served in Individual Cast Iron Skillets - \$3.50**

Red Raspberry and Peach Crisp with Brown Sugar Nut Crumble

Plum & Pear Crisp with Dried Cherries and Gingerbread Topping

Strawberry Rhubarb Crisp with Whipped Vanilla Cream  
Cranberry Pear Crisp with Brown Sugar Oat Crumble  
Summer Fruit Crisp of Peaches, Plums and Raspberries

**Mini Tarts - \$3.50**

Wild Maine Blueberry Tart with Fresh Lemon Curd and Crunchy Lemon Zested Wafer  
Triple Chocolate Tart - Chocolate Crust, Baked Mousse, Chocolate Ganache, Cocoa Nib Nougatine  
Roasted Pear Tart with Vanilla Custard, Crunchy Pecan Brittle and Lemony Whipped Cream  
Pear Tart with Cranberry Apple Glaze and Maple Sugar Crunch  
Salted Peanuts and Cashews Tart on Chocolate Crust  
Fresh Fruit Tart on Sweet Pastry Cream  
Suckle Pear Almond Frangipane  
Lemon Meringue

**Mini Pies - All Fruit Pies Also Available as a Hand Pie or Served on a Stick - \$3.50**

Granny Smith Apple and Vermont Cheddar Cheese Pie  
Ricotta Pie with Lemon Zest and Toasted Almond Crunch  
Coffee Molasses Shoo-Fly Pie  
Wild Maine Blueberry Pie  
Apple Blackberry Pie  
Spiced Pumpkin Pie

**Bread Pudding - \$3.00**

Butterscotch Bread Pudding with Rum Drunken Raisins and Caramel Drizzle  
Chocolate Bread Pudding with Coffee Cream

**Mousse Flavors**

Chocolate, Espresso, Lemon, Raspberry, Peanut Butter, Hazelnut Praline, Pistachio

**Tuile Scrolls - \$3.00**

Filled with Any Mousse Flavor

**Cream Puffs and Eclairs - \$3.50**

Any Mousse Flavor with Choice of Icing

**Macarons - \$3.00**

Raspberry, Lemon, Coffee, Chocolate Hazelnut, Pistachio, White Chocolate, Brown Sugar Pear,  
Milk Chocolate Caramel, Pumpkin Spice, S'mores, Dark Chocolate Hazelnut

**Truffles - \$3.00**

Milk Chocolate Dipped in White Chocolate, Drizzled with Salted Caramel

Dark Chocolate Rolled in Cocoa Powder

Dark Chocolate Raspberry

Infused with Grand Marnier

**Homemade Doughnuts - \$2.50**

Apple Doughnuts with Sticky Caramel, Chocolate, and Apple Cider Dipping Sauces

**Mini Ice Cream Sandwiches - \$2.50**

Hand Churned Ice Cream Between Two Homemade Cookies

Ice Cream Flavors: Vanilla Bean, Oreo, Chocolate Chip, Chocolate, Strawberry

~Custom Flavors Also Available~

Cookie Choices: Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin,

Molasses, Cranberry White Chocolate Chip, Peanut Butter