



DESSERTS

PETITE DESSERT CUPS

Beautifully composed desserts served in individual containers

Pots de Crème • \$5

Classic Dark Chocolate

Deep, silky dark chocolate custard with whipped cream

Old Fashioned

Butterscotch bourbon custard, house bitters, Luxardo cherry, candied orange peel

Mocha

Dark chocolate custard infused with roasted espresso

Crème Brûlée • \$5

Vanilla Bean

Silky vanilla custard with a crackling caramelized sugar crust

Lavender Honey

Delicate honey custard infused with lavender

Espresso

Smooth coffee custard with brûléed sugar top

Panna Cotta • \$5

Vanilla Bean Berry

Fresh berry compote

Coconut Mango

Mango purée

Strawberry Chocolate

Strawberry base, dark chocolate ganache

Bread Pudding • \$5

Classic Bourbon Vanilla

Brioche bread pudding with bourbon vanilla crème anglaise

Triple Chocolate

Dark chocolate custard, chocolate chunks, chocolate creme anglaise

Apple Cinnamon (fall/winter)

Baked apples, cinnamon and bourbon caramel drizzle

Strawberry Lemon (spring/summer)

Brioche, macerated strawberries and lemon creme anglaise

Chocolate Pots de Crème



Trifle Cups • \$5

Banana Puddin'

Vanilla custard, fresh bananas, whipped cream, and wafer crumble

Key Lime Pie

Tangy key lime custard with merengue and graham cracker crumble

Black Forest

Chocolate cake, cherry compote, chocolate cherry ganache

Tiramisu

Espresso-soaked ladyfingers layered with cocoa powder and mascarpone cream

Tres Leches

Light sponge cake soaked in sweet three-milk custard and cinnamon whip

Carlota de Limón

Mexican lime icebox cake layered with maria cookie crumble and citrus cream

CLASSIC & SHAREABLE TREATS

Sold Per Platter: Small serves 10-14, Medium serves 15-19, Large serves 20-25

Pastry Chef Select Dessert Platter • Sm: \$60, Md: \$80, Lg: \$105

House-baked Cookies & Brownies

Dessert Charcuterie Board • Sm: \$120, Md: \$160, Lg: \$210

Sweet Bites, Dipped Treats, Chef-Curated Accompaniments and Dips

Signature Cookies • \$4

House Brown Butter Chocolate Chip

Horchata Snickerdoodle

Caramelized White Chocolate Macadamia Nut

Bourbon Butterscotch

Individual Bites • \$4

Baklava Bites

Chocolate Brownie Bites

Assorted Cheesecake Bites

Rice Crispy Treats • \$3.5

House-Made Vanilla Marshmallow

Brown Butter Sea Salt

Chocolate Peanut Butter

Chocolate Dipped Strawberries • \$4.5

VEGAN OPTIONS • \$5.5

Raw Date & Nut Energy Bites

Cocoa or Vanilla

Vegan Chocolate Avocado Brownies

Chia Pudding Cups

Coconut Cream, Mango Puree or Berry Compote

MINI DESSERTS

Mini Tart Collection • \$4.5

Yuzu Strawberry Tart

Yuzu curd topped with fresh macerated strawberries

Orange Chocolate Tart

Dark chocolate ganache infused with orange zest

Pistachio Cream Tart

Pistachio pastry cream with toasted pistachios and shaved chocolate

Limoncello Blueberry Tart

Limoncello citrus curd finished with fresh blueberries

Mimosa Tart

Orange curd with a light champagne-vanilla cream

Cannoli Tart

Ricotta diplomat, chocolate chips and pistachio dust

Profiteroles • \$4

Choux pastry filled with pastry cream

Vanilla Bean

Cookies & Cream

Salted Caramel

Macarons • \$4.5

Delicate French meringue sandwich confections

Chocolate

Raspberry

Vanilla

Lemon

Pistachio

BULK BEVERAGES

Please note - there is a minimum order of 10 for bulk beverages

Hot Coffee • \$3

Hot Tea • \$3

Orange Juice • \$4

Water Station • \$1.5

Lemonade Station • \$3.5

Iced Tea Station • \$3.5

Horchata • \$4.5

INDIVIDUAL BEVERAGES

Assorted Canned Sodas • \$1.5

Assorted Bottled Juices • \$3.75

Assorted Sparkling Waters • \$2.5

Bottled Water • \$1.5

Bottled Iced Tea • \$3.5

Bottled Lemonade • \$3.5

