

# Biscuits+Berries

## DESSERTS

### Dessert Bars

\*\*All Dessert Bars \$2.80 per person, unless otherwise noted\*\*

### Red Velvet Cake Bars

With Cream Cheese Frosting

### Dark Chocolate & Orange Bars

With Orange Marmalade and Chocolate Crumb Topping

### Tropical Dessert Bars

With Pineapple Custard and Coconut Shortbread

### Tart Cherry Cheesecake Bars

With a buttery Graham Cracker Crust

### Peanut Butter Blondies

House made Peanut Butter is paired with Butterscotch Chips.

### Peanut Butter Cake Bars

Peanut Butter Pound Cake topped with a Rich Chocolate Ganache and garnished with salted Peanuts

### Nano Bars

Chocolate Graham crust with layers of Coconut shavings, Almond slices and Vanilla Buttercream

### Raspberry Fudge Bars

Fudge Chocolate on Short dough with Raspberry Compote

### Orange Dreamsickle Bar

Short dough crust with Orange Marmalade and Vanilla Custard

### Dark Chocolate Derby Bars

Layers of Dark Chocolate, Bourbon and Pecans

### Mexican Chocolate Bars

Chocolate Cookie Crust with Cinnamon and Mild Chili Mexican Chocolate dough, then baked.

### Blueberry Pie Bars

Wild Blueberry Compote with Cinnamon Streusel

### Salted Caramel Pretzel Bars

Layers of Caramel and Pretzels on a Short Dough Crust

### Chocolate Coconut Cream Bars

Layers of Coconut shavings and Belgium Chocolate on top of a Short Dough Crust

### Chocolate Ricotta Cheesecake Bars

Italian Ricotta slices the richness of Belgium Chocolate to combine into a smooth treat

### White Chocolate Cranberry Bars

Rich White Chocolate accented with whole sugared Cranberries

### Strawberry Shortcake Bars

Fresh house made Strawberry compote tops the Shortbread base, Meringue finish

### Lemon Basil Cheesecake Bars

Graham Cracker crust bases the Lemon cheesecake, garnished with Basil Crystals

### Pineapple Upside Down Bars

Pineapple Caramel, Maraschino Cherries and Frangepan

### German Chocolate Cake Bars

These mouthwatering bars taste just like German chocolate cake, layers of chocolate are atop a pastry crust and complimented with toasted coconut.

# Biscuits+Berries

## CUPCAKES

**\*\*All Cupcakes \$2.80 per person, unless otherwise noted\*\***

### The Elvis

Banana Cake with Peanut Butter Frosting and a Honey Drizzle

### Red Velvet

With Vanilla Bean Cream Cheese Frosting

### Blackberry Nutella

Chocolate Hazelnut Cake with Blackberry Buttercream

### The German

Rich Chocolate Cake with Coconut Walnut Frosting

### Boston Cream Pie

Cream Cake, Ganache Filling, Vanilla Bean Mousseline with a Chocolate Shell

### Pistachio Raspberry

Delicate Pistachio Cake with Raspberry Buttercream

### Banana Split

Banana Nut Cake, Strawberry Buttercream with a Chocolate drizzle

### Pina Colada

Coconut Rum Cake, Pineapple Buttercream topped with toasted Coconut

### Salted Caramel

Dark Chocolate Cake, Caramel Buttercream, Pretzel topping

### Passion Cupcake

Marble Cake, Passion Fruit Icing, garnished with Chocolate Pearls

### Turtle

Dark Chocolate Cake, Caramel Buttercream, Candied Pecan

### Mocha Chip

Chocolate Chocolate Chip Cake, Mocha Icing, Kahlua Drizzle

## SHEET CAKES

Minimally Decorated: \$2.80 Per Person (Traditional “fluff” along the edges)

Highly Decorated: \$3.92 Per Person (This is for a company logo, or any writing needed, speciality colors.)

**¼ Sheet Cake Serves 20 Guests**

**½ Sheet Cake Serves 40 Guests**

**Full Sheet Cake Serves 80 Guests**

**\*Minimum 1/4 Sheet Cake Per Flavor\***

## SHEET CAKE FLAVORS

Dark Chocolate, White Vanilla, Red Velvet, Lemon, Coconut, Marble, Yellow Cake, Peanut Butter, Tres Leches, Espresso, Chocolate Stout

## SHEET CAKE FILLINGS

Vanilla Bavarian, White Chocolate Mousse, Dark Chocolate Mousse, Assorted Fruit Fillings, Tiramisu Mascarpone, Lemon Curd

## SHEET CAKE FROSTINGS

Cream Cheese Vanilla, Vanilla Buttercream, Chocolate Buttercream, Peanut Butter Frosting, Strawberry Icing, Raspberry Buttercream, Lemon, Coconut and Dulce de Leche

# Biscuits+Berries

## Buffet Desserts

### Cherry and Orange Cobbler

Our cobbler filling uses richly intense Italian Amarena. Cherries and a house made Triple Sec Orange compote, baked in Southern short dough, drizzled with a White Chocolate sauce.

\$4.48 per person

### Tropical Trifle

Layers of Orange Pound Cake, Pineapple Mousse and Coconut Whip Cream, Passion Fruit compote is drizzled in between the layers.

\$5.04 per person

### Mexican Chocolate Cake

Mexican chocolate is a type of chocolate which is prepared with an assortment of spices (Cinnamon and Mild Chilies) for a very distinctive and rich flavor. This cake is topped with a Peanut Butter frosting and garnished with a Peanut Brittle Crunch.

\$4.48 per person

### Banana Bread Pudding

This elevated bread budding is created from fresh croissants, custard and caramel for added rich flavor. Our signature Banana Granola topping gives the dessert the perfect balance of texture.

\$4.20 per person

### Colorado Rhubarb Tart

We have made this classic tart our own tradition here, using Almond short dough for our base and Rhubarb's tart, distinctive flavor and ruby-red color bring new life to this sweet treat. Our rhubarb compote has added vanilla bean and dark brown sugar, Crunchy Streusel to top off this treat.

\$4.76 per person

### Almond and Apple Cream Tart

Caramelized Gala apples and Swiss almond cream baked in a flaky tart shell.

\$4.76 per person

### Spanish Basque Cake

Rich dense almond cake layered with Spanish pastry cream and Amarena cherries. Served with strawberry coulis and candied basil.

\$5.60 per person

### Lemon Ricotta Cheesecake

This Italian cheesecake is lighter than traditional Cheesecake, the lightness of the Ricotta allows the flavors of lemon to be crisp. The cheesecake sits upon a Strawberry Wafer crust and garnished with a candied lemon.

\$5.60 per person

### Red Velvet Fudge Cake

This decadent Red Velvet Fudge cake is layered with a Mascarpone cheese Budino custard, drizzled with a Citrus spiced Caramel.

\$5.60 per person

### Milk Chocolate and Butterscotch Bread Pudding

This elevated bread budding is created from fresh croissants, milk chocolate fondue with Butterscotch chips then baked, topped with a Bourbon Cream and garnished with homemade candied Walnuts.

\$5.04 per person

### Sticky Toffee Pudding

Cinnamon, Pecans, Almond Milk, Vanilla and Caramel are standout flavors in this Vegan Pudding. Garnished with a Date Crisp.

\$5.04 per person

### Chocolate Covered Strawberries

Dark Chocolate dipped Strawberries drizzled with White Chocolate.

\$2.24 per person

# Biscuits+Berries

## Pastry Chef Select Desserts

A delectable display of tempting treats like cookies, dessert bars, cupcakes, brownies and cakes.  
\$3.30 per person

## Assorted Mini Dessert Pastries

An assortment of mini dessert pastries including items such as petit fours, tartlets, mini whoopie pies, cookies, eclairs, truffles, cream puffs and more.

\$1.68 per person (Serving One piece per person)

\$3.36 per person (Serving Two pieces per person)

\$5.04 per person (Serving Three pieces per person)

## Mini Assorted Pastries

**\*\* All Mini Assorted Pastries \$1.68 per person, unless otherwise noted\*\***

## Mini Smores

House made Marshmallow sits upon a Graham Cracker, both are dipped in Milk Chocolate, presented on a Pretzel stick skewer

## Salted Caramel Tarts

Dark Chocolate Ganache in Pate Brisee with Maldon Sea Salt garnish

## Coconut Creme Tarts

Coconut Creme in Pate Brisee and garnished with toasted Coconut shavings

## French Macaroons

Guests to choose from two of the following flavorings: Chocolate, Raspberry, Lemon, Espresso, Lavender, Pistachio, Orange Blossom, Pumpkin, Maple and Vanilla  
\$2.52 per person

## Mini Strawberry Trifle

Angel Food cake with Strawberry Compote, topped with Russian Creme

## Nougat Crunch Squares

Beautifully sliced nougat showcases Candied Fruits and Pistachios

## Tiramisu Cookies

Signature Mocha cookie recipe with Mascarpone Frosting

## Bourbon Truffles

Salted Caramel, Bourbon Ganache and Cocoa

## Chocolate Meringue Crisps

Crispy Chocolate Swirl Meringue

## Chocolate Passion Fruit Cream Puffs

Chocolate Profiterole holding Passion Fruit Creme and then decorated with Chocolate drizzle

## Peach Linzer Cookies

Flaky Short Dough, Peach Curd and garnished with Basil Crystals

## Shimmer Pops

Flavors include Lemon, Chocolate, Raspberry and Vanilla. Shimmer colors readily available are Gold, Silver, Purple and Blue. Additional Colors are available, please inquire. (minimum of 20 guests per type)  
\$3.64 per person

## Tiramisu Strawberries

Tiramisu Filling piped on a large halved Strawberry

## Caramel Pecan Tartlets

Caramel Ganache in Pate Brisee with Candied Pecan garnish

# *Biscuits+Berries*

## Green Tea Petit Fours

Bite size Green Tea Cake squares with Bavarian Cream are enveloped in Fondant

## Mini Red Velvet Whoopie Pies

Red Velvet Cake sandwiches Cream Cheese frosting

## Mini Smores Whoopie Pies

Dark Chocolate Cake sandwiches Marshmallow Icing, then half covered in Graham Cracker Crumble.

## Carrot Cake Petite Fours

Rich Carrot and Pineapple Cake with Cream Cheese frosting with Carrot Garnish

## Mini Peanut Butter and Jelly Cookies

House Made Peanut Butter Cookie with Blackberry Jam

## Lemon Meringue Tartlet

Meyer Lemon Curd in Pate Brisee and topped with Meringue

## Almond Cherry Shortbread Cookies

Red and delicious in nature, house made to perfection

## Petite Florentine Bites

Crunchy Lace Cookie with a Dark Chocolate drizzle

## Dulce De Leche Eclairs

Caramel Pate a Choux with a Dulce de Leche Cream

## Strawberry Daiquiri Shots

Coconut cake with strawberry compote, topped with a rum mousse and served in a petite catalina glass

## Petite Peppermint Patties

Chocolate Cookie Base with Peppermint Filling and a Chocolate Ganache Coating

## Linzer Heart Cookies

Perfect for any celebration of love, Almond Short Dough with Raspberry Preserves in heart shape.

# *Biscuits+Berries*

## PIES

**\*\*All Pies \$3.64 per person, unless otherwise noted\*\***  
All Pie orders for a minimum of 8 guests- must purchase in multiples of 8 (i.e. 8, 16, 24, etc.)

### Pistachio Pie

Pistachio Custard On A Flaky Crust With Whipped Cream

### Turtle Pie

Oreo Crust with Milk Chocolate Pecan Filling

### Apple Bourbon Walnut Pie

Traditional Apple Pie With A Kentucky Accent That Includes A Touch Of Bourbon And Walnut Garnish

### Lemon Basil Meringue Pie

Lemon Custard Enveloped With Meringue On A Flaky Crust, Garnished With Basil Crystals

### Salted Caramel Apple Pie

Traditional House Made Washington Apple Pie, Drizzled With Salted Caramel Then Baked

### Strawberry Rhubarb Pie

Traditional Tart Rhubarb Paired With Our Signature Strawberry Compote, Topped With An Orange Mascarpone Whip

### Amarena Cherry Peach Pie

Rich And Strong Flavored Italian Cherries And Colorado Peaches Paired And Baked To Be The Perfect Match

### White Russian Pie

White Chocolate Mousse On A Flaky Crust, Topped With A Kahlua Meringue

### Cookies and Cream Pie

Oreo Crust, Vanilla Mousse Topped With A Cookie Strudel

### Traditional Pumpkin Pie

Our Secret Special Pumpkin Pie Recipe Topped with A Cream Cheese Swirl

### Banana Pie

Banana Custard On A Graham Cracker Crust, Housemade Whipped Cream, Rum Glazed Walnuts

### Chocolate Peanut Butter Pie

Oreo Crust, Peanut Butter Mousse and Topped With A Milk Chocolate Whip Cream

### S'mores Pies

Graham Cracker Crust, Chocolate Custard With A Whipped Marshmallow Cream

### Coconut Cream Pie

Oreo Crust, Coconut Mousse with A Toasted Coconut Topping

### Blackberry Key Lime Pie

Blackberry Custard Lays Upon A Graham Cracker Crust and Topped with A Key Lime Meringue