

PASTRY MENU

DONUTS \$4 EACH

TRADITIONAL GLAZED | VANILLA FROSTED

With or Without Sprinkles

CHOCOLATE FROSTED

With or Without Sprinkles

RAINBOWNUTS

Custom Colors Available

| CINNAMON SUGAR | SALTED CARAMEL CRUNCH | STRAWBERRY LEMONADE | TROPICAL | MAPLE BACON | PUMPKIN SPICE LATTE | S'MORES | CHOCOLATE TOFFEE

CUPCAKES \$4 EACH

| SPANISH ORANGE

DULCE DE LECHE

Olive Oil Cake | Orange Blossom Buttercream Candied Valencia Orange

| BUTTERED POPCORN

Brown Butter Cake| Vanilla Frosting | Caramel Corn Sea Salt

| PEACHES N' CREAM

Vanilla Bean Cake | Roasted Peach Buttercream Spent Grain Crumble

S'MORES

Smoky Chocolate Cake | Marshmallow Buttercream Graham Cracker

STRAWBERRY LEMONADE

Strawberry Cake| Lemon Curd | Lemon Buttercream

VANILLA BEAN DREAM

Vanilla Sponge | Vanilla Custard Vanilla Buttercream

PINA COLADA

Coconut Rum Cake | Roasted Pineapple Buttercream | Toasted Coconut

BLACKBERRY NUTELLA

Chocolate Hazelnut Cake | Blackberry Cream Cheese Frosting

BUFFET DESSERTS

GRILLED PALISADE PEACHES

Blackberry Curd | Lime| Polenta Crumble [June – September] \$6

MEXICAN STYLE BREAD PUDDING

Cajeta | Toasted Pepita | Pinon Coffee Drizzle \$6.5

TRAIL MIX COBBLER

Seasonal Fruit | Toasted Almonds | Dark Chocolate Oats \$6.5

MILK AND COOKIES

Warm Assorted Gourmet Cookies | Chocolate Chai Milk | Strawberry Vanilla Milk | Cereal Milk \$7.75

VANILLA PORTER CHEESECAKE

Spent Grain Crust | Porter Caramel | Dulcey Chocolate \$6.5

CAKECICLES [24 MINIMUM EACH FLAVOR]

Dark Chocolate Sea Salt | Peaches n Cream Strawberry Shortcake | Coconut Crunch \$4.25 EACH

| CEREAL MILK CRÈME BRULEE

Cinnamon Sugar Donut Hole | Blackberry \$7.25 EACH



MINI DESSERTS

\$3.5 EACH

ASSORTED MINI PASTRIES

Chefs Selection of Mini Assorted Pastries \$8.75

SALTED CARAMEL TART

Dark Chocolate Ganache | Salted Cajeta

| MINI LEMON RASPBERRY CHECKERBOARD COOKIES

MINI S'MORES

House Graham Cracker | Ganache | House Made Marshmallow

| MILLIONAIRES SHORTBREAD

IPA Caramel | Vanilla Bean

MATCHA SHORTBREADS

Roasted Pineapple | Lemongrass

MINI CHURROS

Ancho Ganache

RHUBARB TART

Almond Custard | Rhubarb Compote | Candied Oats

DULCE DE LECHE BUTTER COOKIES

SWEDISH DREAM COOKIES

Cloudberry Jam

| PETITE OLIVE OIL CAKE

Orange | IPA Cream

MINI FRUIT TART

Seasonal Berries | Almond Cream

| PETITE CHOCOLATE HAZELNUT CRÈME BRÛLÉE

Raspberry

CARDAMOM COFFEE SHORTBREADS

Espresso Buttercream | Dark Chocolate

MACARONS

Available in a wide variety of flavors and colors

| BLACK SESAME POTS DE CRÈME

Coconut Whip | Sesame Brittle

FRENCH MACARONS

Asst. Flavors

TRUFFLES [24 MINIMUM PER FLAVOR]

Dark Chocolate | Salted Carmel | Strawberry Cream Hazelnut Gianduja | PB&J | Yuzu Pop

| MINI CAKECICLES [24 MINIMUM PER **FLAVOR**

Chocolate Sea Salt | Peaches n Cream | Strawberry Shortcake | Carmel Coconut

BROWN BUTTER MADELINE

Dark Chocolate | Candied Citrus

| MILK AND COOKIES SHOT

Cookie Dough | Crispy Milk | Vanilla Bean Mousse

TOASTED COCONUT SHOT

Sable Breton

CHOCOLATE MOUSSE

Caramel | Toasted Coconut

CHOCOLATE HAZELNUT

Chocolate Cake | Nutella Mousse | Hazelnut Praline

BERRIES AND CREAM SHOT

Pound Cake | Seasonal Berry Compote | Vanilla Cream

CARAMEL CORN SHOT

Olathe Corn Cake | Carmel Mousse | Tiny Popcorn

| PALISADE PEACH SHOT

Preserved Peach | Polenta Crumble | Vanilla Mousseline



CAKES

1/4 SHEET (20PPL) \$49 ½ SHEET (40PPL) \$92.75 **FULL SHEET (80PPL) \$128.75** ONE TIER CUT CAKE (15PPL) \$128.75 TWO TIER CUT CAKE(40PPL) \$195.75

All Cakes Are Minimally Decorated. Elaborate Cakes Will Be Billed at An Estimated Hourly Rate

CAKE FLAVORS

White Vanilla | Dark Chocolate | Red Velvet | Lemon | Coconut | Marble | Yellow Cake | Chocolate Stout Cake | Funfetti | Almond | Carrot and Walnut

CAKE FILLINGS

Vanilla Bavarian | White, Dark, Milk Chocolate Mousse | Assorted Fruit Fillings | Lemon Curd Espresso | Cookies and Cream | Salted Caramel Mousse | Mocha Buttercream

ICING CHOICES

Vanilla Bean Buttercream | Dark Chocolate Buttercream | Vanilla Cream Cheese Frosting Raspberry Buttercream | Toasted Coconut Buttercream | Custom Flavors Available

BAKED GOODS & BREAKFAST ITEMS

BAKED APPLE CINNAMON ROLLS Spiced Caramel | Pepita | Served Warm \$6.25

GINGERBREAD BREAKFAST BAKE

Dark Chocolate Sauce | Vanilla Crème Anglaise \$7.75

CRANBERRY GRANOLA COFFEE CAKE

Lemon Brown Butter Drizzle \$5.5

CHOCOLATE HAZELNUT MORNING BUNS Citrus Glaze

\$5.5

HARVEST CRANBERRY AND FIG MUFFINS

Streusel Topping \$4.75



