



PASTRY MENU

DONUTS \$4 EACH

(10 SERVING MINIMUM PER FLAVOR)

| **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**

| **DULCE DE LECHE**

CUPCAKES \$4 EACH

(10 SERVING MINIMUM PER FLAVOR)

| **SPANISH ORANGE**

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

(10 SERVING MINIMUM PER FLAVOR)

| **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



MINI DESSERTS

\$3.5 EACH
(10 SERVING MINIMUM PER FLAVOR)

| 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

| 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

¼ SHEET (20PPL) \$49

½ SHEET (40PPL) \$92.75

FULL SHEET (80PPL) \$128.75

ONE TIER CUT CAKE (15PPL) \$128.75

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





BEVERAGES

BUFFET STYLE

| MEDIUM ROAST COFFEE
Regular \$3

| MEDIUM ROAST COFFEE
Decaf \$3

| ORGANIC HOT TEA
\$3

| FRESHLY SQUEEZED ORANGE JUICE
\$4

| WATER STATION
\$0.95

| FRESH LEMONADE
\$3.04

| FRESH ORGANIC ICED TEA
\$3

INDIVIDUAL BOTTLES

| ASSORTED CANNED SODAS
\$3.25

| ASSORTED PELLEGRINOS
\$3

| ASSORTED BOTTLE JUICES
\$4

| LA CROIX SPARKLING WATER
\$3.25

| BOTTLED WATER
\$1.50

| INDIVIDUAL BOTTLED ICED TEA
\$4.50

| INDIVIDUAL BOTTLED LEMONADE
\$5