PASTRIES

Assorted Turnovers  
$16 per dozen

Assorted Petite Danish Pastries *  
$8 per dozen

Housemade Muffins  
*Blueberry*  
*Cranberry Orange*  
$12 per dozen

Bite Size Cinnamon Rolls  
$10 per dozen

Mini Cinnamon Rolls  
$14 per dozen

Monkey Bread  
$18 per loaf

Butter Croissants  
$12 per dozen

Almond Croissants  
$12 per dozen

Chocolate Croissants  
$12 per dozen

Miniature Butter Croissants  
$9 per dozen

Miniature Almond Croissants  
$9 per dozen

Miniature Chocolate Croissants  
$9 per dozen

Assorted Donuts *  
$12 per dozen

Zeppole *  
$10 per dozen

Strudel Stick Bites  
$12 per dozen

Blueberry Scones  
$16 per dozen

Cinnamon Scones  
$16 per dozen

Seasonal Scones  
$16 per dozen

Almond Danish Ring *  
$20 each

Three Flavor Fruit Danish Ring *  
$20 each

Assorted Empanadas *  
*Pineapple*  
*Apple*  
*Pumpkin*  
$16 per dozen

Fruit Bread  
*Lemon*  
*Banana*  
*Double Chocolate*  
*Fruit Marble*  
*Pumpkin*  
*Zucchini*  
*Orange Cranberry*  
*Seasonal*  
$12 per loaf

Assorted Bagels with Plain Cream Cheese  
$24 per dozen

Miniature Plain Bagels with Flavored Cream Cheese  
$16 per dozen

* Items require a minimum of 3 day notice
**COOKIES AND BARS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Housemade Oatmeal Granola Bars</td>
<td>$12 per dozen</td>
</tr>
<tr>
<td>Raspberry S’mores</td>
<td>$20 per dozen</td>
</tr>
<tr>
<td>Rice Krispy Treat Bars</td>
<td>$12 per dozen</td>
</tr>
<tr>
<td>Chocolate Dipped Rice Crispy Bars</td>
<td>$14 per dozen</td>
</tr>
<tr>
<td>Beadown Bars</td>
<td>$8 per dozen</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$12 per dozen</td>
</tr>
<tr>
<td>Chocolate Fudge Brownies</td>
<td>$12 per dozen</td>
</tr>
<tr>
<td>Chai Blondies</td>
<td>$12 per dozen</td>
</tr>
<tr>
<td>Decadent Chocolate Flourless Bar</td>
<td>$16 per dozen</td>
</tr>
<tr>
<td>Pistachio Bars with Dried Fruits</td>
<td>$16 per dozen</td>
</tr>
<tr>
<td>Cinnamon Tortilla Chip</td>
<td>$10 per pound</td>
</tr>
<tr>
<td>* Cinnamon Tortilla Chip with Chocolate Drizzle</td>
<td>$14 per pound</td>
</tr>
<tr>
<td>* Traditional Baklava</td>
<td>$20 per dozen</td>
</tr>
</tbody>
</table>

Housemade Cookies  
Chocolate Chunk, Oatmeal Cranberry, Lemon White Chocolate Chip, Sugar, Toffee, Seasonal  
$15 per dozen

Housemade Chippers  
Chocolate Chunk, Oatmeal Cranberry, Lemon White Chocolate Chip, Sugar, Toffee, Seasonal  
$10 per pound

Coconut Macaroons  
$15 per pound

Afternoon Tea Cookies  
$15 per pound

Sand Tarts  
$15 per pound

Star Butter  
$15 per pound

Almond Nut  
$15 per pound

Chocolate Dipped Florentine  
$15 per pound

Almond Sesame Seed Cookie  
$15 per pound

* Lebanese Cookies  
$15 per pound

* “A” Cookies  
$24 per dozen

* Granookies  
$20 per dozen

* Items require a minimum of 3 day notice
CAKES AND DESSERTS

All cakes include standard design
Edible Photo design + $20 per cake
Cakes order required 3 days prior to event

Standard Cake Flavors
Chocolate
White
Lemon

Upgrade Cake Flavors
Carrot
Chocolate Chip
Red Velvet
German Chocolate

Standard Frosting Flavors
White Buttercream
Chocolate Buttercream
Cream Cheese

2 Layer 9” Round Cake
Standard - $18
Upgrade - $25

Half Sheet Cake
Standard - $35
Upgrade - $45

Full Sheet Cake
Standard - $50
Upgrade - $65

Cupcakes
Standard - $18 per dozen
Upgrade - $22 per dozen

Miniature Cupcakes
Standard - $12 per dozen
Upgrade - $16 per dozen

Cake Pops
Standard - $18 per dozen
Upgrade - $20 per dozen
Cheesecake - $22 per dozen

Chocolate Dipped Strawberries
$16 per dozen

Housemade Chocolate Truffles **
$14 per dozen

Vanilla Berry Brûlée Trifle Shooters **
$14 per dozen

Chocolate Brownie Trifle Shooters **
$14 per dozen

Raspberry Trifle Shooters **
$14 per dozen

Chocolate Brownie Pudding Glass
$16 per dozen

Cream Puffs Filled with Ricotta Praline *
$16 per dozen

Mini Cannoli *
$14 per dozen

Chocolate Caramel Tart *
$14 per dozen

Lemon Meringue Tart *
$14 per dozen

Chocolate Mousse Tart *
$14 per dozen

Margarita Tart *
$14 per dozen

Pina Colada Tart *
$14 per dozen

Caramel Tart with Macadamia Nuts *
$16 per dozen

White Chocolate Mousse Cup *
Strawberry Balsamic
$16 per dozen

** Items require a minimum of 5 day notice
* Items require a minimum of 3 day notice

All prices are subject to applicable taxable service charge & applicable state sales tax & city facilities fees. Menu Created 3.14 updated 7.2.18 Prices are effective for orders and events occurring through June 30, 2016. All Menus & pricing are subject to change based on market & availability. Consuming raw & undercooked food items may increase your risk of food borne illness.
THE ITALIAN DESSERT TABLE  
Marinated Berries in Frangelico with Sabayon  
Pistachio Financièr, Assorted Biscotti  
Chocolate Strawberry Mascarpone in a Glass  
Apricot Almond Panettone  
Chocolate Gianduja Cake with Chocolate Meringue  
Seattle’s Best Coffee and Tazo Teas  

HOT DESSERT “MINI’S” FROM OUR OVEN  
(Chef Attendant Required)  
Served with Vanilla Ice Cream or Assorted Crème Anglaise  
Please Select Three  
Peach Cobbler • Blueberry Cobbler • Cherry Cobbler • Vanilla Bread Pudding  
Pumpkin Bread Pudding • Milk Chocolate Bread Pudding  

CRÈME BRÛLÉE STUDIO  
(Chef Attendant Required)  
Watch Our Chef Play with “Fire” and Ignite your Favorite Crème Brûlée!  
Please Select Three:  
Vanilla • Pistachio • Raspberry Chocolate • Cappuccino • Praline • Orange  

NEW AGE FIZZED NONFAT YOGURT FLOAT SHOOTERS  
(Chef Attendant Required)  
Served with Unique Stir-Ins and Infused Dry Sodas  
Please Select Three Stir-Ins And Three Sodas  
Stir-Ins: Mango • Pomegranate • Blackberry • Blueberry • Strawberry • Pineapple  
Dry Sodas: Rhubarb • Kumquat • Lemongrass • Juniper Berry • Vanilla Bean  

RIDICULOUS CRUSTLESS PIE!  
(Chef Attendant Required)  
Your Favorite Pies Served in a Glass and Finished with Flavored Foams and Creams  
Please Select Three  
Lemon Meringue • Apple • Chocolate Turtle • Boston Cream Oreo • Key Lime  
Pumpkin • Peach Melba • Chef’s Seasonal Flavor  

SHORTCAKE STUDIO  
Vanilla Cream with Lemon Pound Cake, Strawberry Compote & Whipped Cream  
Pistachio Bavarian Cream with Chocolate Pound Cake & Sautéed Cherries  
Praline Cream with Marble Pound Cake, Sautéed Peaches & Crème Fraîche  

LA PETITE  
An Assortment of Signature Desserts Including  
Chocolate Sensation, Cappuccino Mousse, Strawberry Gelèe with Lemon Cream  
Mango Tiramisù, Assorted Mini Tarts and Petits Fours  

$12 per person  
$12 per person  
$12 per person  
$13 per person  
$10 per person  
$10 per person  
$8 per person  

All prices are subject to applicable taxable service charge & applicable state sales tax & city facilities fees.  
Menu Created 3.14 updated 7.28  Prices are effective for orders and events occurring through June 30, 2015  
All Menus & pricing are subject to change based on market & availability.