

Catering

HORS D' VOURES AND PARTY PLATTERS

- Assortment of artisanal cheeses accompanied by fresh strawberries, grapes, and crackers
- Asian ginger chicken (served cold)
- Boirsin stuffed pea pods
- Mini quiche (select from: bacon & tomato, ham & mushroom, broccoli & cheddar, or asparagus crab)
- Asparagus & prosciutto bundles (steamed asparagus wrapped in cured Parma ham)
- Dill crepes filled with cream cheese, smoked salmon, capers, and red onion
- Curry chicken phyllo triangles
- Shrimp, lobster, and crab wrapped in phyllo pastry
- Crab stuffed baby portabella mushrooms
- Long grain wild rice with mushroom medley
- Bite-sized buttermilk biscuits with ham & honey mustard

SALADS

- Field greens with asparagus, dried cranberries, red pear, and blue cheese with strawberry vinaigrette
- Red cabbage slaw with mandarin orange, walnuts, and ginger citrus dressing

Cupcakes

Scratch-baked daily, our cupcakes are handcrafted from the finest ingredients and decorated to make you smile. We offer seven different kinds daily including:

Cupcakes are \$3.99 ea Pre-order price (48hr notice): \$36.00 dozen

SWETTOOTH SIGNATURE FLAVORS

- Vanilla cupcake filled with lemon-curd and topped with fresh butter cream icing
- Boston cream-vanilla cupcake filled with a light pastry cream covered in a rich chocolate ganache
- Our award winning carrot cake topped with vanilla cream cheese icing
- Chocolate berry cream-chocolate cupcake filled with raspberry butter cream, dipped in ganache and topped with a chocolate covered strawberry, and drizzled with white chocolate
- Red Velvet-a city favorite-red velvet cake frosted with cream cheese icing
- Make a Wish-chocolate and vanilla marble cupcake, dipped in ganache, and topped with a chocolate dipped sugar cookie
- Chocolate Truffle-chocolate cupcake filled with chocolate butter cream, dipped in ganache, topped with one of our signature truffles: \$5.99

Mini cupcakes-by special order only and by the dozen: \$14.99

All of our cupcakes can be special ordered and decorated to suit your event. Custom order cupcake prices vary depending on the level of intricacy.

Cake

- 8" cake (serves 12-15): \$25
- 10" cake (serves 18-25): \$30
- 12" cake (serves 30-40): \$40

CAKE FLAVORS

- Chocolate
- Vanilla
- Lemon
- Orange
- Almond
- Marble
- Spice
- Carrot
- Red
- Velvet

ICING FLAVORS

Decoration Options: The sky's the limit...from floral to simple elegance; we will work with you to design a cake sure to make you the hit of the party!

- Vanilla Butter Cream
- Chocolate Butter Cream
- Peanut Butter Cream
- Cream Cheese
- White Chocolate
- Cream Cheese
- Orange Butter cream
- Lemon Butter cream

Extra decadent Icings (Rich Dark Chocolate Ganache)

DELICIOUS FILLINGS: add \$2.00

Cream Cheese Chocolate Truffle Mint Truffle Peanut Butter Orange Truffle Mocha Cream Coffee
Cream Raspberry Lemon Curd Vanilla Cream

DESSERT CAKES

8" cakes, serve 12-16: \$35

- Carrot cake with cream cheese icing (contains pecans, pineapple, golden raisins, and coconut).
- Chocolate Grand Marnier cake: 2 layers of rich chocolate cake brushed with sweetened grand Marnier, filled with Grand Marnier cream and enrobed in a dark chocolate ganache (can substitute with chocolatE chambord).

Pastry Case

COOKIES: \$1.85

- Milk chocolate chip
- Peanut butter, white chocolate chip and cashews
- White Chocolate Chunk with pistachio nuts
- Oatmeal, raisin, walnuts and coconut

SPECIALTY COOKIES: \$1.85

- Assorted Biscotti: Double-Chocolate, Almond, Chocolate-dipped, Yogurt-dipped
- Filled Sugar Cookies: Lemon, Date, and Raspberry
- Chocolate dipped cookies

ASSORTED BARS AND BROWNIES: \$3:50

- Brownies: Chocolate Fudge Brownies (with butterscotch chips and pecans)
- Lemon bars: \$2.50
- Baker's daily special
- Baker's special

DELUXE BROWNIES: \$3.50

- Chocolate cheesecake brownies
- Double Decker blond brownies with chocolate truffle
- Chocolate Grand Mariner
- Raspberry Delights
- Peach squares, Raspberry bars, and Blueberry bars

BREAKFAST PASTRY

- Apple, orange, and blueberry Coffee Cake: \$2.50
- Cinnamon Rolls: \$3.99
- Coffee Cake of the day: \$2.50
- Assorted Turnovers, Lemon, Blueberry, Apple: \$3.50

Chilled Pastry Case

PASTRY

- Chocolate éclair's: \$2.50
- Individual Fresh Fruit Tarts: \$5.99
- Napoleon's \$4.99

ASSORTED HAND-DIPPED CHOCOLATE TRUFFLES: \$2.00

- Grand Mariner, Raspberry, Mocha, Mint, Rum

CHEESECAKE

- Cheesecake by the slice of the week: \$.499
(all varieties available in full cakes for special order)
- Cheesecake: 10" cheesecakes serve 16: \$45.00
 - Plain with your choice of our homemade raspberry, strawberry, blueberry sauce or a variety of fresh fruit.
 - White Chocolate Cheesecake
 - Chocolate Raspberry Cheesecake: Creamy chocolate cheesecake topped with our delicious raspberry sauce and chocolate mousse.
 - Pumpkin Cheesecake: a seasonal favorite of rich and creamy pumpkin cheesecake seasoned to perfection with autumnal spices and topped with whipped cinnamon cream.
 - Coffee Cheesecake with Chocolate Mousse

FRENCH PASTRIES (Party Pastries) 1 doz \$14.99

Our delicious and beautiful French pastries are available by the dozen for special order and are a combination of the following:

- Mini cream puffs
- Grand Mariner truffle brownies
- Mini chocolate éclairs
- Orange or Raspberry Truffle brownies
- Swiss nut bars
- Assorted fruit and cream puff pastry
- Chocolate macaroons
- Assorted Individual tartlets: Lemon Meringue, Butterscotch, and Chocolate Cream (can substitute with chocolate chambord).

Pie

INDIVIDUAL PIES: \$4.99

- Blueberry
- Apple crumb
- Lemon Meringue
- Pecan pies
- Baker's special

DELICIOUS PIES: 10" pies, serve 8-12

- Pumpkin Pie: \$15
- Sweet Potato Pie: \$15
- Pecan Pie: \$22
- Chocolate Pecan: \$22
- Lemon Meringue: \$20
- Chocolate Cream: \$20
- Coconut Cream: \$20
- Banana Cream: \$20
- Butterscotch Cream: \$20

Two types of crusts are available for the below options: homemade pie crust or our delicious spice crumble topping:

- Blueberry
- Peach
- Apple