

Desserts for a Crowd

Custom options not listed are also available with consultation.

Easy "Scoopable" Deserts

Large (Serves 30-35) \$125 Small (Serves 12-15) \$65

Classic Options

- Classic Bread Pudding: Rich vanilla custard base, thick cut brioche, spicy cinnamon syrup soaked raisins. caramel whiskey cream sauce drizzle
- Chocolate Bread Pudding: Rich chocolate custard base, thick cut brioche with chocolate chunks, chocolate and caramel sauce drizzle
- Apple Crisp: The quintessential classic. A mix of sweet and tart apples, cinnamon-spiced oat streusel topping
- Mixed Berry Cobbler: A vibrant and slightly sweet-tart dessert, blueberries, raspberries, and blackberries, cardamom biscuit topping
- Banana Pudding: A Southern classic. Layered Biscoff style cookie crust, fresh, ripe bananas, velvety vanilla bean banana custard, fresh whipped cream, delicate chocolate shavings
- Tiramisu: Layers of rum and espresso-soaked ladyfingers, sweet, whipped mascarpone and cream mixture, cocoa powder dusting

Seasonal Options

- Pumpkin Spice Bread Pudding: Rich spiced pumpkin custard base, thick cut brioche with candied pecans,. maple bourbon cream sauce drizzle
- Eggnog Bread Pudding: Creamy nutmeg spiced eggnog custard base, thick cut brioche, brandy spiked eggnog cream sauce drizzle
- Apple Cobbler with a Cheddar Biscuit
 Topping: Sweet baked spiced apples, sharp cheddar infused buttermilk biscuit topping
- Pear and Cranberry Crisp: An elevated seasonal crisp, spiced pear, tart cranberries, ginger-cardamom spiced oat streusel topping
- Sticky Toffee Pudding: An English classic, very moist date infused moist cake, honey ginger crème anglaise, candied pecan toffee sauce
- Gingerbread Trifle: Layers of gingerbread cake, honey-vanilla pudding with a sweet caramel ribbon, vanilla bean whipped cream, chocolate toffee candy crumble topping