



# Desserts for a Crowd

Custom options not listed are also available with consultation.

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

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## Easy “Scoopable” Desserts, Sheet Cakes, and Bars

- **Strawberry Rhubarb Crisp:** A warm, comforting classic featuring tart garden rhubarb and sweet strawberries topped with a golden, crunchy oat-and-almond crumble.
- **Meyer Lemon & Pistachio Sheet Cake:** A bright and moist sponge cake infused with Meyer Lemon, layered with silky lemon curd, and finished with a flurry of roasted emerald pistachios.
- **Triple Berry Brioche Bread Pudding:** Our buttery, hand-torn Strawberry Brioche baked in a rich vanilla bean custard with fresh raspberries and blackberries, served with a side of Utah Honey crème anglaise.
- **White Chocolate Raspberry Blondie Bars:** A crowd-pleasing, chewy blondie studded with white chocolate chunks and local raspberries, finished with a decorative white chocolate drizzle.
- **Mountain Mocha Tiramisu:** A high-altitude twist on the Italian classic using layers of espresso-soaked sponge, airy mascarpone cream, and a dusting of Dutch-process cocoa.
- **Dark Chocolate Raspberry Ganache Sheet Cake:** A moist, Dutch-process cocoa cake baked in a traditional hotel pan, layered with a tart house-made raspberry reduction and topped with a silky dark chocolate ganache and a pinch of Maldon sea salt..