DESSERT MENU

If you're looking to add the perfect dessert to a cocktail party, delicious buffet spread, or a plated sit-down event, Lisa's desserts are the perfect choice. The majority of our desserts are petite in size and we recommend 2 to 4 pieces from our "petite dessert" selections per guest. **Reminder**: Please place orders a minimum of three days in advance for guaranteed availability, although our catering team will do its best to serve you even when you're planning a last-minute event.

Our signature desserts as well as the most trending & popular desserts are marked with a sprig of rosemary.

PETITE DESSERTS

Our petite desserts are small in size and packaged in clear plastic and cardboard boxes and are sold both individually and by the dozen.



Your choice of dessert bar flavor [Assorted | Regular Fudge Brownies (NO NUTS) | Fudge Brownies with Nuts | Lemon | Magic | Almond Butter] cut in half, placed into a bakery cup and arranged on a round black tray with a clear lid. *Call for Seasonal flavors! (Vegan & Gluten Free Options Available!)

\$2.35/Per Bar

COOKIES VG/NF

Your choice of cookie flavor [Assorted | Chocolate Chip | Peanut Butter | Funfetti | Oatmeal Raisin | Snicker Doodles | Cowboy] (Vegan & Gluten Free Options Available!)

LARGE: \$2.50/Per Cookie MINI: \$1.10/Per Cookie

CUT-OUT COOKIES VGNF

Your choice of sugar cookie cut-out shape, and frosting color scheme with simple décor. For custom sugar cookies with advanced decorations please call us for an estimate today!

*Sugar sheet printable images are available upon request, call for a price quote!

*Cookies may be bagged upon request for an additional fee.

LARGE: \$4.25/Per Cookie SMALL: \$2.75/Per Cookie

MINI DESSERTS VG/NF

Your choice of miniature dessert [Cream Puff | Éclair | Cheesecake | Carrot Cake | Chocolate Mousse Cup | Hazelnut Square | Cannoli | Napoleon | Apple Almond Puff] packaged in a clear plastic or corrugated box. Minimum of 1 dozen per type.

\$28.00/Per Dozen

🐞 Mini Tarts 😘

Your choice of miniature tart types [Fresh Fruit Tart | Lemon Curd | White Chocolate Raspberry Tart | Chocolate Macadamia Tart] packaged in a clear plastic or corrugated box. *Call for Seasonal flavors!

\$30.50/Per Dozen

CAKE POPS VG/NF

Your choice of cake flavor [White | Chocolate | Red Velvet | Cheesecake] with your choice of coating and drizzle [White Chocolate | Milk Chocolate | Dark Chocolate]. Additional fees for Custom Cake Pop Decoration may apply. Packaged individually in clear plastic bags for additional \$1.00.

\$3.50/Per Cake Pop

CLASSIC CUPCAKES

Your choice of classic cupcake flavors [Chocolate with Chocolate Buttercream | Chocolate with White Buttercream | Vanilla with White Buttercream | Vanilla with Chocolate Buttercream | Red Velvet with Cream Cheese] placed in a paper bakery cup and packaged in a clear plastic cupcake box. Additional fees for Custom Cupcake Decoration may apply. (Vegan & Gluten Free Options Available!)

SMALL: \$25.00/ Per Dozen LARGE: \$3.50/Per Cupcake

SPECIALTY CUPCAKES VG / NF

Your choice of Specialty cupcake flavors [Chocolate Peanut Butter | Strawberry N'Cream | Lemon | Coconut | Carrot Cake | Margarita | Orange Olive Oil | Bailey's & Cream | Chocolate Oreo | Chocolate French Raspberry | Chocolate Banana Caramel | Lemon Meringue Pie | Almond Joy | Snickerdoodle | Boston Creme Pie | Tres Leches | Chocolate Mocha | S'mores | Lemon Blueberry | Salty Pimp | Neapolitan | Creme Brulee | Ice-Cream Sundae | Fried Chix N'Waffles | Chocolate Hazelnut | Banana Cream Pie | Tiramisu | Chocolate Hostess | Cherry Coke | Mint Chocolate | Lemon Blueberry | Chocolate Twix | Black Forest] placed in a paper bakery cup and packaged in a clear plastic cupcake box. Additional fees for Custom Cupcake Decoration may apply. Minimum of 1 dozen per flavor.

Specialty Cupcakes \$52.00/Per Dozen

MINI SPECIALTY CUPCAKES VG NF

Your choice of Specialty cupcake flavors [Chocolate Peanut Butter | Lemon | Coconut | Carrot Cake | Orange Olive Oil | Chocolate Oreo | Snickerdoodle | Chocolate Mocha | Chocolate Hazelnut | placed in a paper bakery cup and packaged in a clear plastic cupcake box. Does not come with filling. Minimum of 1 dozen per flavor.

Mini Specialty Cupcakes \$33.00/Per Dozen



DESSERT SHOOTER

Your choice of dessert shooter flavor [Lemon Mousse | Raspberry Mousse | Chocolate Mousse | Tiramisu | Apple Pie | Banana Fosters | Chocolate French Raspberry | in a disposable shot glass with a miniature spoon, packaged in a clear plastic or corrugated box, or trayed on a black plastic tray with a clear lid.

\$30.50/Per Dozen

CHOCOLATE COVERED STRAWBERRIES

VG GF NF / VN

Your choice of chocolate covered strawberry flavor [Dark | White | Milk] packaged in a clear plastic box. \$3.75/Per Strawberry

GOURMET CHOCOLATE COVERED STRAWBERRIES **VGGF**

Your choice of chocolate covered strawberry flavor [Dark | White | Milk], and choice of topping: Almonds, Coconut Shreds, or Sprinkles. Packaged in a clear plastic box.

\$4.25/Per Strawberry

CATERING CONFECTIONS

Our "catering confections" desserts are large in size, portioned for 10 - 20 guests, and are sold individually.



12" FRESH FRUIT TART VGNF

Tart shell filled with custard and topped with freshly cut Seasonal Fruits. Serves 10 to 12 guests. Packaged in a corrugated box.

\$50.00/Per Tart

12" WHITE CHOCOLATE R ASPBERRY TART VGNF

Serves 10 to 12 guests. Packaged in a corrugated box.

\$55.00/Per Tart

12" LEMON CURD TART

Serves 10 to 12 guests. Packaged in a corrugated box.

\$45.00/Per Tart

12" BAKED APPLE TARTIN

Serves 10 to 12 guests. Packaged in a corrugated box.

\$50.00/Per Tart

12" STRAWBERRY APPLE CRUMBLE TART **VGNF**

Serves 10 to 12 guests. Packaged in a corrugated box.

\$52.00/Per Tart

A PPLE COBBLER

Serves 10 to 15 guests. Packaged in an 8x11 oven safe metal pan.

\$40.00/Per Half Pan

PEACH COBBLER VG NF

Serves 10 to 15 guests. Packaged in an 8x11 oven safe metal pan.

\$45.00/Per Half Pan

MIXED BERRY COBBLER

Serves 10 to 15 guests. Packaged in an 8x11 oven safe metal pan.

\$48.00/Per Half Pan

8" CHEESECAKE

Serves 8 to 10 guests. Packaged in a bakery cake box.

\$45.00/Per Cheesecake

10" CHEESECAKE VGNE

Serves 12 to 16 guests. Packaged in a bakery cake box.

\$55.00/Per Cheesecake

8" Specialty Cheesecake

Specialty Cheesecake flavors include: Strawberry, White Chocolate Raspberry, Oreo, Mixed Berry. Serves 8 to 10 guests. Packaged in a bakery cake box.

VGNE

\$52.00/Per Cheesecake

10" SPECIALTY CHEESECAKE VGNE

Specialty Cheesecake flavors include: Strawberry, White Chocolate Raspberry, Oreo, Mixed Berry. Serves 12 to 16 guests. Packaged in a bakery cake box.

\$62.00/Per Cheesecake

12" ENGLISH TRIFLE VGNF

Serves 15 guests. Includes Trifle bowl.

\$65.00/Per Trifle

12" Lemon Curd Berry Trifle

VG NF

Serves 15 guests. Includes Trifle bowl.

 $$67.00/Per\ Trifle$

8 X 11 PAN TIRAMISU

VG NF

Serves 10 to 15 guests. Packaged in an aluminum half pan.

\$45.00/Per Pan

Individually Sized Desserts

Our individual sized desserts are portioned for 1 guest each, and are sold individually. Seasonal Options & Décor may be available. Individual desserts are sold at our Café location as well.

CHOCOLATE MOUSSE CUP VGNF

Serves 1 person.

\$5.99/Each

CINNAMON CRISP VGNF

Serves 1 person.

\$2.25/Each

CREME BRULEE VGNF

Serves 1 person.

\$4.75/Each

FCLAIR VGNF

Serves 1 person.

\$4.25/Per Pan

CHEESECAKE VGNF

Plain- Serves 1 person.

\$5.50/Per Pan

NAPOLEON VGNF

Serves 1 person.

\$4.75/Each

TARTS VG

Choice of: Fresh Fruit, Lemon Curd, White Chocolate Raspberry, and Chocolate Macadamia. Prices for different flavors may vary. Serves 1 person.

5.50 - 5.99/Each

TIRAMISU CUP VGNF

Serves 1 person.

\$5.99/Each

CHOCOLATE MOUSSE (PINT) VGN

1 pint container of Chocolate Mousse.

\$11.00/Per Pint

SPECIALTY CAKE FLAVORS

All cakes have 3 layers of cake & 2 layers of filling. Pricing may vary depending on shape, size and additional décor.

BANANA CARAMEL CAKE VG

Vanilla Cake with lightly layered with Ganache, Custard with Banana chunks and drizzled Caramel. Frosted with Whipped Cream and topped with Chocolate & Caramel drizzle. Decorated on top with Pecans and Chocolate Dipped Bananas.

BISCOFF CAKE VG

Lotus Biscoff Cake, Cookie Butter Buttercream filling & frosting. Topped with Biscoff Cookie, and Cookie Butter drip décor on the cake.

CARROT CAKE VG

Carrot Cake layered with Cream Cheese Filling. Frosted with Cream Cheese and covered with Chopped Walnuts on the sides of the cake.

CHOCOLATE FRENCH RASPBERRY VGNF

Chocolate Cake with a thin layer of Raspberry puree & Chocolate Mousse filling. Frosted with Ganache, decorated with Chocolate drip down the sides and garnished fresh Raspberries on top.

ELVIS CAKE VG

Banana Cake with Peanut Butter Buttercream & Chocolate Ganache fillings. Topped with Whip Cream Frosting and Banana décor.

GERMAN CHOCOLATE CAKE VG

Chocolate Cake with Coconut & Pecan filling. Topped with Chocolate Buttercream Frosting.

MATCHA CAKE VGNF

Matcha Cake with Light Fluffy Matcha Buttercream frosting & filling. Topped with Matcha White Chocolate drip décor.

MIXED BERRY GENOISE VG

Sponge Cake lightly layered with Jam, Whipped Cream & fresh Seasonal Berries as filling. Frosted with Whip Cream, covered with Toasted Almonds on the sides of the cake, and garnished with Fresh Berries.

ORANGE OLIVE OIL CAKE VGNF

Orange Olive Oil cake with Orange Buttercream Filling & Whip Cream with Orange Zest. Topped with Candied Orange Slices.

OREO COOKIE CAKE VGNF

Chocolate Cake with Whip Cream and Crushed Oreos as filling & ganache. Frosted with Whipped Cream and decorated on top with Chocolate Dipped Oreos and Chocolate Drizzle.

PISTACHIO CAKE VG

Pistachio Cake layered with White Chocolate Pistachio Ganache and Pistachio Buttercream.

RED VELVET CAKE VGNF

Red Velvet Cake layered with Cream Cheese Filling and frosted with Cream Cheese Frosting.

STRAWBERRY GENOISE VG

Sponge Cake lightly layered with Strawberry Jam, Whipped Cream & Fresh Strawberries as filling. Frosted with Whip Cream, covered with Toasted Almonds on the sides of the cake, garnished with fresh cut Strawberries on top.

STRAWBERRY SHORTCAKE VGNF

Shortcake with Whipped Cream & Fresh Strawberries as filling. Garnished with fresh cut Strawberries on top.

CUSTOM CAKE OPTIONS

All custom cakes require cake flavor, filling and frosting. Writing on the cake is complimentary, special décor may be an additional charge.

All Frostings, Fillings & Cake Flavors listed under the specialty option will be quoted at a custom price.

CAKE FLAVORS

BASIC:

Vanilla, Chocolate, Marble SPECIALTY:

Red Velvet, Sponge, Carrot, Strawberry, Lemon, Coconut, Hazlenut, & Tuxedo

FRUITED PRESERVES

Raspberry, Apricot, Strawberry

CAKE FILLINGS

White Buttercream, Chocolate
Buttercream, Chocolate
Mousse, White Chocolate
Mousse, Raspberry Mousse,
Strawberry Mousse, Whipped
Cream, Cream Cheese,
Ganache, Custard, Lemon
Curd

CAKE FROSTINGS

White Buttercream, Chocolate Buttercream, Whipped Cream, Cream Cheese, Ganache, Lemon Buttercream, Peanut Butter Buttercream, Strawberry Buttercream, Orange Buttercream

SHAPES & SIZES

Rounds

4" (serves 2-4)

6" (serves 4-6)

8" (serves 8-10)

10" (serves 12-16)

12" (serves 20-24)

14" (serves 30-40)

16" (serves 40-50)

SHEETS

1/4" (serves 20-24)

1/2" (serves 45-55)

Full (serves 80-100)

HEARTS

9" (serves 12-16)

10" (serves 16-20)

12"(serves 24-30)

16" (serves 35-45)

SQUARES

6" (serves 8-10)

9" (serves 16-18)

10" (serves 25-30)

12" (serves 40-50)

14" (serves 56-70)

Call us today for a cake quote!

Each cake is custom, pricing will be determined by size, shape and décor of the cake. Gluten Free cake options available upon request, options limited.