

Questions:bakery@blackshoehospitality.comOrders & Inquiries:catering@blackshoehospitality.com

Pricing does not include 20% gratuity and sales tax. All prices and menu items subject to change without notice. (09/2024)

Dessert Bars

30.00 per dozen

Key Lime Pie Squares Mississippi Mud Pie Squares Lemon Bars Brownies

Caramel Brownies

Pecan Bars

with graham cracker crust, chantilly with devil's food crust, chocolate mousse, pecans slightly tart lemon curd atop a sweet shortcrust base chocolate brownie studded with chocolate chips and frosted with chocolate ganache chocolate brownie with caramel ribbon center and drizzled with chocolate ganache chewy filling of honey, brown sugar, butter, and pecans on a shortcrust pastry

Cookies

Bourbon Chocolate Chip Mini Cookies with pecans		20.00 per dozen	
	Cookies tment of Blue's Egg signature Maple Bacon, [,] bon Chocolate Chip, and Espresso cookies	32.00 per dozen	
	Miniatures	l	
Mini Cupcakes		20.00 per dozen*	
Red Velvet	with Cream Cheese Frosting & Cake Crumbs		

Red Velvet Chocolate Symphony Carrot Cake Lemon		with Cream Cheese Frosting & Cake Crumbs with Chocolate Ganache & Chocolate Frosting with Cream Cheese Frosting with Raspberry Buttercream Frosting		
Mini Crea	amy Chee	secakes	35.00 per dozen*	
Tart Cherry Topping Fresh Raspberry Turtle		with graham cracker crust with graham cracker crust with graham cracker crust		
Cake Bite	28		32.00 per dozen*	
Red Velvet	red velvet cake mixed with cream cheese frosting, rolled into balls and coated in white chocolate and garnished with red velvet crumbs			
Mocha	chocolate cake mixed with espresso buttercream, coated in dark chocolate, garnished with ground espresso			
0		cake with a hint of almond, mixed with vanilla buttercream, in white chocolate, and garnished with rainbow sprinkles		
Mini Past	tries			
Mini Eclairs choux pastry filled with vanilla pastry cream, topped with bi		nilla pastry cream, topped with bittersweet chocolate gana	32.00 per dozen che	
Mini Cream I	Puffs chou	x pastry filled with sweetened vanilla whipped cream	32.00 per dozen	
Mini Fruit Ta sweet shortc		vanilla pastry cream, topped with seasonal fruit and apric	36.00 per dozen cot glaze	
	*Minimu	m one dozen per flavor(s) chosen, no assorted dozens.	Б	

	Breakfas	st Pasti	ries	
		lffins per dozen*		
Dutch Blueberry Carrot	Chocolate Chip	Buttern	nilk Spice	Banana Chocolate Chunl
		ones per dozen*		
Blueberry C	ranberry-Orange	Ham, Ch	eddar, Chive	Maple-Bacon
	Sliced Bre	eakfast L per dozen*	oaf	
Lemon		a Walnut	Double Choo	colate Chip
Buckle Bl	ueberry or Seasonal		30.00 g	oer dozen*
	usel Coffee Cake		32.00 per dozen*	
Pecan Sticky Buns			32.00 per dozen*	
Cinnamon Rolls with Cream Cheese Frosting				per dozen*
			45.00 per dozen*	
Sausage Rolls				
*Minim	num one dozen per flave	or(s) chosen	, no assorted c	lozens
	Gluten-	-Friend	lly	
All items prepa	ared without gluten, thoug	gh we are not	a certified glute	n-free facility
Gluten-Free Lemon Bars slightly tart lemon curd atop a sweet gluten-free crust (30.00 per dozen
Flourless Chocolate Squares dense, fudgy squares of bittersweet flourless chocolate ca			e, dusted with c	30.00 per dozen cocoa powder (GF)
Chocolate-Covered Strav strawberries dipped in 61		k chocolate,	drizzled with	38.00 per dozen white chocolate
Tuxedo Strawberries				

strawberries dipped in white and dark chocolate -- looks like a little tuxedo!

Petite Macarons

32.00 per dozen*

Vanilla Bean (GF)	vanilla bean macarons sandwiched with vanilla buttercream	
Chocolate (GF)	chocolate macarons sandwiched with bittersweet chocolate ganache	
Raspberry (GF)	raspberry macarons sandwiched with raspberry buttercream, raspberry preserve center	
Lemon-Lavender (GF)	lavender macarons sandwiched with lemon-lavender buttercream, lemon curd center	
	*Minimum one dozen per flavor(s) chosen	

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Black Shoe Bakery Cakes & Pies

SIGNATURE CAKES

8-inch round cakes (serves 12-16) 50.00 each

Red Velvet Cake

3 layers of red velvet cake filled with cream cheese buttercream, garnished with red velvet crumbs and chocolate ganache drizzle

German Chocolate Cake

3 layers of chocolate blackout cake sandwiched with coconut-pecan filling, frosted with chocolate buttercream, topped with more coconut-pecan filling

Carrot Cake

3 layers of carrot cake containing coconut, pineapple, and walnuts, flavored with cinnamon & orange zest, layered with cream cheese buttercream, garnished with toasted chopped walnuts

Brown Butter Spice Cake

3 layers of buttermilk spice cake flavored with nutmeg, cinnamon, ginger, and cloves, filled with brown butter-orange buttercream, garnished with candied orange peel

Strawberry Vienna Torte

3 layers of genoise sponge cake layered with vanilla custard and fresh strawberries, topped with chocolate ganache and toasted almonds

Cheesecake

Creamy cheesecake atop a buttery graham cracker crust, garnished with sour cream topping

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SIGNATURE PIES

10-inch round pies (serves 10-12)

French Silk

flaky pastry crust with chocolate mousse filling, topped with whipped cream and chocolate shavings

36.00

Key Lime

buttery graham cracker crust with creamy filling of key lime juice, sweetened condensed milk, and egg yolk topped with real whipped cream

36.00

Bourbon Pecan

flaky pastry crust with a filling of eggs, butter, sugar, pecans, and bourbon. drizzled with bourbon caramel sauce (Contains PECANS)

36.00

Dutch Apple

flaky pastry crust with apple filling, topped with cinnamon oat streusel, drizzled with bourbon caramel sauce 38.00

Salted Brown Butter

oat cookie crust with creamy brown butter filling, topped with whipped cream and raspberry coulis 38.00

Seasonal

Ask about our rotating seasonal pie offering!

Custom

Looking for something special? We're willing to work with you!

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CUSTOM CAKES

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CAKE TYPES

Yellow

Lemon

WhiteMarbleChocolate BlackoutPoppyseedRed VelvetSpice CakeConfettiCheesecakestarting at 4.50 per serving when paired with traditional buttercream

Carrot Banana Hazelnut Sponge starting at 5.00 per serving when paired with traditional buttercream

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### **FROSTINGS**

Vanilla or Chocolate Buttercream Chocolate or White Chocolate Ganache Fondant with White Chocolate Base

1.00 per serving

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FILLINGS

Buttercream

chocolate, vanilla, white chocolate, espresso, mocha, raspberry, strawberry, almond, Nutella, lemon, orange, brown butter, cream cheese, salted caramel, peanut butter

Mousse

chocolate, vanilla, white chocolate, espresso, mocha, raspberry, strawberry, lemon, salted caramel, peanut butter

Custard vanilla

/annia

Ganache chocolate, white chocolate

Fruit Preserves raspberry, strawberry, apricot, orange, marmalade, cherry, rhubarb, mixed berry

Citrus Curd lemon, lime, orange, blood orange, grapefruit

Fresh Berries strawberries, raspberries, blackberries

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\*\*\*Cost of fillings quoted on an individual basis

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