

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

Pricing does not include sales tax.

Gratuity will be added to all delivered or catered orders

All prices and menu items subject to change without notice. (12/2024)

Dessert Bars \$30.00/dozen

Key Lime Pie Squares

with graham cracker crust, chantilly

Mississippi Mud Pie Squares

devil's food crust, chocolate mousse, pecans

Lemon Bars

slightly tart lemon curd atop a sweet shortcrust base

Brownies

studded with chocolate chips and frosted with chocolate ganache

Caramel Brownies

brownie with caramel ribbon center and drizzled with chocolate ganache

Pecan Bars

chewy filling of honey, brown sugar, butter, and pecans on a shortcrust pastry

Assorted Gourmet Cookies

Mini Bourbon Chocolate Chip

Cookies

with pecans

\$20.00/dozen

Chef's choice assortment of Blue's Bakery signature cookies: Maple Bacon, Peanut Butter, Bourbon Chocolate Chip, and Espresso cookies \$32.00/dozen

Homemade Pie Buffet

\$35.00/dozen*

3 pie minimum (\$37/pie), 10 pre-cut slices per pie ready to serve with flatware. Choose from French Silk, Salted Brown Butter, Key Lime, Dutch Apple, Bourbon Pecan

Cookie & Pastry Buffet

3 mini desserts per person, minimum one dozen per item Choose from the frst page of this menu \$9/person

Miniatures

Mini Cupcakes \$20.00/dozen*

Red VelvetWith Cream Cheese Frosting & Cake Crumbs
Chocolate Symphony
with Chocolate Ganache & Chocolate Frosting

Carrot Cake with Cream Cheese Frosting

Lemon with Raspberry Buttercream Frosting

Mini Creamy Cheesecakes

Tart Cherry Toppingwith graham cracker crustFresh Raspberrywith graham cracker crustTurtlewith graham cracker crust

Cake Bites \$32.00/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

Birthday Cake yellow cake with a hint of almond, mixed with vanilla buttercream, coated in

white chocolate, and garnished with rainbow sprinkles

Mini Pastries

Mini Eclairs \$32.00/dozen

choux pastry filled with vanilla pastry cream, topped with bittersweet chocolate ganache

Mini Cream Puffs

choux pastry filled with sweetened vanilla whipped cream
\$32.00/dozen

Mini Fruit Tarts \$36.00/dozen

sweet shortcrust filled with vanilla pastry cream, topped with seasonal fruit and apricot glaze

*Minimum one dozen per flavor(s) chosen, no assorted dozens.

Breakfast Pastries price per dozen*

Muffins Blueberry or Seasonal Buckle \$30.00 \$30.00

Dutch Blueberry

Carrot

Chocolate Chip Cinnamon Streusel Coffee Cake \$32.00

Buttermilk Spice

Banana Chocolate Chunk

Scones \$36.00 **Pecan Sticky Buns** \$32.00

Blueberry

Cranberry-Orange Ham, Cheddar, Chive

Maple-Bacon **Cinnamon Rolls** \$36.00

with cream cheese frosting

Sliced Breakfast Loaf \$30.00

Lemon Pumpkin

Sausage Rolls \$45.00 Banana Walnut

Double Chocolate Chip

*Minimum one dozen per flavor(s) chosen, no assorted dozens

Gluten-Friendly

All items prepared without gluten, though we are not a certified gluten-free facility

\$30.00/dozen Gluten-Free Lemon Bars

slightly tart lemon curd atop a sweet gluten-free crust (GF)

\$30.00/dozen Flourless Chocolate Squares

dense, fudgy squares of bittersweet flourless chocolate cake, dusted with cocoa powder (GF)

Chocolate-Covered Strawberries \$38.00/dozen

strawberries dipped in 61-percent Callabaut dark chocolate, drizzled with white chocolate

Tuxedo Strawberries \$40.00/dozen

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

Petite Macarons

\$32.00/dozen*

Vanilla Bean vanilla bean macarons sandwiched with vanilla buttercream

Chocolate chocolate macarons sandwiched with bittersweet chocolate ganache

Raspberry raspberry macarons sandwiched with raspberry buttercream,

raspberry preserve center

Lemon-Lavender lavender macarons sandwiched with lemon-lavender buttercream, lemon

curd center

*Minimum one dozen per flavor(s) chosen

BLUE'S BAKERY

Cakes & Pies

SIGNATURE CAKES

8-inch round cakes (serves 12-16) \$50.00

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

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

CAKE TYPES

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Yellow White Lemon Poppyseed Marble Red Velvet

Chocolate Blackout

Spice Cake

Confetti Cheesecake

starting 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

ANDERSON

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

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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