



# *Party with the Pros* COCKTAIL MENU



**Easy  
Entertaining**  
PRESERVING LOCAL FLAVOR SINCE 2006

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# Classic hors d'Oeuvres /

Choose 3 Styles, One Hour  
Choose 5 Styles, One Hour  
Choose 3 Styles, Two Hours  
Choose 5 Styles, Two Hours

\$10/guest  
\$17/guest  
\$14/guest  
\$23/guest

## Vegetarian

### SPANAKOPITA

spinach + feta stuffed phyllo dough - house-made yogurt sauce

### CLASSIC CAPRESE SKEWER (GF)

fresh mozzarella - tomato - basil

### DEEP DISH PIZZA BITE (GF)

gluten free biscuit dough - crushed tomato - artisanal cheeses

### EGGPLANT PARMESAN BITE (GF)

breaded eggplant - house tomato sauce - artisanal cheeses - baked

### GENERAL TSO'S CAULIFLOWER (GF/DF)

fried cauliflower florets - house-made sauce

### VEGETABLE EGG ROLL (DF)

with mango duck sauce

### BUFFALO CAULIFLOWER (vegan, GF, contains nuts)

with house-made vegan ranch



### CHICKPEA SOCCA (vegan, GF)

with romesco and crispy chickpeas

### CRISPY HALLOUMI BITE (GF)

seared halloumi cheese with a pickled peach and fresh basil - skewered

### ARANCINI (GF)

cheesy risotto balls, fried, and served over a roasted red pepper and tomato sauce





## *from the Sea*

**SCALLOP WRAPPED IN BACON** (GF, DF)  
balsamic & bourbon reduction

**CRISPY SHRIMP TACO** (GF)  
chili-lime shrimp with pico de gallo + avocado

**SMOKED SALMON PUFF**  
house-made pate a choux with whipped chive cream  
cheese and smoked salmon

**FRESH CRUDO** (GF, DF)  
thinly sliced locally landed white fish with fresh citrus, shaved  
radish, herbs, olive oil and malden salt - served in a tasting  
spoon

**LEMON PANKO CRAB CAKE**  
with lemon aioli

**TUNA POKE** (GF, DF)  
fresh Ahi tuna with tamari and scallions on a crispy riced cake

## *Poultry*

**CHICKEN EMPANADA**  
with house-made chimichurri

**BUFFALO CHICKEN BITE**  
crispy chicken - blue cheese or house-made buttermilk ranch

**CHICKEN PARMESAN BITE**  
crispy chicken - crushed tomato - parmesan cheese - basil

**TIKKA CHICKEN SKEWER** (GF)  
tikka seasoned chicken on a skewer with house-made herb  
yogurt sauce

**KOREAN FRIED CHICKEN BITE** (GF, DF)  
crispy popcorn chicken with scallions and sesame

## *Beef & Pork*

**BEEF EMPANADA** (DF)  
with house-made chimichurri

**FRANKS IN A BLANKET**  
everything bagel seasoning - creamy dijon sauce

**ARANCINI** (GF)  
with pepperoni served over a roasted red pepper  
& tomato sauce



# Premium hors d'Oeuvres

Choose 3 Styles, One Hour  
Choose 5 Styles, One Hour  
Choose 3 Styles, Two Hours  
Choose 5 Styles, Two Hours

\$16/guest  
\$23/guest  
\$20/guest  
\$30/guest

## Vegetarian

### SWEET POTATO COIN (vegan)

with avocado mousse and house made dukkah spice  
*contains nuts & seeds*

### TOMATO SOUP + GRILLED CHEESE

house-made tomato soup with a petit grilled cheese

### BURRATA TOAST POINT

burrata with fresh tomatoes and basil

### PETIT MUSHROOM TOAST

house-made mushroom pate + seared shiitake mushrooms  
on a petit toast

### MAC 'N CHEESE FRITTER

with house-made cheese sauce

### TERIYAKI MUSHROOM BITE (vegan, GF)

seared teriyaki mushrooms on a crispy rice cake



## Poultry

### COCONUT CHICKEN SKEWER (GF, DF)

house-made mango sauce

### DUCK CHIP (GF/DF)

house-made potato chip - smoked duck - maple aioli

### NASHVILLE HOT FRIED CHICKEN BITE

crispy chicken - spicy bacon fat mop - pickles

### CHICKEN 'N WAFFLE

with hot maple butter

### GENERAL TSO'S CHICKEN BITE (GF/DF)

crispy chicken - house-made sauce

### THAI POPCORN CHICKEN (GF/DF)

crispy chicken - house-made sauce - fried basil

## *from the Sea*

### SEARED TUNA CRISP (DF)

wonton chip - pepper seared tuna - charred onion aioli

### SHRIMP GRIT CAKE

crispy grit cake with spicy chipotle shrimp

### LOBSTER SALAD BITE

lemon zest lobster salad in an edible cucumber cup (GF) or a savory pate a choux bun

### CAKES 'N CHOWDER

house-made NE style clam chowder with a petit clam cake  
*chowder itself is made GF, can be served without clam cake for a GF offering.*

### LOBSTER BISQUE

served with a house-made lobster fritter

## *Beef & Pork*

### MEAT 'N TATERS (GF/DF)

house-made potato chip - shaved beef - garlic aioli

### HOUSE-MADE PETIT BURGER SLIDER

grass-fed beef - applewood bacon - tomato jam - petit sesame bun

### BEEF TERIYAKI SKEWER (GF/DF)

Japanese aioli

### BEEF TARTARE (GF, DF)

grass-fed beef - house-made potato chip

### PETIT PULLED PORK POTATO SKIN (GF)

cheddar - scallions - sour cream - pulled pork

### ANTIPASTI SKEWER (GF)

olive - artichoke - salami - petit mozzarella

### LAMB DUMPLING

with house-made curry yogurt sauce





# *Tasting Tables*

pricing based on a minimum of 30 guests

## **TRADITIONAL CRUDITÉ TABLE**

carrots, cucumbers, cherry tomatoes, radishes, celery and French green beans with house-made green goddess dip and creamy tomato dip

## **CLASSIC CHEESE TABLE**

cheddar, colby jack and gouda cheeses with fresh grapes, artisanal crackers and crostini

## **REGIONAL CHEESE TABLE**

four styles of regionally sourced artisanal cheeses - red onion jam - house mustard - pickled vegetables - crackers & crostini

## **CLASSIC MEAT + CHEESE TABLE**

smoked cheddar cheese, herb marinated petit mozzarella, coppa and salame alongside house-made pesto, onion jam, apricot jam, kalamata olives, pickled onions, crostini and freshly baked focaccia bread

## **CRISP BAR**

salted potato and sweet potato chips - everything salted sweet potato chips - salt 'n vinegar seasoned potato chips - caramelized onion dip, creamy tomato dip and house-made dill ranch

## **PRETZEL BAR**

salted pretzels, everything seasoned pretzels + salted pretzel nuggets with honey mustard, pimiento cheese, creamy "everything but the bagel" dip and caramelized onion dip



# *Dinner Stations*

pricing based on a minimum of 30 guests

## **RAW BAR**

includes mignonette, cocktail sauce, lemons and house-made pepperoncini infused brown butter as accompaniments - shellfish must be added on by the piece

oysters (\$3.25/each)

littlenecks (\$2.25/each)

shrimp cocktail (\$3/each)

## **ADDITIONAL ACCOMPANIMENTS +\$3/GUEST**

includes the addition of house-made pimiento-crab dip and cornichon relish to your raw bar accompaniments

### **MAKE IT A TRUE TASTE OF THE *Ocean State***

add calamari salad shooters (GF, DF)

add mini stuffies

add split lobster tails (GF, DF) (MKT)

add lobster salad sliders (MKT)

add pickled shrimp (GF, DF)

add smoked scallops (GF, DF)

add white fish ceviche (GF, DF)

*\*This station will require the addition of a shucker to your service fees*

## **THE “CLAM SHACK” BAR**

*New England Clam Chowder (GF)*

made in-house with chopped top neck clams

*House-made Clam Cakes*

clam fritters with tartar sauce and pepperoncini infused brown butter

*Petit Stuffies*

petit clams with house-made chorizo stuffing

*Fried Calamari*

a Rhody staple — crispy calamari and banana peppers







## MEZZE BAR

fresh carrots, cucumbers and cherry tomatoes, crispy artichokes, kalamata olives, feta cheese, seared halloumi cheese and garlic & herb pita bread alongside romesco sauce, hummus, house-made yogurt sauce and eggplant jam

### *make it gourmet*

add house-made tabouli (vegan)

add pakora (vegan, GF)

add grilled vegetables kebabs (vegan, GF)

add yogurt marinated grilled chicken kebabs (GF)

add yogurt marinated grilled beef kebabs (GF)

## A TASTE OF NASHVILLE

a taste of the South to include...

### *House Made Fried Chicken*

plain + Nashville Hot

### *Accompaniments*

build your own sliders with rolls, biscuits, pickles, hot sauce and peach tea infused BBQ sauce

### *Mac 'n Cheese (v)*

short cut pasta in our signature cream sauce

## CARVING STATION\*

carved-to-order proteins alongside dinner rolls, house-made pesto, horseradish-blue cheese spread and tomato aioli

### *Choose One or Two Proteins*

#### *Included Proteins*

Garlic and Herb Pork Tenderloin (GF)

Peach Cornbread Stuffed Pork Loin (GF, DF)

Ginger-Molasses Brisket (GF, DF)

Side of Miso Glazed Salmon (*boneless*) (GF, DF)

#### *Upgraded Proteins*

Grilled Flat Iron (GF, DF)

Grilled Tri Tip (GF, DF)

New York Strip Steak (GF, DF)

#### *MKT Upgrades*

Beef Tenderloin (GF, DF)

Tomahawk Steak (GF, DF)

*\*This station will require the addition of a kitchen hand to your service fees*



## CHARCUTERIE TABLE

A classic offering of meats, cheeses and inspired accompaniments...

Europa Cheese  
Pecorino Cheese  
Sliced Coppa  
Salame

### *Accompaniments*

grilled toast points  
house-made focaccia bread  
cracked black pepper + cheese pastry straws  
crispy polenta bites  
kalamata olives  
onion jam  
apricot jam  
house-made pesto  
house-made chicken pate  
marinated artichokes  
marinated mushrooms  
pickled onions

*add hand-carved prosciutto +\$11/guest*  
*\*will incur additional service charges\**

## TAPAS STYLE SMALL PLATES\*

assorted small plates plated on disposable palm leaf plates.  
Can be stationary but works well passed - inquire with your booking agent!

### Seared Scallops (GF)

seared sea scallops with creamy house-made lobster sauce

### Lamb Lollipop

with house-made labneh + fresh pita

### Patatas Bravas (v, GF)

crispy roasted potatoes with spicy tomato sauce, aioli + cured egg yolk

### Gnocchi Carbonara

fresh gnocchi in Chef's signature carbonara with bacon, pancetta and shaved parmesan

### Risotto with Chicken (GF)

cheesy risotto with grilled fig + goat cheese chicken

### Burst Tomato Risotto (v, GF)

house-made tomato risotto

### Hoisin Pork Belly (GF, DF)

over a crispy rice cake with scallions + sesame

### House-made Meatballs

jumbo all-beef meatballs with house tomato sauce + shaved parmesan

### Ginger-Molasses Brisket

pulled brisket with a crispy mac 'n cheese fritter

### Cassoulette (DF)

hearty duck + white bean stew

*\*This station will require the addition of a kitchen hand to your service fees. Alternatively, inquire with your booking agent about passing these small plates for a fun and progressive cocktail party experience.*



## SLIDER BAR

includes fixings: garlic aioli, (2) styles of pickles, Carolina BBQ sauce and one seasonal sauce. Sliders are assembled and presented on small palm leaf plates for guests to top as they see fit

### *choose from...*

#### BBQ Burger Slider

wagyu beef slider, BBQ sauce, crispy onion strings + smoked cheddar

#### the Little Mac

wagyu beef slider, lettuce, tomato, comeback sauce, pickles + American cheese

#### the Veggie Mac (v)

house-made quinoa burger, lettuce, tomato, comeback sauce, pickles + American cheese

#### Mushroom Burger

wagyu beef slider, roasted mushrooms, caramelized onions, smoked cheddar + pickles

#### Wagyu Slider

Wagyu beef with greens and fresh tomato

#### Pesto Grilled Chicken Slider

grilled chicken breast with pesto, arugula + fresh tomato

#### Katie Fried Chicken Slider

crispy chicken, house-made pickles and garlic aioli

#### Nashville Hot Fried Chicken Slider

spicy crispy chicken, house-made pickles and garlic aioli

#### Pulled Pork Slider

house-smoked pulled pork with blueberry BBQ sauce and pickles

*\*This station will require the addition of a kitchen hand to your service fees*

## LIVE-ACTION PASTA BAR

pasta finished to order with guests choice of sauces and fixings

### *Sauces*

house tomato sauce, alfredo sauce, seasonal pesto (nut free) + pink vodka sauce

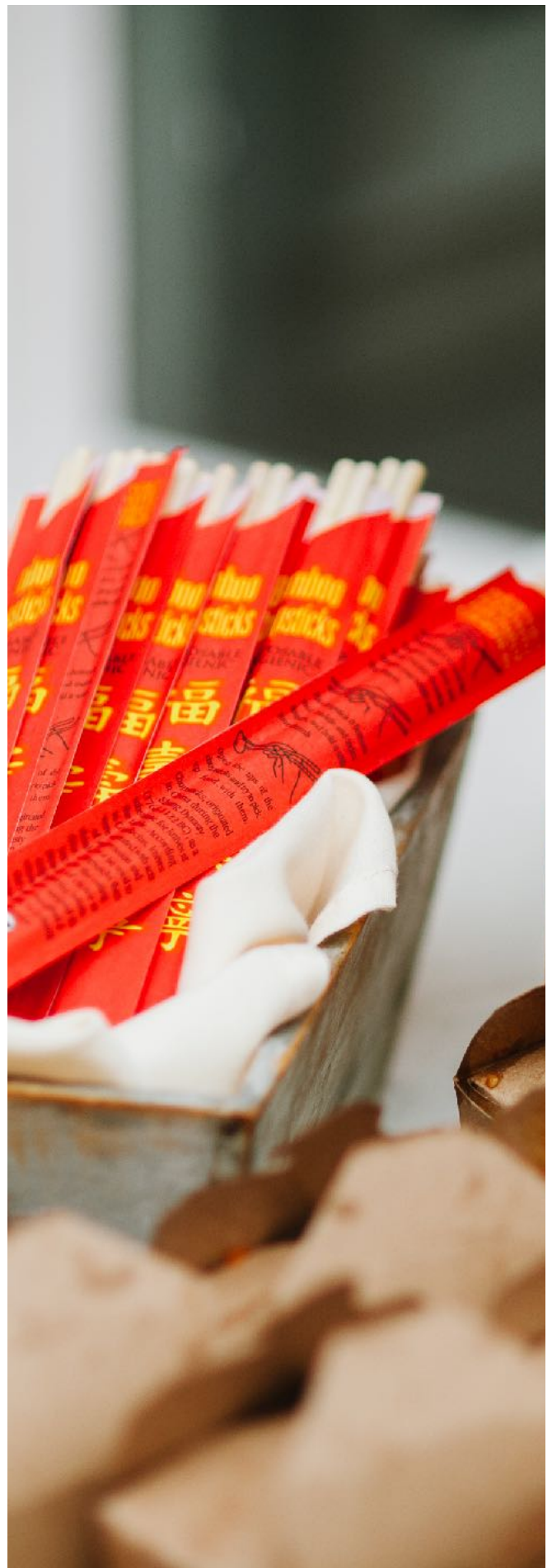
### *Fixings*

crushed red pepper, shaved parmesan, mushrooms, chopped spinach, grilled chicken, sweet Italian sausage, sun-dried tomatoes

### *Accompaniments*

freshly baked focaccia bread and house-made garlic butter

*\*This station will require the addition of a kitchen hand to your service fees*







## PASTA BAR

a taste of Italy featuring your choice of three styles of pasta alongside house baked focaccia bread and garlic butter

*choose three types...*

Baked Ziti (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese

Baked Ziti with Meatballs

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheeses and all-beef meatballs

Artichoke and Lemon Pasta (vegan)

spaghetti in a grilled artichoke and roasted garlic sauce with fresh lemon juice

Pesto Pasta (v)

short cut pasta with house-made pesto (nut free), summer corn and wilted arugula

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Burst Tomato Mac 'n Cheese (v)

short cut pasta in our signature cream sauce with burst cherry tomatoes

Pasta "alla Norma" (v)

short cut pasta with roasted eggplant and crushed tomato sauce, ricotta salata and herbs

Grilled Vegetable Ziti (v)

ziti with grilled zucchini, crushed tomato sauce and pesto

Butter-Miso "Cacio e Pepe" (v)

short cut pasta in a creamy butter-miso pan sauce with freshly cracked black pepper

Pork Ragu

our signature pork ragu, made in-house with fresh orecchiette pasta

## PAELLA BAR

includes accompaniments: roasted red peppers, tomato aioli, caper and olive relish and preserved lemon & parsley compote. Paella added on based on guest count

*choose from...*

Traditional Paella (GF, DF)

with chicken, sausage, calamari and shrimp

Seafood Paella (GF, DF)

with white fish, calamari, shrimp and littleneck clams

Vegetarian Paella (vegan, GF)

with grilled seasonal vegetables

Meat Lover's Paella (GF, DF)

with chicken and sausage

## TAKE OUT BAR

a display of take out boxes with chopsticks and/or forks

*choose from...*

Salmon Poke (GF, DF)

salmon, edamame, avocado, scallion + citrus ponzu sauce over white rice

Spicy Tuna Poke (GF)

tuna, scallions, cucumber, avocado, furikake seasoning + spicy mayo  
over white rice

General Tso's Chicken (GF, DF)

crispy chicken bites in house-made sauce

General Tso's Cauliflower (v, GF, DF)

crispy cauliflower bites in house-made sauce

Nime Chow Salad (GF, DF)

rice noodles with Napa cabbage, carrots, sprouts, basil, furikake,  
poached shrimp and carrot-ginger dressing

Sesame Soba Noodles (v, DF)

soba noodles with zucchini noodles, cabbage and sesame seeds in  
ginger dressing, chilled

Edamame (vegan, GF)

steamed soy beans in their pod

Spicy Dan Dan Noodles (DF)

udon noodles with ground pork dan dan sauce

Mushroom Lo Mein (v, DF)

lo mein noodles with shiitake mushrooms and cabbage in a savory sauce

Spicy Eggplant (vegan, GF)

eggplant stir fried with house-made gouchujang sauce

Kung Pao Chicken (GF, DF)

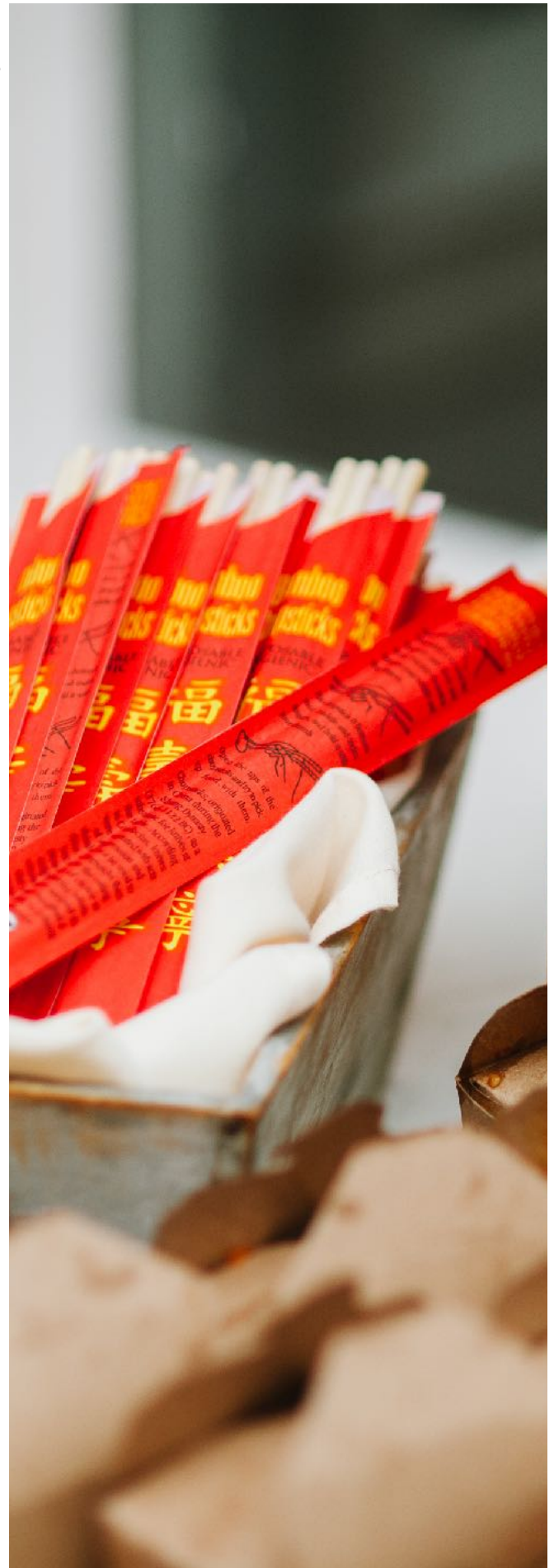
crispy chicken bites in house-made sauce

Veggie Fried Rice (v, GF, DF)

house-made fried rice

Crispy Rice "Fries" (v, GF, DF)

crispy rice cake, cut into fries, and served with an herby tahini sauce





## PETIT SALAD BAR

choose an assortment of petit salads displayed tapas style

### *Choose Three or Five Styles*

Citrus Salad (v, GF, DF)

mesclun greens with fresh orange segments, quinoa, radishes, pickled onion and citrus vinaigrette

Mediterranean Salad (v, GF)

mesclun greens and arugula with pickled figs, crispy artichokes, preserved lemons, shaved parmesan and citrus vinaigrette

Berry Balsamic Salad (v, GF)

mesclun greens with strawberries, goat cheese, almonds, pickled onions and honey-balsamic vinaigrette

Prosciutto + Melon Salad (GF, DF)

mesclun and arugula with cantaloupe, prosciutto, fresh cucumbers and lemon-herb vinaigrette

Summer Corn Salad

little gem lettuces with pickled peaches, cornbread croutons, manchego cheese, pork belly lardons and charred corn vinaigrette

Summer Salad (v, GF)

mesclun greens with asparagus, quinoa, goat cheese, fresh tomatoes and lemon-herb vinaigrette

Beach House Salad (v, GF)

mesclun greens, tomatoes, cucumbers, corn, crispy GF onion strings and house-made green goddess dressing

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

Cobb Salad (GF)

mesclun greens with blue cheese, fresh tomatoes, chopped hard boiled eggs, chopped all-natural bacon and green goddess dressing

Antipasto Salad (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes, pickled onions, shaved parmesan and honey-balsamic vinaigrette

Caesar Salad (v)

romaine lettuce with shaved parmesan, house-made croutons and classic Caesar dressing

Peach + Halloumi Salad (v, GF)

mesclun greens and arugula with fresh peaches, grilled halloumi cheese, pickled onions and white wine vinaigrette

Greek Orzo Salad (v)

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese and red wine vinaigrette

Composed Quinoa Salad (v, GF)

quinoa with tomatoes, corn, cucumbers, pesto (nut free) and arugula

Caprese Quinoa Salad (v, GF)

quinoa with tomatoes, petit mozzarella, garden basil and balsamic reduction

Composed Farro Salad (DF)

farro with grilled chicken breast, fresh corn and roasted garlic





## PETIT SALAD BAR, cont.

### Cous Cous + Halloumi Salad (v)

cous cous with grilled asparagus and zucchini, arugula, kalamata olives, halloumi cheese, pesto (nut free) and fresh lemon

### Composed Vegetable Salad (v, GF)

grilled asparagus, zucchini and bell peppers, fresh radishes and tomatoes, green goddess dressing, sunflower seeds

### Soy Cucumber Salad (vegan, GF)

fresh cucumbers with scallions, cilantro and soy-ginger dressing

### Wild Rice Salad (v, GF)

wild rice with feta, mint, basil, pickled radishes, asparagus and white wine vinaigrette

### Elote Corn Salad (v, GF)

grilled corn with cilantro, jalapeno, cotija cheese and a creamy lime dressing

## MAC 'N CHEESE BAR

our signature creamy mac 'n cheese with the following toppers + mix-ins: bacon, scallions, hot sauce, crushed red pepper, breadcrumbs, burst cherry tomatoes, roasted mushrooms, pesto and pimienta cheese

*add pulled pork*

*add crispy chicken*

## RAMEN BAR

an interactive experience for your guests to build their own bowl of hot ramen

### *Fresh Ramen Noodles*

### *Two Styles of Broth*

Vegetarian Curry Broth

Slow Simmered Pork Broth

### *Toppers*

Hoisin Pulled Pork

Tamari Marinated Eggs (GF)

Shiitake Mushrooms

Shaved Radishes

Bok Choy

Shredded Carrots

Chili Crunch

Furikake Seasoning

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



# *Late Night Offerings*

*pricing based on a minimum of 30 guests*

## TATER TOT CONE (v, GF)

crispy tater totes passed in a bamboo cone with a pipette of house-made garlic aioli

## FRIED CHICKEN SLIDER

crispy chicken with black pepper coleslaw on a house-made bun

## PETIT STEAK 'N CHEESE

shaved beef with onion, mushrooms, cheddar + american cheese in a petit toasted bun

## PETIT GOURMET HOT WEINER

all-beef hot dog "all the way" with celery salt, diced onion, yellow mustard and seasoned beef in a petit toasted bun

## HOUSE-MADE CHIPS (vegan, GF)

salted potato chips passed in petit brown bags

## PERSONAL PIZZA (v)

personal sized grilled pizzas with ricotta cheese, house-made pesto (nut free), arugula and mozzarella - passed in petit pizza boxes

## CHURROS (v)

tossed in cinnamon sugar

## KETTLECORN (v)

salty + sweet popcorn presented in petit brown bags

## DOUGH BOYS (v)

fried dough tossed in powdered sugar



# Dessert Stations

## ICE CREAM BAR

build your own sundae with the following: chocolate sauce, maraschino cherries, house-made caramel, whipped cream, cookie crumbles and sprinkles. Includes vanilla ice cream from Wright's Dairy Farm.

## SWEET PRETZEL BAR

salted + cinnamon sugar pretzels alongside cinnamon sugar pretzel nuggets with chocolate sauce, cream cheese dip, house-made caramel and sprinkles

## SWEET WAFFLE STATION

warm waffles with assorted toppers: chocolate chips, whipped cream, lemon curd, a seasonal fruit jam and maple syrup

## HOUSE-MADE S'MORES

*inquire with your booking agent about serving this as a station or passing them to your guests*

three styles of s'mores: dark chocolate, milk chocolate and white chocolate on house-made graham cracker with house-made marshmallow.

## CANNOLI CHIP BAR

house-made cannoli chips served with sweetened ricotta-mascarpone dip, chocolate chips, pistachios and sprinkles

## LIVE-ACTION CANNOLI BAR

treat your guests to dinner and show with made-to-order cannolis where they can even customize their treat to their liking!

### *Available Fillings*

classic ricotta + chocolate

### *Available Toppings*

chocolate chips, pistachios and sprinkles

## CREME BRULEE BAR

individually served creme brûlée, torched and topped to order right in front of your guests

### *Available Toppings*

fresh whipped cream

raspberries

blackberries

strawberries

cocoa nibs







## **CLASSIC STRAWBERRY SHORTCAKE BAR**

### *Build Your Own*

house-made shortcake biscuits + macerated berries

### *Assorted Whipped Cream*

classic, chocolate and lemon

## **GOURMET STRAWBERRY SHORTCAKE BAR**

### *Build Your Own*

house-made shortcake biscuits

macerated berries

fresh berries

house-made strawberry jam

### *Assorted Whipped Creams + Toppings*

classic whipped cream

chocolate whipped cream

lemon whipped cream

toasted almonds

balsamic reduction

fresh basil

# *Build Your Own Petit Dessert Bar*

Choose three selections

Choose four selections

Petit Chocolate Chip Cookies

Petit Lemon Sugar Cookies

Petit Chocolate Mint Cookies (vegan, GF)

Petit Brownie Cookies (GF/DF)

Petit Funfetti Cookies (vegan, GF)

Brownies

Turtle Brownies

our classic brownies with a pecan-caramel topping

Lemon Sandwich Cookies

cream cheese frosting sandwiched between two lemon sugar cookies

Raspberry Cheesecake Bars

white chocolate-raspberry cheesecake over a dark chocolate cookie crust

Petit Lemon Bars (vegan, GF)

a vegan and gluten free spin on classic lemon bars

White Chocolate Panna Cotta (GF)

house-made white chocolate custard with whipped cream and caramelized white chocolate - served in a petit shot glass

Ricotta Cheesecake Shooters (GF)

house-made ricotta cheesecake filling with cornmeal crumb - served in a petit shot glass

Lemon-Blueberry Cake Shooters (vegan, GF)

vegan lemon cake layered with blueberry jam and coconut buttercream frosting - served in a petit shot glass

Almond Praline Cream Puffs

topped with torched meringue

Lemon-Blueberry Cream Puffs

cream puffs with lemon-blueberry filling

Lemon Meringue Tartlets

house-made lemon curd and torched meringue in a petit tart shell

S'mores Tartlets

dark chocolate and torched meringue in a graham cracker tart shell

Vanilla Berry Cake Bites

vanilla cake with seasonal berry Swiss meringue buttercream

Carrot Cake Bites

with classic cream cheese frosting

Lemon Meringue Cake Bites

freshly baked lemon cake with lemon Swiss meringue buttercream and torched meringue

Earl Grey Tea Cake Bites

earl grey infused tea cake with cardamom spiced buttercream

Red Velvet Cake Bites

with house-made cream cheese frosting

Double Chocolate Cake Bites

chocolate cake with dark chocolate buttercream

Coconut Cake Bites

house-made coconut cake with citrus Swiss meringue buttercream

