

# Desserts

*a little eye candy for your sweet tooth*

## FRUIT DESSERTS

BUFFET \$3.5 PLATED \$6

Hot Apple Crumble with Maple Caramel  
Strawberry Rhubarb Crumble  
Blackberry Crumble  
Blueberry Cobbler  
Peach Cobbler  
Strawberry Shortcake

## COOKIES & BARS

Chocolate Chip Cookies - \$2  
Birthday Cake Cookies with Sprinkles \$2  
Baked Meringues (GF/DF) - \$1.5  
Double Chocolate Brownies - large \$3 / bites \$1.5  
Passionfruit Cheesecake Bars - large \$3.5 / bites \$2  
Seasonal Fruit Crumble Bars - large \$3.5 / bites \$2  
Baklava - large \$5 / bites \$3

## SPECIAL DESSERTS

Goat Cheese Cheesecakes Station - \$5  
Pumpkin Mousse Parfait - 5oz \$5  
Chocolate Turtle Parfait - 2oz \$3 / 5oz \$5  
Black Forest Trifle - 5oz \$5  
Pavlova (GF) - \$5  
Eton Mess (GF) - \$4  
New Orleans style Bread Pudding w/ Bourbon Caramel Sauce - \$3.5  
S'mores Bar - \$5

## CAKES

	BUFFET	PLATED
Juniper Chocolate Cake w/ Chocolate Buttercream Frosting	\$3	\$5
Rustic White w/ Buttercream Frosting*	\$3	\$5
Birthday Cake w/ Buttercream Frosting & Sprinkles*	\$3	\$5
Lemon Olive Oil Cake w/ Lemon Cream Cheese Frosting*	\$3	\$5
Apple Cake w/ 5-Spice Cream Cheese Frosting*	\$4	\$5.5
Hummingbird Cake w/ Rose Cream Cheese Frosting*	\$4	\$5
Primavera Cake w/ Lemon Frosting	\$4	\$6
Orange Cake w/ Marmalade & Blackberry Jam (V)	\$3	\$5

\*Available as Wedding Cake!