



PASTRY MENU

DONUTS \$4 EACH

(10 SERVING MINIMUM PER FLAVOR)

| TRADITIONAL GLAZED | VANILLA FROSTED

With or Without Sprinkles

| CHOCOLATE FROSTED

With or Without Sprinkles

| RAINBOWNUTS

Custom Colors Available

| CINNAMON SUGAR

| SALTED CARAMEL CRUNCH

| STRAWBERRY LEMONADE

| TROPICAL

| MAPLE BACON

| PUMPKIN SPICE LATTE

| S'MORES

| CHOCOLATE TOFFEE

| DULCE DE LECHE

CUPCAKES \$4 EACH

(10 SERVING MINIMUM PER FLAVOR)

| SPANISH ORANGE

Olive Oil Cake | Orange Blossom Buttercream

Candied Valencia Orange

| BUTTERED POPCORN

Brown Butter Cake | Vanilla Frosting | Caramel

Corn Sea Salt

| PEACHES N' CREAM

Vanilla Bean Cake | Roasted Peach Buttercream

Spent Grain Crumble

| S'MORES

Smoky Chocolate Cake | Marshmallow Buttercream

Graham Cracker

| STRAWBERRY LEMONADE

Strawberry Cake | Lemon Curd | Lemon

Buttercream

| VANILLA BEAN DREAM

Vanilla Sponge | Vanilla Custard

Vanilla Buttercream

| PINA COLADA

Coconut Rum Cake | Roasted Pineapple

Buttercream | Toasted Coconut

| BLACKBERRY NUTELLA

Chocolate Hazelnut Cake | Blackberry Cream Cheese

Frosting

BUFFET DESSERTS

(10 SERVING MINIMUM PER FLAVOR)

| GRILLED PALISADE PEACHES

Blackberry Curd | Lime | Polenta Crumble

[June - September]

\$6

| MEXICAN STYLE BREAD PUDDING

Cajeta | Toasted Pepita | Pinon Coffee Drizzle

\$6.5

| TRAIL MIX COBBLER

Seasonal Fruit | Toasted Almonds | Dark Chocolate

| VANILLA PORTER CHEESECAKE

Spent Grain Crust | Porter Caramel | Dulcey

Chocolate

\$6.5

| CAKECICLES [24 MINIMUM EACH FLAVOR]

Dark Chocolate Sea Salt | Peaches n Cream

Strawberry Shortcake | Coconut Crunch

\$4.25 EACH

| CEREAL MILK CRÈME BRULEE

Cinnamon Sugar Donut Hole | Blackberry

\$7.25



MINI DESSERTS

\$3.5 EACH
(10 SERVING MINIMUM PER FLAVOR)

| ASSORTED MINI PASTRIES

Chefs Selection of Mini Assorted Pastries
\$8.75

| SALTED CARAMEL TART

Dark Chocolate Ganache | Salted Cajeta

| MINI LEMON RASPBERRY CHECKERBOARD COOKIES

| MINI S'MORES

House Graham Cracker | Ganache | House Made
Marshmallow

| MILLIONAIRES SHORTBREAD

IPA Caramel | Vanilla Bean

| MATCHA SHORTBREADS

Roasted Pineapple | Lemongrass

| MINI CHURROS

Ancho Ganache

| RHUBARB TART

Almond Custard | Rhubarb Compote | Candied
Oats

| DULCE DE LECHE BUTTER COOKIES

| SWEDISH DREAM COOKIES

Cloudberry Jam

| PETITE OLIVE OIL CAKE

Orange | IPA Cream

| MINI FRUIT TART

Seasonal Berries | Almond Cream

| PETITE CHOCOLATE HAZELNUT CRÈME BRÛLÉE

Raspberry

| CARDAMOM COFFEE SHORTBREADS

Espresso Buttercream | Dark Chocolate

| BLACK SESAME POTS DE CRÈME

Coconut Whip | Sesame Brittle

| FRENCH MACARONS

Asst. Flavors

| TRUFFLES [24 MINIMUM PER FLAVOR]

Dark Chocolate | Salted Carmel | Strawberry
Cream Hazelnut Gianduja | PB&J | Yuzu Pop

| MINI CAKECICLES [24 MINIMUM PER FLAVOR]

Chocolate Sea Salt | Peaches n Cream | Strawberry
Shortcake | Carmel Coconut

| BROWN BUTTER MADELINE

Dark Chocolate | Candied Citrus

| MILK AND COOKIES SHOT

Cookie Dough | Crispy Milk | Vanilla Bean Mousse

| TOASTED COCONUT SHOT

Sable Breton

| CHOCOLATE MOUSSE

Caramel | Toasted Coconut

| CHOCOLATE HAZELNUT

Chocolate Cake | Nutella Mousse | Hazelnut Praline

| BERRIES AND CREAM SHOT

Pound Cake | Seasonal Berry Compote | Vanilla Cream

| CARAMEL CORN SHOT

Olathe Corn Cake | Carmel Mousse | Tiny Popcorn

| PALISADE PEACH SHOT

Preserved Peach | Polenta Crumble | Vanilla
Mousseline



CAKES

¼ SHEET (20PPL) \$50

½ SHEET (40PPL) \$100

FULL SHEET (80PPL) \$200

ONE TIER CUT CAKE (15PPL) \$37.50

All Cakes Are Minimally Decorated. Elaborate Cakes Will Be Billed at An Estimated Hourly Rate

| CAKE FLAVORS

White Vanilla | Dark Chocolate | Red Velvet | Lemon | Coconut | Marble | Yellow Cake | Chocolate Stout Cake | Funfetti | Almond | Carrot and Walnut

| CAKE FILLINGS

Vanilla Bavarian | White, Dark, Milk Chocolate Mousse | Assorted Fruit Fillings | Lemon Curd Espresso | Cookies and Cream | Salted Caramel Mousse | Mocha Buttercream

| ICING CHOICES

Vanilla Bean Buttercream | Dark Chocolate Buttercream | Vanilla Cream Cheese Frosting | Raspberry Buttercream | Toasted Coconut Buttercream | Custom Flavors Available

BAKED GOODS & BREAKFAST ITEMS

| BAKED APPLE CINNAMON ROLLS

Spiced Caramel | Pepita | Served Warm
\$6.25

| GINGERBREAD BREAKFAST BAKE

Dark Chocolate Sauce | Vanilla Crème Anglaise
\$7.75

| CRANBERRY GRANOLA COFFEE CAKE

Lemon Brown Butter Drizzle
\$5.5

| CHOCOLATE HAZELNUT MORNING BUNS

Citrus Glaze
\$5.5

| HARVEST CRANBERRY AND FIG MUFFINS

Streusel Topping
\$4.75



BEVERAGES

BUFFET STYLE

| MEDIUM ROAST COFFEE

Regular \$3

| MEDIUM ROAST COFFEE

Decaf \$3

| ORGANIC HOT TEA

\$3

| FRESHLY SQUEEZED ORANGE JUICE

\$4

| WATER STATION

\$0.95

| FRESH LEMONADE

\$3.04

| FRESH ORGANIC ICED TEA

\$3

INDIVIDUAL BOTTLES

| ASSORTED CANNED SODAS

\$3.25

| ASSORTED PELLEGRINOS

\$3

| ASSORTED BOTTLE JUICES

\$4

| LA CROIX SPARKLING WATER

\$3.25

| BOTTLED WATER

\$1.50

| INDIVIDUAL BOTTLED ICED TEA

\$4.50

| INDIVIDUAL BOTTLED LEMONADE

\$5

