



SMALL BITES

Miniature desserts & dessert installations

WE WILL CREATE THE PERFECT MENU FOR YOUR EVENT.

We confidently accommodate allergies and dietary restrictions, such as gluten-free, dairy-free and vegan. Some products lend themselves to modifications more than others - we can build a dessert assortment to meet every need.

MINIATURE TARTS

Bite-sized - baked in either purchased or house-made tart shell

4" tarts - baked in house-made tart shell

Fruit tart - sweet pastry crust, filled with vanilla bean pastry cream and topped with seasonal fresh fruit & apricot glaze

Lemon tart with mint

Lemon meringue

Chocolate ganache

Strawberry rhubarb

Raspberry - sweet pastry crust filled with vanilla bean pastry cream and topped with house-made raspberry jam

Key Lime Cheesecake - chocolate marble, plain or by request

Blueberry

Apple Crumb

Almond Pear

Pecan

CUPCAKES AND CAKE POPS

Miniature cupcakes

Cake pops

We have a long list of cupcake flavor combinations on the attached list. These can also be incorporated into cake pops. If you don't see what you want, please ask.

We welcome creating custom flavor combinations.

MOUSSE CUPS, PARFAITS & CUSTARDS

Chocolate mousse/parfait

Salted Caramel cheesecake mousse/parfait

Raspberry parfait

Crème brulee

Crème caramel



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TRADITIONAL COOKIES

Cookies can be baked in a variety of sizes.

Oatmeal Chocolate Chip | Double Chocolate Espresso | Snickerdoodles | Lemon Crinkles | Chocolate Mint Crinkles | Chocolate Chip | White Chocolate, Macadamia & Toffee | Raspberry Thumbprints | Peanut Butter | Molasses | Oatmeal Raisin | Coconut Macaroons | Almond Macaroons

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ADDITIONAL BITE-SIZED & MINIATURES

White chocolate-filled raspberries - our signature one-bite treat

Chocolate thimble filled with chocolate mousse

Miniature cannoli - dusted with powdered sugar - with chocolate chips, sliced almonds or plain

French macaron - we offer a wide variety of flavors, however our favorites include pistachio and crème brulee

Chocolate-dipped coconut macaroons

Almond macaroons

Individual strawberry shortcake

Assorted truffles

Apple blossom - formed with sliced apples and short crust or puff pastry

Miniature meringues - plain, raspberry or lemon

Choux: cream puffs, eclairs, profiteroles with sauce (to be served with ice cream)

BARS & BROWNIES

Cut into approximately 1" x 3" bars for stationary installations, or into half inch bite-sized pieces for passing.

Gluten-free brownie - our signature brownie and the best brownie you will eat. We offer a wide range of variations on the classic brownie, such as our Chocolate mint brownie and caramel drizzle

Congo bar (blondie, no nuts) - traditional or gluten-free

Gluten-free caramel nut bar - dipped in chocolate and drizzled in white chocolate

Lemon bars - with a gluten-free or traditional shortbread crust

Key lime - with graham cracker, shortbread or graham/macadamia nut/coconut crust

Jammy bars - our homemade seasonal jam sandwiched between gluten-free oat crumble crusts

Cheesecake - available in several varieties including plain, strawberry, lemon, chocolate or pumpkin swirl and turtle

Seven-layer bars

Rice krispy treats - dipped or plain

Carrot cake with cream cheese frosting

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BREAKFAST & BRUNCH

We offer a customized selection of muffins, scones, quick breads, coffee cakes & Danish

WE CAN ACCOMMODATE DIETARY RESTRICTIONS SUCH AS GLUTEN-FREE, NUT-FREE & DAIRY-FREE, ALTHOUGH WE ARE NOT CERTIFIED AS SUCH.