

Mini Pastries Menu

Mini Pastries” are bite-sized refrigerated desserts. Minis look beautiful on dessert tables at weddings and special events. We sell them on pre-assembled small (18 piece) or large (36 piece) trays, or boxed by the each. Orders can be placed for an assortment for a lower price, or for a specific variety at a slightly higher price (Example: only mini éclairs).



Mini Brownie
 Mini squares of our fudge brownies which includes pecans



Mini Cannoli
 Cannoli dough filled with a ricotta cheese filling, chocolate chips and diced citrus fruit



Mini Cheesecake
 Our creamy cheesecake cups topped with fresh blueberry or cherry, or kept plain



Chocolate Cup
 A hard chocolate cup filled with raspberry preserve and chocolate French silk topped with whipped cream



Mini Chocolate Tower
 Chocolate cake filled with chocolate mousse and chocolate french silk, topped with fudge, chocolate buttercream, and chocolate ganache



Mini Cream Puff
 Pate a choux shells filled with whip cream and sprinkled with powdered sugar



Mini Dobish Triangle
 Our moist yellow sponge cake layered with chocolate buttercream smothered in chocolate ganache



Mini Éclair
 A custard-filled pate a choux shell topped with chocolate fudge



Mini French Pastry
 Yellow and chocolate cake filled with apricot and raspberry jam topped with chocolate buttercream and sliced almonds



Mini Lemon Log
 Moist yellow sponge cake layered with fresh lemon filling, rolled and dipped in chocolate ganache



Mini Mocha Boat
 Pate a choux shell filled with fudge and mocha mousse drizzled with chocolate ganache



Mini Napoleon
 Crispy pastry dough layered with pastry cream and topped with poured fondant icing



Mini Petit Four
 Yellow sponge cake filled with raspberry preserve and covered with ganache



Mini Raspberry Pinwheel
 Moist yellow sponge cake layered with raspberry preserve, rolled and covered with coconut



Mini Tiramisu
 Espresso and Kahlua-soaked lady fingers topped with a whipped mascarpone cheese