

DESSERTS & SWEET TREATS

MINIS/BITES

ASSORTED FRUIT TARTS

selections of fresh strawberry, lemon or blueberry curd topped with chantilly cream in assorted pastry shells

SHORTCAKE SHOOTERS

layers of shortcake, strawberries and fresh chantilly cream, served in petite square shot glasses with demitasse spoons

BRULEE RASPBERRY WHITE CHOCOLATE CHEESECAKE TRIANGLES

smooth white chocolate cheesecake swirled with a raspberry puree

CAKE POPS

selections of vanilla bean cake bites and rich chocolate cake bites, hand-dipped in ganache and rolled in assorted sprinkles

RICE KRISPY LOLLIPOPS

bite-sized rice krispy treats on lollipop sticks, rolled in the Chef's selection of toppings and served with fresh strawberries

APPLE PIE BITES

sweet pie shell tartlets filled with tart apple cinnamon filling, topped with a brown sugar streusel

PECAN PIE BITES

sweet pie shell tartlets filled with our whiskey pecan pie filling

DARK CHOCOLATE DIPPED STRAWBERRIES

fresh strawberries dipped in Spanish dark chocolate then rolled in candied walnuts

COOKIE & MILK SHOOTERS

"milk shooters with a cookie chaser"

featuring your choice of milk (2% &/or chocolate) served in a square shot glass garnished with a mini chocolate chip cookie (additional cookie flavors available upon request)

TRIO OF BITES

Brownie Bites {a blend of bittersweet chocolate chunks, chips and Hershey's kisses}, Meyer Lemon Bites {tart lemon curd baked atop a buttery, melt-in-your-mouth crust and dusted with powdered sugar}, Sweet & Salty Blondie Bites {chewy, buttery sea salt blondie bites featuring butterscotch and chocolate chips, walnuts piece and shredded coconut}

UPTOWN VANILLA BEAN CHEESECAKE

a creamy individual NY style cheesecake with a vanilla bean glaze

LEMONCELLO TARTE

loaded with lemon zest, tart lemon curd and raspberries, topped with a lemon cream and white chocolate shavings

MINI CHOCOLATE MOUSSE SHOOTERS

silky chocolate mousse in our square shot glasses with demitasse spoons

VANILLA BEAN MOUSSE SHOOTERS

silky vanilla bean mousse in our square shot glasses with demitasse spoons

MINI RASPBERRY MOUSSE SHOOTERS



silky raspberry mousse in our square shot glasses with demitasse spoons

RUSTIC APPLE GALLETTE

hand crafted apple tart in a buttery, flaky French puff pastry baked to a golden brown

MINI CHOCOLATE ÉCLAIRS

a miniature version of the French classic, paté â choux filled with cream and topped with chocolate

BERRY TARTLETS

creamy vanilla custard in a buttery mini shell topped with a mix of fresh fruit and berries

BARS/BROWNIES

DOUBLE CHOCOLATE CHUNK BROWNIES

featuring a signature Callebaut and semi-sweet chocolate blend

TRADITIONAL LEMON BARS

tart lemon curd baked atop a buttery crust and dusted with powdered sugar

RASPBERRY MAZURKA BARS

a rich buttery crust covered with raspberry jam and a crunchy flavorful topping

APPLE CHERRY BARS

MAGIC BARS

graham cracker crumble crust layered with chocolate chips, pecans and shredded coconut, all topped with a layer of rich caramel and drizzled with chocolate

KEY WEST TRIANGLES

refreshingly tart Key Lime Pie in a bar

OREO DREAM TRIANGLES

six layers of white and dark chocolate, loaded with Oreo cookie pieces

BAKLAVA

layers of phyllo dough filled with walnuts, spices and honey

BASICS

ASSORTED FRESH BAKED COOKIES

chocolate chip, peanut butter chocolate chip, oatmeal raisin &/OR Snickerdoodle

RICE KRISPY TREATS

traditional or orange infused

CHURROS

served with freshly whipped cream

COCONUT MACAROONS

two-bite coconut macaroons are crisp on the outside, soft and chewy on the inside, drizzled with premium dark chocolate

CAKES/PIES/CRISPS

NEW YORK CHEESECAKE



with your choice of topping: cherry, strawberry, blueberry, melba (mixed berry) OR caramel pecan

HOMEMADE CRISPS

boysenberry, apple, peach, cherry OR blueberry crisps served with freshly whipped cream(vanilla ice cream available a la carte)

APPLE PIE

served with freshly whipped cream

CHERRY PIE

served with freshly whipped cream

BLUEBERRY PIE

served with freshly whipped cream

BLACKBERRY PIE

served with freshly whipped cream

FLORIDA KEY LIME PIE

served with freshly whipped cream

PUMPKIN PIE

served with freshly whipped cream

PECAN PIE

served with freshly whipped cream

CHOCOLATE PEANUT BUTTER PIE

dark chocolate and peanut butter mousse full of Reese's Peanut Butter Cups

BOURBON STREET PECAN PIE

toasted pecan halves in an intoxicating filling laced with Kentucky bourbon

CARAMEL APPLE PIE

buttery caramel and toffee-stuffed custard surround fresh Granny Smith apples piled high on a shortbread crust

PUMPKIN CRANBERRY BASH

delicate pumpkin custard with fresh, tart cranberries in a ginger snapped crust

IRISH CREAM BASH

white chocolate mousse and delicate chocolate cake crumbles, tipsy with the finest Irish cream

CHOCOLATE NUT TORTA

roasted hazelnut and almond "flour" crust layered with creamy milk chocolate and finished with Nutella icing (gluten-free)

FLOURLESS CHOCOLATE TORTE

a blend of four chocolates, finished with ganache (gluten-free)

PLATTERS

GRAND CRU PETIT FOURS PREMIER CRU PETIT FOURS

assortment including berry dacquoises, creme brulee tartlettes, opera diamonds, lemon cream shortbreads, apple tart tatins, Sao Tome chocolate barquette, Grand Marnier Salambo and raspberry passion fruit barquettes



PREMIER CRU PETIT FOURS

assortments including raspberry passion fruit barquettes, Grand Marnier salambos, Sao Tome Chocolate barquettes, chocolate pistachio gateaus, coffee macaroon tarts and chocolate walnut gateaus

ASSORTED MACARONS

assortments including Venezuelan chocolate, passion fruit, strawberry fields, toasted pistachio, cafe latte and orange lemonade

PERFECT PETIT FOURS

assortment including pecan chocolate chunks, fabulous chocolate chunk brownies, luscious lemon squares and marble cheesecake truffle triangles

PARISIAN STAR ARTISAN DESSERT COLLECTION NO. 1

selections of miniature desserts: chocolate éclairs, raspberry cheesecakes, tiramisus, lemon tartlets, apple pecan tartlets

PARISIAN STAR ARTISAN DESSERT COLLECTION NO. 2

selections of miniature desserts: espresso éclairs, chocolate diamonds, carrot cakes, berry tartlets, caramel nut tartlets

STATIONS

CHOCOLATE FOUNTAIN GOODIES

includes bamboo skewers and your choice of four dipping items: cubed pineapple, strawberries, rice krispy bites, pretzels, marshmallows OR angel food cake (ask about chocolate fountain pricing)

OLD FASHIONED ICE CREAM SUNDAE BAR

vanilla and chocolate ice cream

with assorted toppings: chocolate sauce, caramel sauce, Oreo cookie crumbles, M &M Mini's, peanuts, Sprinkles, Maraschino Cherries and Freshly Whipped Cream

S'MORES STATION

marshmallows, chocolate, graham crackers, fire station & bamboo skewers for toasting

LADY YUM SIGNATURE DESSERTS

SIGNATURE PACKAGE A.

1 mini cake
12 chocolate cake pops
12 ombre frosted sugar cookies
12 mini vanilla cupcakes
20 salted caramel French macarons

SIGNATURE PACKAGE B.

1 mini cake 24 chocolate cake pops 24 ombre frosted sugar cookies 24 mini vanilla cupcakes 40 salted caramel French macarons

SIGNATURE PACKAGE C.

1 mini cake 48 chocolate cake pops 48 ombre frosted sugar cookies 48 mini vanilla cupcakes 80 salted caramel French macarons



SIGNATURE PACKAGE D.

1 mini cake 96 chocolate cake pops 96 ombré frosted sugar cookies 96 mini vanilla cupcakes 160 salted caramel French macarons

FRENCH MACARONS

moist, wheat-free, melt in your mouth almond cookie filled with buttercream, ganache, caramel or jam flavors include traditional almond, coconut, salted caramel, chocolate, raspberry and lemon (custom colors available) gluten free

CHOCOLATE CAKE POPS

delectable little cakes on a stick that fulfill the need for both cute and tasty

Ombré Frosted Sugar Cookies

square sugar cookies with vanilla icing and your choice of color coordinated accents

MINI VANILLA CUPCAKES

miniature vanilla cupcakes topped with swirled vanilla icing and your choice of color coordinated accents

CHOCOLATE PEANUT BUTTER BARS

Soft, chewy peanut butter layer topped with dark chocolate ganache

MINI CAKES 5" & 6" round cakes in Lady Yum flavor of your choice, decorated with vanilla butter cream frosting and color coordinated accents

CAKE FLAVORS:

vanilla ~ classic fine crumb and buttery
chocolate ~ dark, moist and rich
red velvet ~ deep, red and moist with a hint of cocoa
carrot ~ moist, spicy and laden with pineapple and coconut
coconut cream ~ moist and creamy with deep coconut flavor
almond ~ moist and aromatic almond cake
lemon ~ tart, fragrant and moist
spice ~ fluffy, light and full of spice
homemade funfetti ~ a party in a cake

FILLINGS AND FROSTINGS:

buttercreams and mousses

vanilla, chocolate, white chocolate, almond, hazelnut, pistachio, mocha, coconut, ginger, raspberry, lemon, orange, lime, strawberry, peach, cream cheese

curds and fruit compotes

orange, lemon, lime, pineapple, strawberry, raspberry, blueberry, pear, apple

ganaches

dark chocolate, milk chocolate, white chocolate, peanut butter (additional flavors available)

german chocolate

coconut pecan caramel

EXTRAS

FRESHLY WHIPPED CREAM VANILLA ICE CREAM A LA MODE



HOT BEVERAGES

FRESHLY BREWED CAFFE VITA COFFEE SERVICE regular or decaf coffee, cream, sugar, sugar substitutes and stir sticks

HOT TEA, CIDER, AND COCOA assorted teas, cider and hot chocolate