

DRIFT CATERING OPTIONS

Pages 2 through 5

Passed Apps/Canapes:

- 1 hour of passed apps - choose up to 5 choices
- 2 hours of passed apps - 7 choices
- 3 or more hours of passed apps - 9 choices

Page 6 through 7

2 course Meal

Choose 1 salad and 2 main course options for you guests to pre order

3 course Meal

Choose 1 salad options, 2 appetizer option and 2 main course options for your guests to pre order

Pages 8 through 12 BUFFET STYLE

Pages 13 through 16 MINI DESSERT TABLE (prices are per item)

Prices vary slightly depending on items chosen, prices are per person and do not include sales tax or service charge.

- 1 hour of passed apps \$25 per person
- 2 hours of passed apps \$40 per person
- 3 hours of passed apps \$50 per person
- 2 course meal : \$50 to \$65
- 3 course meal: \$65 to \$85
- Buffet style options: \$50 to \$75

Packages:

- 1 hour passed apps plus 2 course meal: \$70 to \$85
- 1 hour passed apps plus 3 course meal: \$85 to \$105
- 1 hour passed apps plus Buffet: \$70 to \$95

10% discount will be applied to total amount if Drift is hired to provide both bar service and full food catering service

Seafood Canapés

Grilled shrimp skewer Thai lemon basil citrus glaze

Shrimp satay skewers with peanut sauce

Thai chili shrimp skewers with bang bang sauce

Coconut crusted shrimp with orange chili dipping sauce

Miniature crispy sticky jasmine rice cakes topped with seared tuna, miso ginger glaze

Miniature crispy sticky jasmine rice cakes topped with miso glazed mahi

Spicy sesame tuna on homemade sesame cracker cups

Tuna & avocado tartare served on fresh cucumber cups

Red snapper ceviche served on bite sized patacon (crispy fried plantain)

Mini Fish & Chips: Mini crispy potato basket with bite sized beer battered fish

Mini fresh vegetable & shrimp summer rolls with spicy peanut dressing

Mini fresh vegetable & Seared tuna summer rolls with spicy peanut dressing

Fried shrimp spring rolls with sweet chili reduction

Fish croquettes with spicy marinara reduction

Shrimp Gyozas (pot stickers)

Blinis with creamed cheese, smoked salmon and capers

Oven crisp crostini with organic chevre & locally smoked tuna

Sushi:

Nigiri: Tuna, Red Snapper

Maki Rolls: Spicy sesame tuna, California, Vegan

Vegetarian & Vegan Canapés

Miniature crispy sticky jasmine rice cakes topped with miso glazed eggplant

Vegan spicy sesame tuna(marinated watermelon) on homemade sesame cracker cups

Vegan "tuna tartare"(marinated watermelon, avocado) served on cucumber cups

Heart of palm ceviche served on bite sized patacon (crispy fried plantain)

Mini home baked crostinis with mix of bruschetta, olive tapenade, roasted garlic hummus with crispy chickpea, baba ganoush

Mini fresh summer rolls with spicy peanut dressing

Fried vegetable spring rolls with sweet chili reduction

Vegetable Pakoras with cilantro mint sauce

Mini vegetable samosas with tamarind ginger sauce

Vegetable Gyozas (pot stickers)

Potato & corn croquettes with spicy marinara reduction

Curried sweet potato Korokke with tamarind dipping sauce

Bite sized tortilla español

Caprese skewers: organic cherry tomato, mini Bufala mozzarella, fresh basil, balsamic reduction

Mini cucumber cups filled with sun dried tomato cream cheese, fresh basil

Falafel balls with tahini dip

Mini Mac & Cheese cups

Passed Appetizers

Homemade Mini quiche:

Mushroom

Broccoli blue cheese

Caramelized onion & aged cheddar

Spinach & feta

Mediterranean (olive, sundried tomato, basil)

Mini Sliders

Homemade veggie burger, baby arugula, tomato, grain mustard, caramelized onion

Roasted beet, goat cheese & caramelized onion, baby arugula

Veggie pate, cherry tomato & arugula

Brie, granny smith apple, roasted leek & caramel cayenne walnuts

Vegan BLT

Vegan tuna salad with crunchy lettuce and tomato

Shrimp Po'Boy Slider cajun popcorn shrimp in Louisiana remoulade, shredded lettuce & cherry tomato

Blackened cajun fish, lemon garlic aioli, citrus slaw

Lobster roll

Fresh tuna salad with crunchy lettuce and tomato

Mini Puff Pastry Tartlets:

Classic French Tomato, dijon, caramelized onion & Provencal herbs

Herbed goat's cheese, roasted beet, caramelized onion & pesto drizzle

Potato tahini puree topped with roasted vegetables and lemon basil pesto drizzle

Herbed Ricotta, Mediterranean roasted veggies, sundried tomato pesto

Spinach & feta Spanakopita

Potato & sharp cheese puree topped with caramelized onion

Veggie pate, grainy mustard, cherry tomato

Mini tacos choice of fillings:

Blackened Cajun fish, shredded purple cabbage, Pico de gallo

Grilled fish, coleslaw, Chimichurri

Beer battered fish, tartar sauce coleslaw

Popcorn chili shrimp, tropical Pico de gallo

Refried beans and roasted veggies, feta

Cumin paprika roasted cauliflower, black beans, roasted garlic cloves, avocado, chipotle romesco

Roasted Butternut squash with garlic spinach, roasted spiced chickpeas, goat cheese

Vegan Chili con carne , pepper jack, avocado

Vegan BBQ pulled pork, cilantro lime slaw, avocado crema

Passed Appetizers *continued*

Focaccia Tray Pizza in mini squares:

Drift Pizza: tomato sauce, grilled zucchini, caramelized onion & organic goat cheese

Margarita Pizza: tomato sauce, fresh buffalo mozzarella & fresh basil

Vegan Mediterranean Pizza: tomato sauce roasted vegetables & sundried tomato pesto

Shrimp Pizza: white creamy bechamel sauce, pan fried baby shrimp & pesto

Squash Pizza: roasted butternut squash, caramelized onion, herbed ricotta, fried sage & honey balsamic reduction drizzle **vegan replace with cashew ricotta*

Spinach Pizza: spinach, blue cheese, mushrooms, walnuts, red onions, bechamel

Roasted Cauliflower Pizza: mascarpone & truffle bechamel, roasted cauliflower & sauteed baby zucchini

Pizza Bianca: Fontina cheese bechamel, potato gratin, truffle oil & sage

2 COURSE MEAL: SALAD + ENTREE
3 COURSE MEAL: SALAD + APPETIZER + ENTREE

SALAD

Mixed baby green salad, tri color cherry tomato, shaved carrot, radish & beet, miso tahini dressing

Roasted beet and goat cheese salad, baby arugula, caramelized walnuts, lemon basil dressing

Caprese salad, fresh heirloom tomato, Bufala mozzarella, basil, balsamic reduction

Apple, pear & blue cheese salad with baby arugula, caramelized cayenne walnuts
fig infused balsamic dressing

APPETIZER

Heart of Palm Ceviche: fresh heart of palm, red onion, sweet pepper, avocado, green mango, chile, cilantro, marinated in lime and coconut oil. Served with crispy patacones

Portobello Carpaccio, truffle oil drizzle, baby arugula dressed with fig vinaigrette with shaved aged parmesan

Wild Mushroom Ragu portobello, oyster & crimini mushrooms sauteed with garlic in mascarpone & parmesan bechamel served on crispy fried polenta

Steamed Vegetable Dumpling Pouches filled with sauteed vegetables & tofu, spicy peanut sauce

Red Snapper Citrus Ceviche: fresh Snapper, red onion, sweet pepper, chili pepper, cilantro marinated in mandarin lime juice. Served with crispy patacones

Tropical Tuna Tartare Tower: avocado guacamole topped with diced fresh tuna, red onion, mango, sweet pepper, cucumber. Served with homemade crackers

Mediterranean Tuna Tartare Tower: creamy polenta topped with diced fresh tuna, cherry tomato, capers, red onion & olives. Served with homemade crackers

Asian Tartare Tower: sticky rice topped with spicy sesame tuna and fresh avocado
Served with homemade crackers

Steamed Dumpling Pouches filled with shrimp and vegetables in sake & shitake broth reduction

Grilled Marinated Shrimp served on pan fried crispy polenta bites, sauteed asian baby root vegetable with romesco sauce & microgreens

Mahi Confit, mildly spiced carrot and pumpkin puree, baby beet carpaccio, rainbow chard

MAIN / ENTREE

VEGETARIAN

Harissa Spiced Cauliflower Head served on a bed of tahini & roasted garlic whipped potatoes, warm mediterranean chickpea & spinach, & grilled vegetables. Served with cilantro chile sauce

Roasted Multi Colored Vegetable Terrine served with lemon fennel risotto

Nasu Dengaku: miso glazed eggplant served with sticky jasmine rice, sauteed asian vegetables, served with shitake & Kombu miso broth

Roasted Stuffed Butternut Squash, braised greens, roasted potatoes, served with mushroom gravy

Wild Mushroom Risotto served with slow roasted vegetables

Homemade Raviolis stuffed with sweet potato, ricotta, sprouted almonds, sundried tomato and basil, browned butter and crispy sage.

Fancy Puff Pastry Pot Pie filled with roasted vegetables in creamy bechamel sauce, served with potato au gratin, green beans, asparagus & butter beans

Filo Pastry Tart filled with roasted pumpkin, crumbled feta, sauteed kale & spinach, served with quinoa, lentils, braised fennel & caramelized baby carrot

SEAFOOD

Miso Glazed Mahi served with sticky jasmine rice, sauteed asian vegetables, served with shitake & Kombu miso broth

Sea Bass oven roasted with cherry tomato, capers, white wine and parsley, served with roasted garlic potato puree & braised greens, clarified cold pressed tomato jus reduction

Seared Sesame Crusted Tuna served with wasabi potato puree, ginger sesame asian greens & kombu dashi broth

Chia & Macadamia Crusted Sea Bass served with potato & cauliflower puree, sauteed green beans, asparagus and fresh tri colored cherry tomato, spiced mango cream sauce

Coconut Crusted Mahi potato puree, quinoa, braised greens, cherry tomato & micro greens. Turmeric coconut reduction

Catch of the Day Meuniere fish cooked in decadent butter and lemon sauce, potato gratin, cauliflower puree, caramelized baby carrots, sauteed spinach & mushrooms

Catch of the Day Pan Fried with yam puree, braised fennel, caramelized vegetables, white wine jus reduction

Creamy Seafood Risotto topped with pan roasted catch of day & jumbo shrimp glazed baby vegetables, lemon basil reduction drizzle

BUFFET STYLE MEAL

Our Buffet style meals are a great option for large groups where location has limited formal seating, or for clients seeking a more casual dining experience without sacrificing the quality of food served

We include all chafing dishes and serving platters, plates, cutlery and napkins

DESIGN YOUR BUFFET

Choose your salads, sides and entrees from our options listed pages 9 through 12 and we'll calculate your per person rate.

Our chef will be happy to help you design the perfect buffet style meal for your event

CANAPE & APPETIZERS BUFFET

Choose from our Canape/ Passed apps list *(pages 2 through 5)*

This is a great option for any size of group where food is to be offered over multiple hours throughout your event

Appetizers will be beautifully displayed, small plates will be provided and guests can help themselves throughout the evening. Staff will replenish the displayed appetizers as needed

BUFFET SALADS AND SIDES

Roasted Cauliflower Salad

Oven roasted cauliflower, green beans, crispy onion, toasted cashew, cherry tomato, herbs, tahini dressing

Asian Salad with peanut ginger dressing

Shredded green and red cabbage, shredded carrots, shredded daikon radish, thinly sliced bell peppers, snow peas, sesame ginger green beans, edamame, scallions, fresh chopped cilantro, roasted peanuts

Asian Noodle Salad

Soba noodles, sauteed asian vegetables in a spicy sesame peanut dressing

Creamy Citrus Potato Salad

- Creamy Greek yogurt & lemon dressing with scallions
- Vegan mayonnaise & lemon dressing with scallions

Traditional Potato Salad

With celery, scallions, chopped boiled eggs, tangy mayonnaise

Lentil Salad

Brown lentils, sauteed onions & garlic, roasted vegetables in a miso tahini dressing

Mediterranean Salad

Chickpeas, bell pepper, cherry tomato, olives, red onion, feta, basil with balsamic dressing

Tabouleh Salad

Couscous, parsley, mint, cherry tomato, cucumber lemon dressing

Confetti Bean Salad

Tri colored beans, sweet corn, finely diced multicolored bell peppers, green beans, cherry tomato cilantro vinaigrette

Quinoa Salad

Quinoa, beet, carrot, baby arugula, edamame, avocado with herbed dressing

Cesar Salad

Crunchy romaine lettuce, parmesan, vegan bacon, homemade garlic croutons with creamy lemon parmesan dressing

Mixed Organic Baby Greens Salad with lemon basil infused white balsamic dressing

Apple & Pear Salad

Baby arugula, thinly sliced green apples, pears, caramelized walnuts, blue cheese with fig infused balsamic

Caprese Salad

Rows of layered vine ripe tomatoes, bufala mozzarella, fresh basil and balsamic reduction

Mini Caprese Skewers: organic cherry tomato, fresh mini bufala mozzarella, basil

Watermelon Salad

Watermelon, cucumber, feta, red onion, jalapeno, fresh mint & lemon basil with light citrus yuzu dressing

Orzo Salad

Orzo pasta with sauteed baby zucchini, garlicky spinach & feta, fresh tomatoes, basil, parmesan, drizzled with garlic & herb infused olive oil

BUFFET SALADS AND SIDES *continued*

Mediterranean Pasta Salad

Pasta spirals, roasted bell peppers, olives, marinated mushroom, artichoke, red onion, cherry tomatoes, fresh herbs with a dressing of cold pressed tomato reduction whipped with roasted garlic olive oil

Green Goddess Salad

Pasta twists with sauteed spinach, asparagus, green peas, broccoli, white beans in a creamy pesto dressing

Traditional Ceviche with patacones

Spicy Sesame Tuna with homemade sesame crackers

Heart of Palm Ceviche with patacones

Guacamole with patacones or corn chips

Refried Beans with patacones or corn chips

Pico de Gallo with patacones or corn chips

Gallo Pinto brown rice, black beans, veggies, cooked in cumin and spices

Grilled Vegetables

Roasted Vegetables

Sauteed Greens

Potato au Gratin

Roasted Baby Potatoes with Rosemary

Potato Puree / Mashed Potatoes

Yam Puree

RICE: Brown, Basmati or Jasmine

Couscous

Quinoa

Garlic Bread

Bruschetta

DIPS: Hummus, Olive Tapenade, Baba Ganoush

Skillet Nachos & Dip corn nachos with spicy homemade salsa, cheese sauce & sour cream

Samosas with tamarind dipping sauce

Pakorras coriander mint dipping sauce

Onion Bhaji lime yogurt dipping sauce

BUFFET ENTREES

SEAFOOD OPTIONS

Catch of the Day: *all our seafood is sourced locally, all fish are line caught*

Whole Grilled Fish

Whole fried fish

Sesame Seared Tuna

Grilled Filets

Filets oven baked in Banana Leaves with fresh herbs

Coconut Crusted Filets

Coconut Curry Filets fish filets cooked in a creamy mid spiced coconut curry broth

Moroccan Fish Tagine fish cooked in rich spicy tomato sauce with fragrant mediterranean spices

Filets Pan Fried with garlic and white wine

Filets Oven Roasted with romesco sauce

Grilled Fish & Shrimp Skewers marinated and grilled over charcoal

Grilled Jumbo Shrimp brushed with herbed butter and garlic

Shrimp Pan Fried with garlic and white wine

Coconut Crusted Shrimp served with spicy bang bang salsa

Italian Filets breadcrumb, walnut & fresh herbs crusted fillets, oven roasted

Seafood Risotto

Seafood Lasagna: fish, shrimp and vegetables in creamy bechamel layered with lasagna noodles

Fish Burger crispy mahi burger, zesty lemon basil slaw & tartar sauce, lettuce & tomato

VEGETARIAN OPTIONS

Mushroom Ragu creamy polenta topped with ragu of oyster, portobello & cremini mushrooms sauteed with garlic in a creamy mascarpone & vermouth reduction, crispy sage

Stuffed Peppers bell peppers stuffed with couscous, vegetables & fontina cheese

Falafel Burger falafel patties, hummus, crisp romaine, tomato, tzatziki relish

Asian Sauteed Vegetables with Fried Tofu

Vegetable and Tofu Skewers marinated and grilled over charcoal

Vegetable Lasagna: layers of homemade pasta, vegetables, rich tomato sauce, spinach & cheese bechamel* also available gluten free

Vegan Mushroom Pesto Lasagna: layers of pasta, mushroom & spinach baked in a creamy cashew pesto sauce * also available gluten free

Eggplant Parmesan layers of charred eggplant breaded and fried baked in tomato sauce & parmesan

Cauliflower Mac & Cheese: cauliflower & baby zucchini sauteed in garlic, pasta noodles in a rich creamy 3 cheese sauce

Gnocchi in creamy pesto sauce

Spinach & Ricotta Cannelloni: pasta tubes filled with spinach & ricotta, baked in tomato & cream sauce

Pumpkin Risotto

Wild Mushroom Risotto

BUFFET ENTREES *continued*

INDIAN DISH OPTIONS

Chana Masala: chickpeas slow cooked in a spicy tomato curry paste with ground fresh coriander and mint

Dal Makhani: black lentils and kidney beans slow cooked in a mild cashew and coconut cream curry

Matar Paneer: peas and Indian cheese slow cooked in rich tomato and cream curry

Aloo Gobi: cauliflower potato & peas sauteed in spicy curry with sauteed sliced tomato and onion

TACO BAR OPTIONS

Homemade corn tortillas. Choose your filling options:

Blackened Cajun fish

Grilled fish

Beer battered fish

Popcorn chili shrimp

Refried beans and roasted veggies

Cumin paprika roasted cauliflower, black beans, slow roasted garlic cloves, chipotle romesco

Roasted Butternut squash with garlic spinach, roasted spiced chickpeas

Vegan Chili con carne

Vegan BBQ pulled pork

PIZZA OPTIONS Focaccia crust tray pizza:

Drift Pizza: tomato sauce, grilled zucchini, caramelized onion & organic goat cheese

Margarita Pizza: tomato sauce, fresh bufala mozzarella & fresh basil

Vegan Mediterranean Pizza: tomato sauce roasted vegetables & sundried tomato pesto

Shrimp Pizza: white creamy bechamel sauce, pan fried baby shrimp & pesto

Squash Pizza: roasted butternut squash, caramelized onion, herbed ricotta, fried sage, honey balsamic reduction drizzle *vegan replace with cashew ricotta

Spinach Pizza: spinach, blue cheese, mushrooms, walnuts, red onions, bechamel

Roasted Cauliflower Pizza: mascarpone & truffle bechamel, roasted cauliflower, sauteed baby zucchini

Pizza Bianca: Fontina cheese bechamel, potato gratin, truffle oil & sage

Drift Miniature Dessert Menu

Minimum order of 10 units per item

Millionaire's Shortbread \$4

Melt in the mouth butter shortbread base, rich caramel toffee middle layer topped with chocolate layer
Make it Vegan and/or Gluten Free Add \$0.50/piece

Bite Sized Chocolate Fudge Cake Balls \$1.50

Bite sized chocolate fudge cake balls topped with chocolate ganache
Make it Vegan and/or Gluten Free Add \$0.25/piece

Vegan Bite Sized Banana Nut Brownie \$2

Double chocolate & peanut butter brownie topped with chocolate ganache & chopped pecans
Make it Gluten Free Add \$0.25/piece

Mini Key Lime Pies \$3.50

Graham cracker & pecan crust, key lime pie filling, meringue topping
Make it Gluten Free Add \$0.50/piece Vegan N/A

Mini Chocolate & Blackberry Shortbread Bars \$3.50

Rich buttery chocolate shortbread topped with baked creamy blackberry topping, organic cacao nibs
Make it Gluten Free Add \$0.50/piece Vegan N/A

Nanaimo Bar \$3.50

Chocolate-coconut graham cracker base, custard buttercream filling, topped with chocolate ganache
Make it Vegan and/or Gluten Free Add \$0.50/piece

Mint Nanaimo Bars \$3.50

Chocolate-coconut graham cracker base, mint buttercream filling, topped with chocolate ganache
Make it Vegan and/or Gluten Free Add \$0.50/piece

French Macarons (Gluten Free) \$3

Two delicate almond meringue cookies sandwiched together with your choice of filling

Vegan French Macarons (Gluten Free) \$3.50

Two delicate almond meringue cookies sandwiched together with your choice of filling (egg whites replaced with aquafaba)

Fillings: *Vanilla Buttercream, Chocolate Buttercream, Lemon Buttercream, Chocolate peanut butter frosting, Cream cheese frosting, Strawberry frosting*

Miniature Desserts *(continued)*

Cheesecake \$4

Make it Gluten Free Add \$0.50 per unit

Passion Fruit: NY style vanilla cheesecake topped with passion fruit confit (with homemade pecan Graham cracker crust)

Blackberry: NY style blackberry swirl cheesecake topped with blackberry confit (with chocolate shortbread cookie crust)

Strawberry: NY style vanilla cheesecake topped with strawberry confit (with homemade pecan Graham cracker crust)

Peanut Butter: NY style peanut butter cheesecake topped with chocolate ganache (with peanut butter cookie crust)

Toffee Apple: NY style apple pie spiced cheesecake topped with apple caramel (with homemade pecan Graham cracker crust)

Vegan Cheesecake \$4.50 (cream cheese replaced with homemade cashew cream)

Make it Gluten Free Add \$0.50 per unit

Passion Fruit: NY style vanilla cheesecake topped with passion fruit confit (with homemade pecan Graham cracker crust)

Blackberry: NY style blackberry swirl cheesecake topped with blackberry confit (with chocolate shortbread cookie crust)

Strawberry: NY style vanilla cheesecake topped with strawberry confit (with homemade pecan Graham cracker crust)

Double Chocolate Peanut Butter: NY style chocolate peanut butter cheesecake topped with chocolate ganache (with peanut butter cookie crust)

Toffee Apple: NY style apple pie spiced cheesecake topped with vegan apple caramel (with homemade pecan Graham cracker crust)

Miniature Desserts *(continued)*

Miniature Tarts

Make it Vegan and/or Gluten Free Add \$0.50 per unit

Pecan Pie \$3.50

Perfectly sweet & salty shortcrust filled with salted caramel & chopped pecans

Blueberry Almond Tart \$3.50

Perfectly sweet & salty shortcrust, blueberry reserve filling topped with frangipane, slivered almonds & blueberries

Peach & Apricot Tart: Perfectly sweet & salty short crust, apricot reserve filling topped with frangipane, slivered almonds & poached peach **\$3.50**

Chocolate Almond Tart \$3.50

Perfectly sweet & salty chocolate shortcrust, chocolate & mixed berry ganache filling topped with frangipane, slivered almonds & chocolate chips

Apple Pie Almond Tart \$3.50

Perfectly sweet & salty short crust, apple pie filling topped with frangipane, slivered almonds & cinnamon apple

Chocolate Peanut Butter Tart \$3.50

Chocolate shortbread cookie crust, chocolate & peanut butter cashew cream filling topped with chocolate ganache

Custard Tart \$4

Portuguese style sweet homemade puff pastry filled with slow baked custard (*N/A vegan)

Strawberry Tart \$4

Perfectly sweet & salty shortcrust, strawberry coulis, creme anglaise, fresh strawberry

Blueberry Tart \$4

Perfectly sweet & salty short crust, blueberry coulis, creme anglaise, fresh blueberry

Drift Classics

Not available vegan or gluten free

Bailey's Tiramisu Jars \$7

Coffee & Kaluha soaked lady fingers layered with Bailey's mascarpone cream

Banoffee Pie Jars \$7

Coco-choco cookie crust layer, banana toffee caramel layer topped with chantilly cream layer

Strawberry Shortcake Jars \$7

Buttery shortcake layered with strawberries, strawberry compote & chantilly cream

Miniature Desserts *(continued)*

Peanut Butter Cookie Sandwich \$3.50

Two mini peanut butter cookies filled with peanut chocolate ganache cream

Make it Vegan and/or Gluten Free Add \$0.50/piece

After Eight Cookie Sandwich \$3.50

Two mini dark chocolate cookies filled with mint buttercream

Make it Vegan and/or Gluten Free Add \$0.50/piece

Chocolate Chip cookie sandwich \$3.50

Two mini chocolate chip cookies filled with rich chocolate ganache buttercream

Make it Vegan and/or Gluten Free Add \$0.50/piece

Peanut Butter Cup \$4

Peanut butter cookie case filled with homemade Reese's peanut butter cup

Make it Vegan and/or Gluten Free Add \$0.50/piece

Boston Cream Donut \$2.50 Mini \$1.50

Bomboloni style donut filled with creme anglaise (vanilla custard)

Make it Vegan and/or Gluten Free Add \$0.50/piece

Blackberry coulis filled Donut \$2.50 Mini \$1.50

Bomboloni style donut filled with jammy blackberry coulis

Make it Vegan and/or Gluten Free Add \$0.50/piece

Apple Fritter Donut \$2.50 Mini \$1.50

Cinnamon apple mini donuts covered in cinnamon sugar

Make it Vegan and/or Gluten Free Add \$0.50/piece

Cupcakes Regular \$3 Mini \$2

Make it Vegan and/or Gluten Free Add \$0.50

Triple Chocolate topped with chocolate buttercream

Strawberry Shortcake topped with mascarpone buttercream

Red Velvet topped with buttercream

Carrot Cake topped with cream cheese buttercream

Banana Chocolate topped with chocolate butter cream

Lemon Poppy Seed topped with lemon buttercream

Vanilla topped with vanilla buttercream