



# CAKES BY HAPPY EATERY



## PIES

### BAKED PIES

**Apple Crumb** – Crisp apple slices tossed with our special fall blend of sugar and spices then finished with a buttery crumb topping - \$20

**Double Crusted Apple** – \$22

**French Apple** – Double Crusted Apple Pie baked with raisins & poured sugar drizzle - \$23

**Blueberry Crumb** – Whole blueberries mixed with sugar and a hint of cinnamon then finished with a buttery crumb topping - \$20

**Caribbean Pineapple Pie** – The island's version of the double crusted apple pie, but made with pineapples - \$20

**Cherry Lattice** – Luscious red cherries topped with a lattice crust - \$25

**Chess Pie** – aka Buttermilk Pie is a Southern classic – a custard like pie with texture - \$20

**Coconut Custard** – Silky coconut custard blended with shaved coconut - \$20

**Maple Walnut** - The walnut version of the pecan pie with maple syrup filling - \$25

**Mixed Berries** – Berry medley finished with a buttery crumb topping - \$25

**Peach** – Sweet golden peaches baked in a double crust - \$25

**Peach Cobbler** – A deep dish dessert of buttery biscuit, sweet golden peaches, and a crumb topping baked all into one deliciousness - \$40/pan – serves 12-15. Cream on the side. Also available as individual cobblers in a holiday tin - \$55/dozen

**Pecan** – Loaded with pecan halves - \$22

**Chocolate Pecan** – Traditional pecan pie baked with a layer of chocolate and topped with white and dark chocolate drizzles - \$25

**Pumpkin** – Silky pumpkin custard blended with our special fall blend of spices - \$18

**Eggless or Vegan Pumpkin** - \$23

**Sweet Potato Marshmallow Meringue** – Sweet potatoes with our special fall blend of spices and topped with marshmallows - \$20

**Nutty Sweet Potato** – Topped with a layer of buttery crumbs with pecans - \$23

### COLD PIES

**Banana Cream** – We take a childhood favorite using fresh bananas and top it with fresh whipped cream and vanilla wafers - \$20

**Chocolate Banana Cream** – Topped with chocolate cream and more chocolate - \$22

**Bananas Foster** – A layer of caramel with the bananas, then topped with fresh whipped cream and caramel drizzles - \$20

**Banana Split** – The perfect blend of banana custard, chocolate mousse and strawberries, then topped with more cream - \$25

**Candy Cane Hot Chocolate** – Chocolate peppermint mousse layered between a thin layer of chocolate ganache, whipped cream, and crushed peppermint - \$25.

**Chocolate Ganache Tart** – A luxurious blend of cream and dark chocolate creates our rich chocolate ganache. Served on a shortbread crust and finished with berries - \$25

**Chocolate Mousse** – This silky pie is topped with fresh cream and chocolate shavings - \$18

## COLD PIES - cont.

**Chocolate Peanut Butter Ganache** – Peanut Butter Mousse layered with chopped peanut butter candies and covered with chocolate ganache on a graham cracker crust - \$25

**Coconut Cream** – Coconut-infused pastry cream and topped with fresh whipped cream and toasted coconuts - \$20

**Fresh Fruit Tart** – Custard layered atop of a shortbread crust and topped with an abundance of fresh fruit - \$23

**Key Lime** – The perfect combination of sweet and tart, garnished with whipped cream and candied lime wedges - \$16

**Lemon Cream** – Zesty blend of lemon and sweet cream topped with whipped cream - \$18

**Lemon Meringue** – Baked lemon curd pie finished with a golden layer of meringue- \$22

**Roasted Hazelnut Crunch** – Scrumptious hazelnut mousse blended with candied hazelnuts atop a graham cracker crust, enrobed with a thin layer of chocolate ganache and topped with roasted hazelnuts - \$25

**S'mores** – Chocolate Mousse Pie topped with a bonfire must – roasted marshmallows, graham crackers and chocolate - \$25

**Summer Strawberry** – Our graham cracker crust layered with Chantilly cream, topped with fresh strawberries folded with our house strawberry puree and finished with whipped cream create this summer dream - \$25



## SPECIAL DIETARY

**Gluten Free Pies** – A wheat free pie crust substitution. Add \$6 for gluten-free upgrades.

**No-Sugar Added Pies** – Baked pies are double crusted and include Apple, Blueberry, Cherry, Mixed Berries, Peach and Pumpkin. Cold Pies use a baked pie shell and include Chocolate Mousse and Summer Strawberry. Add \$5 for no-sugar added upgrades.

**Vegan** – Egg and dairy free options include Apple, Blueberry, Cherry, Mixed Berries, Peach, Chocolate Mousse, Chocolate Peanut Butter or Summer Strawberry- add \$5 upgrade.

## OTHER SELECTIONS

**Individual 3” Pies** – Baked or Cold pies. One dozen minimum. Starts at \$42/dozen. Individual Gluten Free pies are also available.

**Pie Tartlets** – All your favorite Baked and Cold pies are available in bite size pieces. Two dozen minimum. Starts at \$36/dozen.

**Pies in a Jar** – Perfect for small gathering or a large dessert table. One dozen minimum. Starts at \$65/dozen. Vegan and gluten free options available.

**Baked Cobbler** – Fruit and Biscuit baked into one. Topped off with Chantilly Cream. Individual servings. Starts at \$55/dozen.

For the single serving pies, select up to 3 varieties. Not all varieties are available in the mix and match selection and will require a minimum per flavor order. Some selections may have an item surcharge. **Mix and Match Options** – Apple, Blueberry, Cherry (not available on tartlets), Chocolate Mousse, Lemon Cream, Strawberry Mousse, Banana Foster, and Chocolate Ganache).

**Pie Time Anytime – not just for Fall.  
Available year round**